

# Many Varieties of the Onion Family Available

Range from the Mild Bermudas to the Strong Scallions and Garlic. Yellow the Best for Frying. Recipe for Onion Shortcake and Also for Smothered (Fried) Onions.



(By EDITH M. BARBER)

The onion family is rather large. The most refined members are chives, leeks and the large sweet Spanish, Bermuda or Texas onions. The red-skinned Italian onions are next in delicacy with the shallot perhaps competing with them.

Scallions, those small green onions which we think of as a spring product, have a delicate air but are actually pretty strong. Of the onions which we use most commonly the yellow has a more pungent flavor than the white. And then there is garlic, which for strength and individuality is in a class by itself.

When we are planning to cook onions for use as a vegetable we choose onion-sized yellow or white ones. The latter are more carefully graded for size, and for this reason may be selected when you are planning to serve whole onions. The commonest method of cooking is to boil them in plenty of water. My favorite method is to cook them without water, but with plenty of butter in a heavy utensil of metal or glass and tightly covered either on top of the stove over a low heat or in the oven.

For frying, the yellow onions are a good choice. You may also use them for an onion shortcake, which makes a delicious main course for lunch or supper.

### Onion Shortcake

- 1 recipe Baking Powder Biscuit dough.
  - 2 tablespoons butter.
  - 2 cups sliced large mild onions.
  - 1 egg, slightly beaten.
  - 1/2 cup sour cream.
  - 1/2 teaspoon salt.
  - 1/2 teaspoon pepper.
- Pat baking powder biscuit dough in a greased deep nine-inch layer cake pan. Melt butter in frying pan, add onions, and cook over low heat five minutes. Spread onions over biscuit dough. Combine slightly beaten eggs with sour cream and seasonings, and pour over onion. Bake in moderate oven (375 degrees Fahrenheit) about twenty-five minutes, until custard is formed on top. Yield: six servings.

### Smothered Fried Onions

- 1 1/2 pounds onions.
  - 1/2 cup butter or drippings.
  - 1/2 teaspoon salt.
  - 1/2 teaspoon pepper.
- Wash and peel onions and cut in thin slices. Melt butter or drippings in heavy frying pan, add onions, and cook over low heat until brown, stirring often. Add more butter if necessary. Add seasonings. Yield: six servings. (Released by The Bell Syndicate, Inc.)

### GETS BY

"Does your wife know the traffic rules?" "No, but then she's young and good looking."—Globe and Mail.

**PRECIOUS EGGS,  
BUTTER, MILK,  
FLOUR  
SAVED  
WITH MAGIC**



**Costs less than 1¢ per Average Baking**

## Honour Bride-to-be at Shower Event

Beautiful Gifts Presented to Miss Mary Stachow.

Miss Mary Stachow, bride-elect, was guest of honour on Thursday evening at a miscellaneous shower held at her home, 113 Maple street north, with Miss Rose Borowski, Mr. H. Bobbie, and Mrs. Joe Stachow as joint hostesses. About thirty friends of the popular guest of honour were present to extend their best wishes, and to shower her with numerous lovely gifts for her new home.

Humorous and interesting games played during the evening were won by Mrs. V. Mira, Mrs. Rose Kunka, Mrs. H. Lafontaine and Mrs. S. Skyhar. Pink and white decorations adorned the luncheon table, and a bride's cake, adorned with the name of the guest of honour in clear pink, was used as a centerpiece. Two home baked miniature loaves of bread added to the attractive picture.

Gifts were hidden in a wagon covered with hay to represent old country wagons with their loads at hay making time. Atop the wagon sat a little boy and girl in Ukrainian peasant costume, and, in all, this formed a novel new way of presenting gifts at a shower.

## Kinettes Receive Letters of Thanks from Thornwick Bay

Sailors Thank Club for Parcels. Large Attendance of Members at Regular Meeting.

Mrs. Wm. Alexander, 103 Tuke street, was hostess on Friday evening to the Kinettes, who met at the regular knitting meeting, and attended nearly one hundred per cent. This was one of the largest meetings held by the club up to date, and members were glad to welcome a new Kinette, Mrs. Norman Brown.

Letters were read from the commanding officer and men of the Thornwick Bay, the trawler which was adopted by the club some months ago. In these letters, the men thanked the members of the club for the parcels which they have received, and mentioned that the parcels contained articles which were especially appreciated. Lieutenant John May, former skipper of the Thornwick Bay, transferred recently to the ship Southern Wave, had written to the president, Mrs. R. B. Stock, mentioning his transfer, and the fact that he had received his new post before the parcels from the Kinettes arrived at the Thornwick Bay. Mrs. Stock had contacted various clubs in the district, and the Public School Teachers' Association had volunteered to adopt the sailors of the Southern Wave. This

## Timmins Soldier is Married in England

Corporal Donald V. McChesney, Son of Mr. and Mrs. J. McChesney, now of Schumacher, United in Marriage to Miss Lucy Olive Veronica Evans.

At St. Alkmund's Church in Shrewsbury, England, in January, was solemnized a marriage of interest to the groom's many friends in Timmins, where he formerly made his home, and throughout the Northland, where his family is well-known. The Rev. Austerberry, vicar, united in marriage Miss Lucy Olive Veronica ("Vera") Evans, only daughter of Mr. and Mrs. W. A. Evans, of 5 North Close, Longmore Road, Shrewsbury, England, and Corporal Donald Victor McChesney, of the Royal Canadian Engineers, stationed somewhere in England, the second youngest son of Mr. and Mrs. J. McChesney, of 58 First avenue, Schumacher. Mr. Harold Wem presided at the organ.

Given in marriage by her father, the fair bride made a lovely picture in a bridal gown of white silk moire, made on princess lines. She wore a veil of white net, a gold locket, gift of the groom, and carried a bouquet of pink and white flowers sent to her from Schumacher by the groom's mother. Miss Joan Fawcett, as maid-of-hon-

## Nursing Division S.J.A.B. Inspected by Mrs. Nesbitt and Colonel Nesbitt

Official Inspection of Branch. Visiting Officials Compliment the Unit on the Smart Appearance and the Efficiency of the Local Nursing Division. St. John Nursing Sisters Doing Great Work.

Mrs. T. Gilmour, Lady District Superintendent of the Nursing Division of S.J.A.B. in Ontario, accompanied by Colonel W. R. Nesbitt, Provincial Commissioner of the S.J.A.B., inspected the local division on Friday evening in the St. John Ambulance hall.

Both of the visiting officials complimented the branch on the smart appearance of the unit, and Mrs. Gilmour spoke about the wonderful work that the St. John's nursing sisters are doing in war-torn areas, including Singapore and Malaya. These women, said the visitor, were helping in military hospitals and first aid posts, and were doing everything possible to help those who needed care.

# Beauty and You

by PATRICIA LINDSAY



## How to Keep Back Beautiful Despite Heavy Clothes and Wintry Weather.

Scrub with a firm bristle brush and a fair share of effort. Dirt never has a chance to become embedded in pores which get a daily stimulation.

Most of us know that sun bathing is a skin beautifier, and if budgets permitted we would have the best of sun-lamps in our homes to use during the cold months when sun baths are not available. But unfortunately the majority of budgets do not permit this sun-lamp luxury and so we must depend upon stimulation of the blood-stream, good nourishment with plenty of Vitamins A and D, and meticulous washing of the body skin to keep healthy and beautiful.

This applies especially to the skin area on our backs—an area which is difficult to reach and treat, and one which is exposed to the dye of heavy winter clothes and grime which penetrates the clothes. It also experiences excessive secretion of the body's wastes when we are very active or dressed to warmly.

**Sensible Precautions**  
A long-handled back brush is essential for a back treatment unless there is someone who can scrub your back for you with a span clean, rough face cloth, or with a smaller brush. One cannot reach far enough without a brush's aid to give one's own back the scrubbing it needs.

Once a day is not too often to brush your back with the suds of a bland soap. After a drying and rinsing you may spray on good quality witch hazel to smooth the skin, protect it some, and make it fragrant.

If you can (that is, if the temperature of the rooms permits or the out-

club will therefore send knitted articles and foods to the Southern wave in the same manner as the work has been done by the Kinettes.

It was decided that the Kinettes would make a contribution to the Kinettes Club's Milk Fund, and that a parcel of candies, etc., would be sent to the sailors of the Thornwick Bay. Mrs. Henry Hudson and Mrs. Harry Boyd volunteered to pack the parcels.

A report of the activities of the club was given by the president, and the treasurer's report was read by Mrs. Roy Hardy. New wool, a shipment of which was received recently from Ottawa, was

distributed to the members by the wool convener, Mrs. Les Marshall, and several seaman's socks and turtle-neck sweaters were begun.

After the business of the meeting, the hostess served a delicious lunch, Mrs. Les Marshall and Mrs. Henry Ostrosser presiding at the tea table, and Mrs. Roy Hardy assisting the hostesses in serving.

Among those present were: Mrs. H. Boyd, Mrs. Henry Hudson, Mrs. Les Marshall, Mrs. Norman Brown, Mrs. Henry Ostrosser, Mrs. Roy Hardy, Mrs. Joe Colhoun, Mrs. R. B. Stock, Mrs. Chas. Kerr, Mrs. R. W. Thomkins, Mrs. H. J. Kelneck, Mrs. Frank Robinson, Mrs. J. Cartan, and the hostess, Mrs. Wm. Alexander.

**About Blemishes**  
Back blemishes may be treated like facial blemishes. DO NOT SQUEEZE THEM! Soften them with oils and creams and steamings, and then brush them away and heal the enlarged pores with medicated cream or lotion. Several corrective treatments will do much to clear the skin.

Naturally diet plays its part too. Indigestion, excess of any food, or constipation, is quickly reflected by back blemishes. Keep healthy and keep beautiful! (Released by The Bell Syndicate, Inc.)

**ON THE MOVE**  
Two farmers met in town a few days after a cyclone hit the countryside. "Yes, it did quite a bit of damage out our way," said one. "by the way, was that new barn of yours injured in any way?"

"I can't say rightly," he answered slowly, "I ain't found it yet!"—Exchange.

## Miss M. Baker R.N. of London Speaks to District Nurses

Provincial Organizer is Guest at Meeting of the Nurses Alumnae

Miss Madeleine Baker, R.N. of London, Ontario, Provincial Organizer of the Central Registries of Ontario, was guest speaker at the regular monthly meeting of the Nurses' Alumnae, held on Thursday evening in the St. Mary's Hospital auditorium, and with a large number of active and other members of the nursing profession of the district in attendance.

In opening her address, Miss Baker commented on the excellence of the nursing organizations here, and stated that this was her first visit to the Northland. She outlined the steps in the formation of a central register that would include all health services in the community, and mentioned

that there were several such organizations in Ontario, all operating successfully.

One of the important points mentioned in Miss Baker's address, was the fact that most nurses are working ten and twelve hour days, and that effort should be made to make the nurse's work day eight hours in time, like the work days in other lines of employment.

Miss Baker urged all members to become members of the Registered Nurses' Association of Ontario, which is the official organization. A committee was appointed to discuss the recommendations made by the speaker. Members of the Alumnae decided to purchase a one hundred dollar Victory Bond.

A great deal of fine work has been completed by the Alumnae on the layettes for the V.O.N., and much of this work was turned in at the meeting.

The next regular meeting of the Alumnae will be held on Wednesday, March 25th, in the auditorium of the nurses' residence.

Blairmore Enterprise—Love is blind, but the neighbours ain't.

## Six Deaths Registered Here During the Past Week

Born—on February 14th, 1942, to Mr. and Mrs. Wm. Boychuk, of 183 Maple street north, at St. Mary's Hospital—a son.

Born—on February 14th, 1942, to Mr. and Mrs. Peter Shalton, of 150 Maple street north, at St. Mary's Hospital—a son.

Born—on February 15th, 1942, to Mr. and Mrs. Frederick Jones, of 54 1/2 Tuke street, at St. Mary's Hospital—a son.

Born—on January 15th, 1942, to Mr. and Mrs. Alfred Hantske, of 275 Maple street north, at St. Mary's Hospital—a daughter.

Born—on February 15th, 1942, to Mr. and Mrs. Jean P. Bouchard, of 229 Hemlock street—a son.

Born—on February 7th, 1942, to Mr. and Mrs. Allan Howard Phibbs, of 20 Hillside avenue—a son.

Toronto Telegram—A man is an animal who doesn't think he is sick unless the doctor gives him some kind of capsules to take.

**For Security**

**Buy Victory Bonds**

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Head Office - London, Canada

**MAGIC BAKING POWDER**

MAKES THE WHITEST, LIGHTEST

CONTAINS NO ALUM

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New appliances are becoming increasingly difficult to obtain.

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**NORTHERN ONTARIO POWER COMPANY LIMITED**

**REDDY SAYS:**  
Buy Victory Bonds and War Savings Certificates to help win the war.