

WE WISH YOU A MERRY CHRISTMAS



Our list of customers and friends keeps growing, and we appreciate their patronage and consideration, and wish all

A Very Merry Christmas and a Glad New Year

Albert's Bread
ALWAYS BEST

40 Third Ave., Timmins

Phone 1875

MERRIE-MERRIE



CHRISTMAS

To old friends and new friends and friends yet to win, we extend sincere good wishes for a Merry Christmas and Happy New Year

Consumers' Co-operative Society Ltd.

GROCERIES MEATS FRUITS VEGETABLES

64 FOURTH AVE., TIMMINS 50 WATERLOO ROAD, TIMMINS
59 PINE STREET, SCHUMACHER



CHRISTMAS GREETINGS

At this happy season of the year we thank our customers and friends for kindness and consideration during the past years, and to one and all we extend best wishes for a

MERRY CHRISTMAS AND A HAPPY NEW YEAR

FELDMAN TIMBER CO. LTD.

First Avenue

Schumacher



To Old Friends and New Friends and Friends Yet to Come, We Wish a Very Merry Christmas and a Glad New Year

SLOMA ORDORLESS CLEANERS

7 Balsam St. North, Timmins

Phone 592

NEW CHILDREN'S BOOKS RECEIVED AT TIMMINS PUBLIC LIBRARY

CHILDREN'S DEPARTMENT
New Books, December, 1945
A CHILD'S STORY OF THE NA-TIVITY illustrated by Masha.
THE CHRISTMAS NIGHTINGALE by E. P. Kelly.
"Three Christmas stories from Poland which are new to our children."
WAG-BY-WALL by Beatrix Potter.
This last story from the pen of a beloved children's author who died a short ago is about Sally Benson, an old woman who finds happiness on Christmas Eve.

PICTURE BOOKS
KATY AND THE BIG SNOW by V. L. Burton.

When "Katy", the crawler tractor tackled the big snow, things began to happen. "Katy" has a distinct personality and there is excitement for little folks in both pictures and story.
PIERRE PIDGEON by Lee Kingman.
Story and illustrations introduce the young reader to a little French-Canadian boy who wanted to learn how to build a model sailing ship inside a bottle.

SPOTTY by Margaret Rey.
The adventures of a rabbit who was different from his white brothers and sisters.

THREE SMART SQUIRRELS AND SQUEE by Margaret Friskey.

How Squee learned to remember where he had hidden his nuts just as those smart squirrels, his brothers remembered.

ILENKA by Lee Kingman.
The story of a little Russian girl.
THE LITTLE HOUSE by V. L. Burton.

The little house stood in the country with trees and fields around her. When city buildings were erected closer and closer to her she longed for her green fields again. Children will like to find how her wish came true at last.

THINGS TO MAKE AND DO
HOW TO RAISE YOUR PUPPY by M. F. Atkinson.

With the help of pictures and simple text the small boy or girl learns how to care for the new puppy.

MATCH BOX TOWN by Robert McKay.

How to make a toy village from match boxes.

HOW TO DRAW PLANES by Frank Wooton.

Detailed instructions with many diagrams and photographs show young would-be artists how to draw all types of planes.

FAMOUS PEOPLE AND PLACES
MOZART by Waldo Mayo.

A new life of the famous composer told for children in anecdotal form with water colour illustrations by Andre Dugo.

THE STORY OF GEORGE GERSHWIN by David Ewen.

Older boys and girls will like this life of the man who showed that modern music could find its place beside the works of the classical masters.

WASHINGTON IRVING: EXPLOR-ER OF AMERICAN LEGEND by Laura Benet.

Boys and girls will enjoy reading of his youth in old New York, his European travels and his talks with with elderly Dutch Americans who related to him the old legends on which some of his stories are based.

YOUNG WILKIE by Aiden Hatch.
An interesting story of the boyhood adventures of Wendell Wilkie in a small Indiana town.

THE CHILDREN'S BOOK OF THE SAGUENAY by Leonard Knott.

In story and picture the young readers are introduced to the beautiful country around the Saguenay River.

THE MYSTERIOUS CONTINENT by Charlotte Lohse and Judith Seaton.

The story of the adventurous sailors who discovered the South Pacific Islands. Many maps and pictures as well as the entertaining way in which the story is told make this a fascinating book for boys and girls.

ANIMAL STORIES
A TOUCH OF GREATNESS by C. W. Anderson.

Stories about ten well-known thoroughbreds who, although not among the greatest of all horses, have at least "a touch of greatness".

TEMPO by W. J. Wilverding.

The story of a huge African elephant who, after being hunted for his ivory for years found sanctuary in the reserve provided by the white man.

TREKS ACROSS THE VELDT by Theodore J. Waldeck.

A man whose many journeys through Africa have made him familiar with that continent writes of his adventures with huge snakes, lions and other wild creatures of the African jungle. The book is illustrated by Ivan T. Sanderson.

STORIES FOR BOYS AND GIRLS
A DONKEY FOR THE KING by Olive Price.

A story about the little donkey which carried Christ in his triumphant entry into Jerusalem.

STURDY ROGUE by Magdalen Ging-Hall.

About Thomas Trebledick, a boy who left home and had many adventures including his part in helping to defeat the Spanish Armada.

WILDERNESS CHAMPION by J. W. Lippincott.

A hound puppy, lost in the woods, becomes friendly with wolves. A wilderness adventure brings him back to his master but he does not forget his woodland friends.

FAR FROM MARLBOROUGH STREET by Elizabeth Philbrook.

About Nancy who travelled in a stage coach from Boston to Springfield at the exciting rate of ten miles an hour. It was a journey full of adventure and Nancy found many friends among the passengers. Modern children should enjoy this story of long ago.

Cooking Poultry

Whether the bird chosen to grace the Christmas table is a goose, turkey or chicken, it should be a very special one. Since it is to be the centre of attraction when it appears on the Christmas dinner table it must first be as imposing as possible, then cooked to a luscious golden brown. The meat should be tender, yet moist, when cut and the dressing rich and crumbly.

The home economists of the Consumer Section, Dominion Department of Agriculture say there are several points to keep in mind if the results are to be a credit to the cook.

When buying poultry it is easy to distinguish grades by the government grade tag. For roasting, poultry should be plump, well formed but not too fat. Allow 3/4 to 1 pound dressed weight for each person to be served. Dressed weight of poultry as purchased, before it is drawn and it includes the head and feet.

Careful preparation is worth while. Pin feathers should be carefully removed and all hairs singed so that the skin is smooth and clean. If poultry is fat it is well to wash with water in which a little baking soda has been dissolved; but it should then be rinsed and thoroughly dried inside and out. Poultry should never be allowed to soak in water as this causes loss of flavour.

The bread for stuffing is best if three days old. It will then crumble easily. To make even scrums quickly, remove the crusts and cut each loaf in four pieces, place one piece of a towel and roll between the hands until well crumbled. Then proceed with the remaining portions.

If dressing for poultry is made the day before, time is saved at the last minute.

The stuffing will vary with the type of poultry. The delicate flavour of turkey should not be spoiled with a strongly seasoned stuffing. The more highly seasoned stuffing should be used with goose which has a strong flavour. Before stuffing, sprinkle the inside of the bird with salt. Stuff loosely. If the cavity is packed too tightly there is no room for the expansion of the dressing and the result is a firm soggy mass—allow approximately 3/4 cup of stuffing per pound of turkey—dressed weight.

This way in which a bird is stuffed and trussed makes a great difference in its appearance when served. Fill the neck with sufficient stuffing to give the bird a plump appearance. Fold the neck skin towards the back and fasten by folding the wing tips back on the wings, "arms skimbo" fashion. Then place bird on back with legs toward you. Cross drumsticks, having leg over slit, to hold stuffing in place. Take a piece of cord about 1 1/2 yards long and place centre of it under the tail.

Bring up ends over crossed drumsticks, cross cords and repeat, pulling tightly. Cross cords again and bring up firmly between the drumsticks, and the body. Turn bird onto breast and bring cord around wings to centre back, so that it holds the lower wing joints close to the body. Tie cord securely on back, holding wings and neck in place.

And now the all important matter of cooking. It must be done to a turn, the acme of perfection to grace the festive board. Place turkey or chicken breast down on a rack in uncovered pan, and add no water. Goose requires slightly different treatment. Rub the outer surface with salt, place breast side up on a rack in the roaster. Add 1 cup boiling water and cover tightly. Cook about 1 hour, then pour off water and fat and continue cooking uncovered. Keep the temperature of the oven at "moderately slow" or even "slow", according to the weight of bird, to brown it evenly without scorching. It should be cooked until it is tender and done to the bone, but not overcooked.

The following time-table may prove helpful in cooking poultry throughout the holiday season.

Chicken: 4-8 lbs. (dressing weight) 300-325°F for 30 mins. per lb.

Turkey: 8-10 lbs. (dressed weight) 300°F for 25 mins. per lb. 12-16 lbs. (dressed weight) 300°F for 20 mins. per lb. 16-25 lbs. (dressed weight) 300°F for 18-20 mins. per lb.

Duck: 3-8 lbs. (dressed weight) 325°F for 20-25 mins. per lb.

Goose: 10-12 lbs. (dressed weight) 325°F for 20-25 mins. per lb.

These are approximately times, as the size, shape and weight of the bird, as well as the personal preference are factors to be considered.

Further information on poultry is given in the bulletin, POULTRY GUIDE, which is obtainable free of charge from the Department of Agriculture, Ottawa.

ORIGIN OF XMAS

The great feast of Saturn was held in December, when the people decorated the temples with such green things as they could find, says the Dictionary of Phrase and Fable. The Christian custom is the same transferred to Him who was born in Bethlehem on Christmas Day. The holly, or holy, tree is called "Christ's Thorn" in Scandinavia and Germany, from its use in church decorations and its putting forth its berries about Christmas time. The early Christians gave an emblematic turn to the custom, referring to the "righteous branch" and quoting Isaiah 60 13:—"The glory of Lebanon shall come unto Thee; the fir-tree, the pine-tree, and the box together to beautify the place of my sanctuary."



To All Our Friends
And Customers
A Merry Christmas
and May
Peace and Prosperity
abide
in the New Year

Sam Bucovetsky
LIMITED

Timmins Schumacher South Porcupine
Cobalt Kapuskasini, Ont. Rouyn Noranda Que.



May Christmas be Merry for you
and the New Year Bright and
Prosperous

KING EDWARD HOTEL

Opposite T. & N. O. Station Phone 324



To One and all of Our Customers
and Friends
A MERRY CHRISTMAS AND A
HAPPY NEW YEAR

The Management and Staff of

The George Taylor Hardware, Limited
10 Third Avenue, Timmins Phone 600