



To Our Friends and Benefactors

Sincere and good wishes for a

Merry Christmas

and a

New Year

of peace and happiness

The Sisters of Providence

St. Mary's Hospital

Timmins, Ont.



With the Season's Best Greetings and in grateful appreciation of the pleasant relationship of the past year with customers and friends.

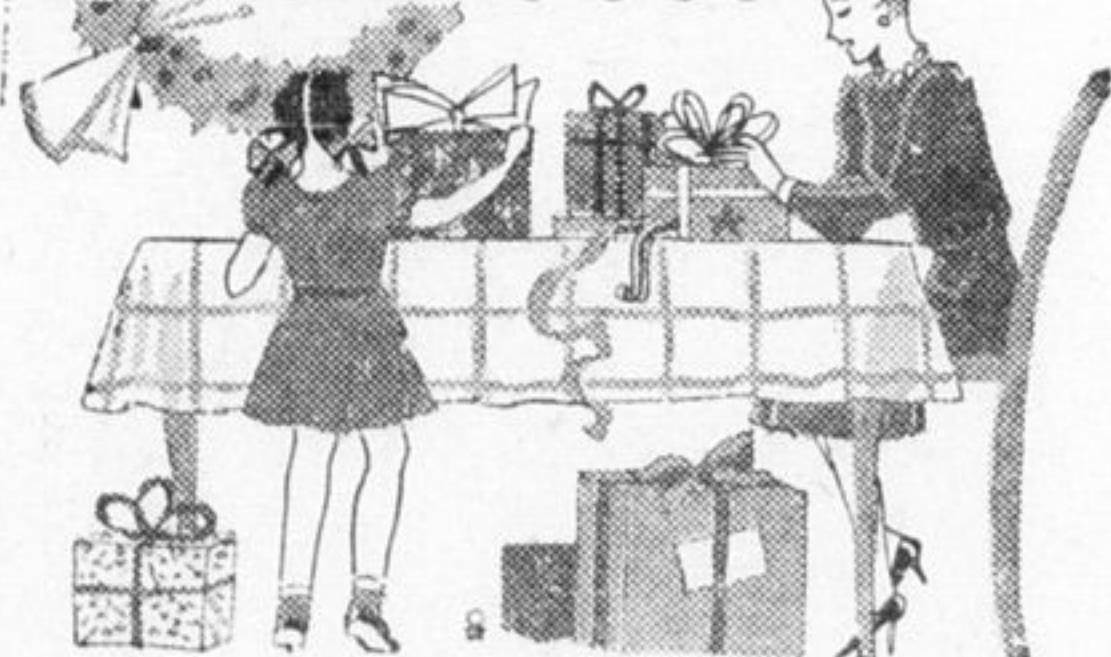
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CHRISTMAS JOY



Christmas Greetings to all our friends in Timmins and the Porcupine, and Best Wishes for the Coming New Year.

HERMAN'S

CLEANING PRESSING ALTERATIONS

5 Cedar Street North

Timmins

Wishing you the Joys of the Season and a Very Happy New Year

E. W. GLADSTONE

INSURANCE
(Councillor-Elect for 1943)

Sky Block

Timmins

The Road to Bethlehem

(By S. M. J. Timmins.)

The road to Bethlehem, how far?
This blessed Christmastide
O'er rough and stony highways,
Where pain and suffering are?
No, the road to Bethlehem
Is light and peace and love
For hearts that seek in pleasure
The Christ Child from above.

The road to Bethlehem, how far?
Just bend the knee, adoring fall—
In fancy free, before the stall,
Wherein is love, that heals all hurt,
And from God's son receive,
His love that speaks of peace divine—
His way of life retrieve

Trencherman's Tribute

Among the thoughts evoked by the magical word Christmas not the least is that of the succulent pudding so intimately associated with this festive occasion. To most boys and girls, and many grown-ups too, Christmas would be no Christmas without the hot, luscious and delightfully solid pudding that tops off the big meal of the day. It is an axiom with most kids that no matter how good the fare may be, "room for the pudding" must be left. It would be a disaster of the first magnitude if a second or even a third helping had to be declined. This catastrophe never happens however; by hook or by crook they get through with it. If we grown-ups were as honest as the kids we would confess to identical leanings.

There is no recorded history of the Christmas pudding; it seems to be like Topsy: it just grew. Like so many of the really important institutions of life it doubtless started off in comparatively humble circumstances and gradually achieved the fame and prestige that has swept it from its original narrow surroundings into encirclement of the world.

Even in the tropics Christmas pudding is eaten piping hot and enjoyed. With the thermometer climbing through the upper 90's, it must seem rather funny to an onlooker to see a gathering eating hot, solid pudding and sweating profusely; but the point is that it is enjoyed despite the heat and humidity and it rounds out the Christmas fare in the traditional manner.

According to a story King George V heartily damned the Kaiser and all his silly work when he found that wartime food restrictions cut off in large measure supplies so essential to the making of his favourite Christmas pudding. Evidently George V liked his Christmas fare, but then this is no more than might be expected. He was a typical English gentleman, blunt and direct, with an honest liking for the really good things of life.

Did you ever hear of the "King's Empire Pudding"? It employs all the usual ingredients of the Christmas delicacy, with additions. For example, it calls for brandy, rum—and beer. Christmas pudding is no Christmas pudding without brandy, we know. Ambrosia, fabled food of the gods, may equal Christmas pudding well laced with rum; but pudding with brandy, plus rum, plus beer, well, it gives one something to live for, doesn't it. When boredom grips one, here is a thought to lay hold of to carry him through anxious fed-up war years: pudding plus rum, plus beer.

Here is the recipe of the "King's Empire Pudding". It is not a formula for wartime to-day but bye-and-bye, who knows, we may all be eating it. Recipe: 2 1/2 lb. currants, 2 1/2 lb. sultans, 2 1/2 lb. stoned raisins, 3/4 lb. minced apple, 2 1/2 lb. bread crumbs, 2 1/2 lb. beef suet, 1 lb. cut candied peel, 1 1/4 lb. flour, 1 1/4 lb. Demarara sugar, 10 eggs, 1 oz. ground cinnamon, 3/4 oz. ground cloves, 3/4 oz. ground nutmeg, 1/2 gill brandy, 1 gill rum, and 1 quart well-matured beer.

Consider how the world is ransacked for the ingredients of this toothsome dish; currants from Greece or California (they came originally from Corinth, whence their name); sultanas from sun-baked Smyrna; stoned raisins from torrid Spain, faraway Australia and elsewhere; spices from the famed Spice Islands of the East Indies; Demarara sugar giving rise to thoughts of merry Aunt Jemimas and singing negroes; brandy from France, Australia, South Africa, etc.; rum from the romantic Spanish Main; and beer, according to a prominent living scientist, one of the three B's that make up an ideal balanced diet if used in proper proportions: bread, beef, and beer.

Steamed Christmas pudding is no Christmas pudding at all. It must be boiled in a cloth, boiled and cooled, left to ripen, then boiled again. Only in this manner is the fullest measure of firmness of texture assured. Steaming it, as some decadents are accused of doing, makes it fluffy and crumbly, and destroys the luscious flavour. It tastes stale and steamy in place of being rich, smooth, and delightful to the palate, when properly prepared. There is altogether too much fuss made nowadays of easy-digestible food. A good load of solid food now and again does both a man and his stomach good.

The sense of wellbeing that steals over one after he has had two or three helpings of Christmas pudding is an important part of the festive period. Peace on earth, goodwill to all men follows naturally after such fare. Pipes and cigarettes are lit, easy talk circulates, and a comfortable feeling is diffused of being on good terms with everyone and everything. Much of the oft-quoted "Spirit of Christmas" comes from generous portions of Christmas pudding.

—Hamish Duff

Legend of the Flowers

There is a legend of much beauty about the young sister of one of the shepherds of Bethlehem. This little girl had followed her brother and the other shepherds to the door of the Manger, but felt she could not enter because she had no gift for the Babe.

"I have no gift," she sobbed when her brother called to her to follow him. With tears flowing she cast her eyes down, and, lo, there at her feet were blooming some lovely white flowers.

"Roses for the Christ Child," she exclaimed, as she stooped to pick a handful. With these in her hand she gaily entered the manger and carried her floral offering to the Babe. The Child in the manger dropped the golden gifts of the Magi and with a smile reached for the shining flowers.

Since then, the legend says, the Christmas Rose has never failed to bloom at Christmas time.

Christmas on National Railway

Montreal, December 22.—Estimating that twelve thousand meals will be served on Christmas Day in dining, cafe and buffet cars of the Canadian National Railways, W. W. Swinden, general superintendent of the sleeping and dining car department, has ordered dinner accordingly and promises that turkey, cranberry sauce, plum pudding, mincemeat and all necessary "fixings" will be available on System trains between Atlantic and Pacific Coasts for all travellers that day.

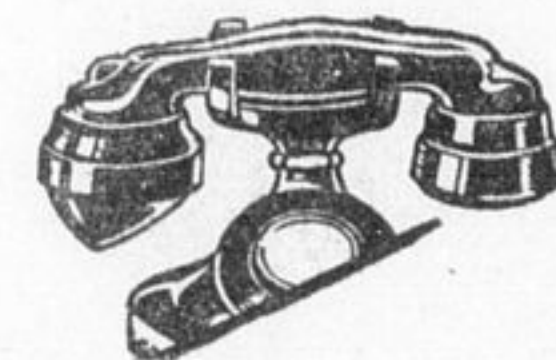


A Merry Christmas

and a

Happy New Year

We are now in a position to instal a few telephones and orders will be filled in the order received. This makes an ideal Christmas present



Northern Telephone

Company, Limited



For patronage during the past year and for friendship we thank the hosts of customers and acquaintances, and extend to one and all the best wishes for a Merry Christmas and a Glad New Year.

The Management

and Staff of

THE GEORGE TAYLOR HARDWARE

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