



PLEASANT HOMES

by Elizabeth MacRea Boykin

VEGETABLES ON THE WALLS

Victory Vegetables and Fine Fruits Make Stunning Designs for New Wall Paper—Production of Wall Paper Curtailed but Shortages Won't be felt in Civilian Market This Season.

(By Elizabeth MacRea Boykin)

Point-rationalized people and ambitious victory gardeners are grabbing at the new vegetable and fruit designs in wall papers, hoping probably for a sort of vicarious satisfaction from these luscious ripe patterns. The most beautiful of these is a huge big medallion design with asparagus, spinach, caneloupe, peas and other garden crops in a dramatic arrangement and in soft grey colouring, highlighted with brick-red, so that the whole effect has formality and even dignity—for it's not a kitchen paper by any means. It would be interesting in dining room, sun room, living room. Another handsome and formal paper of the season has a wreath of fine blue plums and leaves, this also anything but a kitchen paper.

In Print

Don't be discouraged about your kitchen, however—there are plenty of fruit and vegetable designs for just there, and we hear they're selling like hot cakes. Speaking of kitchens—there's a real boom in wall papers for this work spot. Strawberries, apples, tomatoes, carrots and string beans all turn up in print for kitchen walls.

Seems that wall paper is a new yardstick by which we can judge the morale of America at war. Right now American women are finding a sort of escape by buying roll after roll of pastel papers so soft and bring a misty glow to their homes (they don't take to martial colours anyway right now, so the curtailment of dark or bright colours in wall paper doesn't bother them any). Home front colour-craze, living in a world of bare and brassiness, prefer a serene, subdued atmosphere when they gather round the home hearth.

So all around there are papers with pale tawny background and the motifs run to friendly and familiar things.

Precious Commodities

Months ago, of course, O.P.A. decided that wall paper was one of the items stay-at-homes could cut down on, since the need for colors, metals, chemicals and the other materials used in manufacturing wall paper were all precious commodities for the all-out war effort. And so the manufacturers were instructed to cut their production of new styles and patterns, in many cases as much as fifty per cent. In addition to curtailment of amount, and the cut in use of colors, the number of big bold patterns has been drastically limited. But the wall-paper manufacturers have been ingenious—in place of so many new designs they have made up many old patterns in new colorings while the new patterns they were allowed have wide appeal and great usefulness.

Actually the pinch has not really begun to be felt—adequate stocks (except in metallics) are available most places, even though there is a revival of wall-paper's popularity, not only from its decorative value (nothing like it to make old rooms sit up and take notice) out for its subtle morale value.

Wall paper has this adventure in war times—it is one way to change the scenes without a major operation. In fact, even a shortage of wall paper will still leave a wide range of possibilities, for it can be used in small amounts, as well as in room-fulls. Wall papered niches, panels, ceilings, adoes all suggest ways to vary the effect of too-plain walls, without going all-out on figured walls. Many regular wall paper designs can be adapted for such use, or you can have your choice of wall paper colonnades, moldings, swags, pedestals, oven-doors and other architectural designs. Some of these achieve dazzling effects in plainish rooms—others cure architectural headaches in odd shaped rooms or make ceilings seem lower or higher as desired. In other words you can—with wall paper—make your rooms look as though a great architect had



Fine, ripe vegetables and fruit, such as any of us Victory gardeners might envy, make a beautifully decorative and formal design for a new wall paper. Peas in the pod make the border in wonderful tones of soft grey highlighted with touches of brick red.

had his way with them, when after all it was only the paper hanger!

Decorators grin and love every minute of it—finding some solace in curtailment of paper in that it will, necessarily, force less imaginative home-makers into the rarified realms of borders, "fool the eye," and architectural motifs which decorators have been loving for years.

(Released by The Consolidated News Features)

Twenty Years Ago

From the Porcupine Advance Files

In The Advance twenty years ago reference was made to the suggestions in some of the Toronto newspapers that there might be labour trouble in the Porcupine. There was no ground for the suggestion, and as The Advance pointed out at the time, "only outside agitation and improper propaganda could stir up trouble here." The Advance pointed out that the mines here paid well and that the men also showed a spirit of fairness and reason at all times and mutual goodwill kept conditions in good shape. The story of trouble was founded on a demand from a labour organization that did not represent any material body of the workers in the camp. The demand was for an increase of 20 cents per day in pay. The mines in the Porcupine were already paying the best scale of wages anywhere on the continent except in the copper mines, where bonuses based on the price of copper made the rate higher, and in the Arizona desert where conditions were not so good. The mines and the men went on peacefully and quietly together, the only trouble being in the columns of some of the outside newspapers.

Forecast was made in The Advance twenty years ago that the riding of Cochrane would likely be divided into two ridings, North Cochrane and South Cochrane, for representation in the Legislature. This half division has been made since.

Timmins Golden Chapter of the Daughters of the Empire twenty years ago started a competition for the pu-

pls of the public, separate and high schools, prizes being given for the best essays submitted. The I.O.D.E. carried on this contest each year for several years and there was much interest in the matter. In 1923 the following were the winners of the prizes:—High school subject, "The Porcupine Camp", Marguerite Colbourne, winner of first prize; Margaret Cole, second; Roy Hardy, third. Entrance class, subject, "The Natural Resources of Canada," Tessie Baderski, winner of first prize; Willie Valernois, second; Melva Newton, third. Junior classes, subject, "The Heroes of the Long Sault," Walter Junell, winner of first prize; Sonia Charron, second; Patrick Downey, third. The judges were: Dr. J. A. McInnis, mayor; Rev. Fr. Theriault; Rev. R. S. Cushing, Rev. J. D. Parks; C. G. Williams and G. A. Macdonald. J. E. Newton took the place of Rev. Fr. Theriault, the latter being away during the judging of the papers.

Chief of Police, M. Greer, twenty years ago through The Advance gave fair warning to all that it was intended to strictly enforce all the rules and regulations in regard to autos with a view to the protection and safety of the public. Chief Greer offered a number of helpful suggestions to the auto drivers and the public for the comfort and safety of all.

Twenty years ago The Advance made extended reference to the difficult time experienced by Cochrane on account of the serious epidemic of typhoid fever in the northern town. It was costing Cochrane from \$500.00 to \$700.00 per day to fight the epidemic, while at the same time there were twenty-three nurses maintained and it was necessary to provide for a number of families whose breadwinners were ill with the fever. Medical supplies were costing the town a great deal. Shipments of supplies had been made to Cochrane by the Red Cross and the provincial board of health, while South Porcupine and Ironquills Falls were the two first towns to show the real spirit of neighbourliness by sending in supplies and other help. Cobalt also had assisted with both money and goods. The Advance suggested that other towns of the North join in this work of helping out a neighbour town, and it is pleasing to recall that the spirit of the North proved itself from all quarters.

In its issue of April 18th, 1923, The Advance had a suggestion for the organization of a poultry association for the Porcupine, the number of poultry fanciers in the area seeming to fully warrant such a move.

Timmins had hockey matches on good ice on April 12th and 15th, 1923, the match on April 12th being an exhibition game for the benefit of Ran Montgomery, of New Liskard, who suffered a serious injury to one of his eyes in a game at Timmins the previous year. The Hollinger mines league team and the Timmins Seniors were the teams playing. There was a fair attendance, about \$50.00 being netted.

Twenty years ago the Caledonian Society regular meeting proved of special interest. There were about 130 present. The event was in the form of a reception to the Caledonian Choir. There was a musical and literary programme of much merit, as well as cards dancing, games, etc.

A meeting called to organize baseball in Timmins twenty years ago failed to draw a crowd as there was hockey in progress, so the meeting was postponed to a later date.

The following from The Advance of April 18th, 1923, will be of interest today.—"The plant and machinery for the latest industry for Timmins is arriving these days. The industry is the brick-making one being established by Mr. N. McEachren in the Mattagami section of Timmins. There Mr. McEachren has a large area of good clay, and he is installing an up-to-date plant. He expects to be able at an

Home and School Club Hears Address on "Mental Health"

Also Review of Manual Training Work at Schools.

Mr. H. W. Brown, inspector of Public Schools, was the guest speaker of the monthly meeting of the Home and School Club held at Central School, last Thursday evening.

Mr. Brown chose as his topic, the "Aspects of Mental Health," and he pointed out that in the past there had not been much talk on that subject, but he was taking that opportunity to point out a few details. He explained that parents and children should be in perfect harmony, and the different things that both parents and children should do.

As his last point he emphasized that parents should always treat their children from an early age as individuals. His address proved very interesting to all the parents present, and provided much food for thought for them.

During the evening a musical programme was presented, Grade 5 and 6, who had been trained by Miss Tackerberry and Miss Haines, sang two lovely Easter songs, under the direction of Mr. R. Baillie. A cornet solo was rendered by Mr. Kenneth Stevens, accompanied at the piano by Mrs. J. Wilkins. Mrs. Wilkins presented three very lovely piano selections, "Romance", by Schubert, "Moonlight Sonata", 2nd and 3rd Movement, and Mendelssohn's "Spring Song."

Another guest speaker for the evening, was Mr. J. McClung, manual training teacher in town, who gave an interesting outline of his work since the time of coming here.

At the close of the evening, light refreshments were served by the ladies under the able convensership of Mrs. Hindson.

Noranda Kiwanis Club Sponsoring Air Cadets

Noranda is now organizing a squadron of the Air Cadets. The movement at Noranda is sponsored by the Noranda Kiwanis Club. Kiwanis Clubs throughout Canada have taken a lead in sponsoring the Air Cadets. Timmins Kiwanis Club was among the first— if not the very first to organize an Air Cadets squadron in Ontario. Since that time hundreds of squadrons have been organized in Canada—253 to date. Some weeks ago South Porcupine Kiwanis sponsored the Air Cadets at South Porcupine.

early date to deliver a superior quality of clay brick at a price that will be attractive and will bring brick construction within the reach of the ordinary builder here. The freight on brick hitherto has made its use prohibitive except in rare cases here.

Among the local and personal items in The Advance twenty years ago were the following:—"Wednesday evening last, R. W. Bro. F. K. Ebbitt, D. D. G. M., paid an official visit to Golden Beaver Lodge A. F. & A. M. W.M. Bro. G. S. Lowe presided at the banquet to the EDGM. after the work of the order. The banquet proved a very pleasing event, with inspiring addresses and attractive music." "Councillor J. E. Boyle, of South Porcupine, returned last week from a visit to Toronto." "Mr. Fred J. Squire, of the Pas, Manitoba, was a visitor to Timmins this week and was much impressed with the evident growth and prosperity of the camp." "Mr. W. Reid left today for Detroit to reside." "D. McInnis returned last week from a visit to Toronto." "Mrs. Geo. Laporte returned on Saturday from Renfrew, where she was called on account of the illness of her father."

Salt Fish May be Used in Many Ways to Make the Menu More Attractive

With Meat Rationed and Canned Fish Scarce, Many Housewives Will Turn to an Oldtime Favourite—Salt Fish—to Introduce Variety Into the Menu These Days.



(By Edith M. Barber)

Not everyone appreciates salt fish as it deserves. Perhaps one has to have been introduced to it in childhood to demand that codfish cakes, creamed codfish with baked potatoes, or salt mackerel baked in milk, appear regularly on the home table. Pinner codfish seems to be the one type of salt fish that men like particularly, and that is probably because it is a special during the winter as so many fine restaurants. Kipperd herring is another favorite.

Barrels of salt mackerel were once seen in every grocery but these are not so common now, perhaps because we had come to depend so much on canned salmon and tuna fish. Many salt mackerel addicts now buy small buckets of the filleted fish directly from Gloucester, Massachusetts, and keep them on hand. Sixteen good-sized fillets can be bought for \$2.00 and there is no express charge. I usually cook one for a person and an extra one. When I serve them, I divide them into two portions and then any left over can be scalloped or made into cakes for use the next day. By the way, mackerel is a fat fish and needs no extra shortening with it. Don't forget that salt mackerel needs a long soaking in water at least twelve hours.

Salt codfish which always came in wooden boxes is now appearing in paper cartons. It can be soaked for an hour or so, or can be scalded with boiling water and cooked at once. It is one of the few foods which demands no more than a plain cream sauce, although the addition of sliced hard cooked eggs makes it even more delicious. Then I do like a little minced parsley for color as well as flavor. Minced green pepper if you have it on hand will do. By the way, if you have a sunny window, there is no reason why you cannot have a pot of parsley growing all the year round. Parsley should be considered more than a garnish, as green is richer in vitamins.

Codfish balls which are my special favorite, demand deep fat for their cooking, but you can form the mixture into cakes, and saute them in just a little fat. We have to watch out for our use of fat nowadays.

- Quick Meal
- Baked Sliced Mackerel
- Spoon Bread
- Grapefruit
- Wilted Dandelion Greens

Method of Preparation

Light oven
Prepare spoon bread and bake
Prepare mackerel and bake
Prepare grapefruit and chill
Prepare dandelion greens and dressing.

Baked Salt Mackerel

1 1/2 pounds salt mackerel
Flour
Pepper
1 cup milk
3/4 cup top milk
Soak mackerel from 8 to 10 hours, changing water at least twice. Drain, dredge with seasoned flour, arrange in greased shallow pan or casserole, and pour milk over fish. Bake in moderate oven (375 degrees F.) about 10 minutes. Add top milk and cook 10 minutes longer. Yield: 6 servings.

Codfish Cakes

1 pound (2 cups) salt codfish
5 cups cubed potatoes
1 egg
1-8 teaspoon pepper.
Soak codfish in cold water 30 minutes or scald twice and drain. Cut in small pieces with scissors. Combine with potatoes and cover with boiling water. Cook until potatoes are tender, 10 to 15 minutes. Drain well and shake over heat for a moment. Beat until mixture is smooth. Drop in unbeaten egg and pepper. Form into cakes, dredge in flour, and saute on both sides in fat.

(Released by The Bell Syndicate, Inc.)

Recruits Needed for the Service Patrol of the W.D.

Writing last week from North Bay, Squadron Leader T. G. Healy, Commanding Officer, No. 7 Recruiting Cen-

tre, North Bay, sends the following memorandum in regard to the need for recruits for the Service Patrol of the Women's Division of the R.C.A.F.:

"Where is the woman who does not like travelling? The trade of Service Patrol in the Women's Division of the Royal Canadian Air Force affords its airwomen the opportunity of becoming familiar with Canadian cities from Victoria to Halifax. Airwomen in this trade are not attached to any particular station. They travel about, and work independently. Their duties include patrolling trains, escorting new recruits to Manning Depots, acting as escorts for airwomen absent without leave and doing investigation work."

"Women whose characters are above reproach and who have had experience in handling women in a reliable, capable and tactful manner can qualify for the trade of Service Patrol if they are between the ages of 28 and 40 and have a minimum height of 5'6" and High School Entrance."

"During the four weeks training at Rockliffe, Service Patrol and given instruction in such interesting subjects as ju-jitsu marksmanship and life-saving. The experience gained from this trade would qualify women for the positions of policewomen and store detectives after the war."

"Experiences in this trade would be both pleasant and interesting because of the opportunity to travel and make countless acquaintances."

Four Births Registered in Timmins Last Week-end

Born — on April 11th, 1943, to Mr. and Mrs. Lorenzo Bouchard, 2 Carlin avenue — a son (Albert).

Born — on April 12th, 1943 to Mr. and Mrs. Harry A. Wathen, 68 Crescent avenue, at St. Mary's hospital — a son (Burton George).

Born — on April 17th, 1943, to Mr. and Mrs. Ralph Douglas Miller, 225 Balsam south of St. Mary's hospital — a daughter (Caryn Ruth).

Born — on March 29th, 1943, to Mr. and Mrs. Telesphore Roy, 111 Chartres street — a daughter (Marie Rose Desjardins).

Timmins Golden Chapter of the Daughters of the Empire twenty years ago started a competition for the pu-

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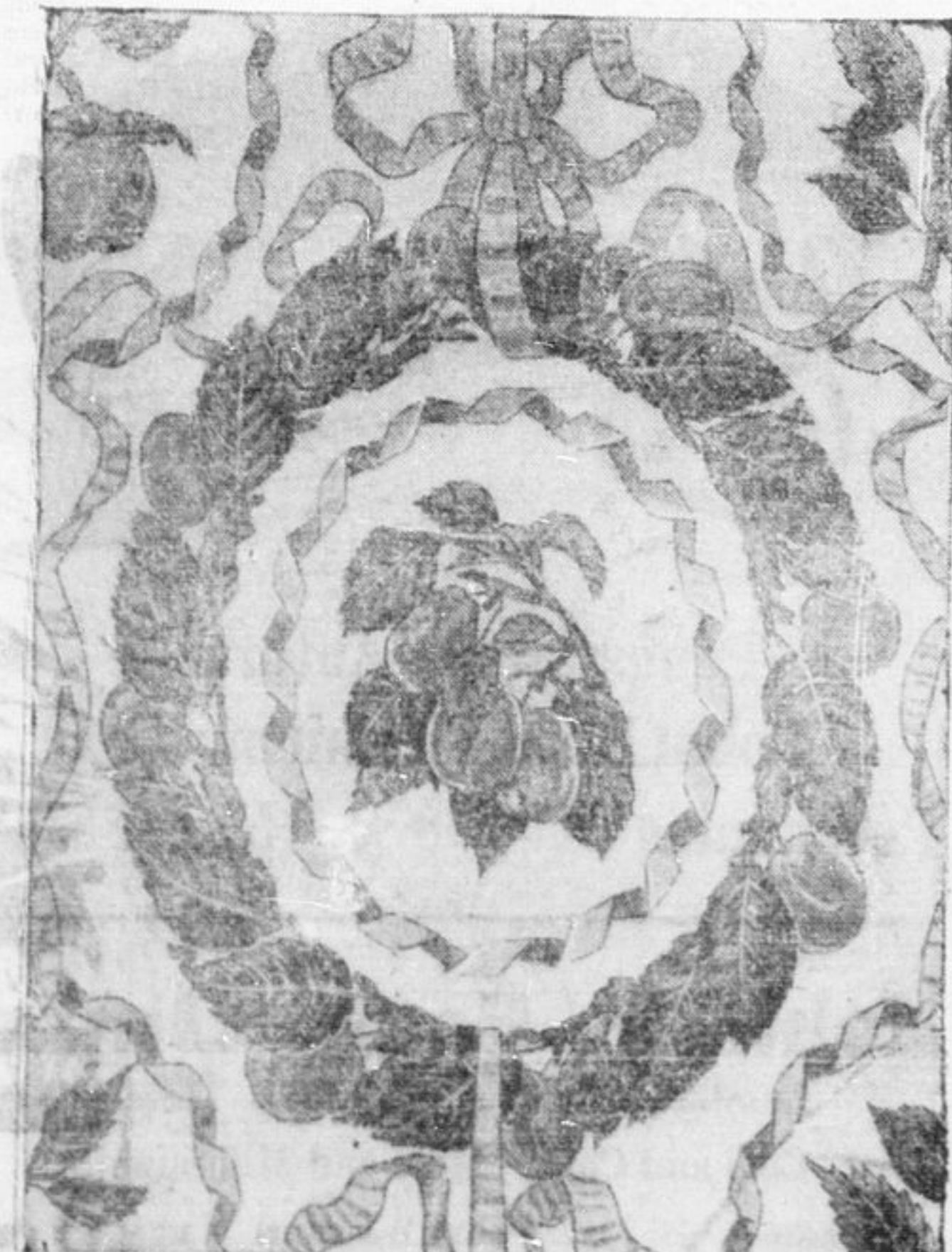
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