DIES IN SAANICH

M. Paterson, Former School Inspector Here, Succumbs to Heart Attack

Paterson, formerly inyears municipal inspector of schools for Saanich near, Victoria, succumbed suddenly to heart failure on wednesday afternoon of last week while paying a visit of inspection to the Saanichton school. Mr. Paterson, who left Prince Rupert some twelve years ago, was inspector of schools at Nanaimo before taking up his appointment at Saarrich. The funeral took place in Victoria. Mr. Paterson was born in Ontario" 53 years ago and graduated with a B.A. degree in political science. Afler a short experience with the Southam Press he commenced his rareer as an educationalist at Guelph, and in 1911 came west to Revelstoke where he taught for four

\$1,000 FOR NAMES ... another MYSTERY CAKE First Prize \$250, Second Prize \$100, Third Prize \$50, 60 Prizes of \$10 each

Miss M. McFarlane Created the Recipe for this

THE DAILY NEWS

Contest Rules Read Carefully

- 1 Contest is for residents of Canada and Newfoundland only.
- 2 All you do is name the mystery cake. Only one name from each person.
- 3 PRINT dt the top of your paper in ink (or typewrite) "Miss McFarlane's Mystery



MAGIC MYSTERY CAKE

Here's Miss M. McFarlane's Recipe . . . can you name it?

stee and Approv

In 1915 Mr. Paterson became a teacher in the Esquimalt public school and shortly afterwards was active in setting up the municipal high school.

He became an inspector of schools in 1919, when he was assigned to duty at Prince Rupert, being transferred to Nanaimo the following year. He left the Nanaimo district inspectorate to assume the position of municipal inspector in Saanich. During his eight years of service in Nanaimo district, Mr. Paterson was active in many social organizations. He was a Mason and past master of Nanaimo Lodge No. 110, AF. and A.M. He also belonged to the Scottish Rite.

He is survived by a widow, two sons, Grant Mortimer and Alan, and one daughter, Mary, all residing at the family residence, 119 Linden Avenue. Cake." Under this, print your suggestion for a name. Then, in the *lower right-hand* corner, print your own name and address, clearly and neatly. Do not use pencil.

- 4 Do not send the cake itself-just the name and your own name and address. It is not essential to bake the cake to enter the contest.
- 5 Members of our own organization or their relatives are not eligible to take part in this contest.
- 6 Contest closes APRIL 30, 1933. No entries considered if postmarked later than April 30 midnight. No entries considered if forwarded with insufficient postage.
- 7 Judges: Winning names will be selected by a committee of three impartial judges. The decision of these judges will be final.
- 8 Prize winners will be announced to all entrants within one month after contest closes.
- 9 In case of a tie, the full amount of the prize money will be paid to each tying contestant.
- 10 Where to send entries: Address your entries to Contest Editor, Gillett Products, Fraser Avenue, Toronto 2.

NOTE: Other Magic Mystery Cakes coming! Watch for them in later issues of this newspaper.



Get busy ... Join the thousands of Canadian women taking part in these fascinating contests

HOW about putting an extra \$250 in your pocketbook? Name this Magic Mystery Cake. Perhaps you'll win that first prize!

Miss M. McFarlane worked out the recipe for this month's mystery cake. It's simple and economical. You'll like its delicious flavor, too! Read the recipe through. Then try to think of the very best name you can to describe it.

Better still-make the cake yourself, if you like. And be sure to do as Miss McFar-

1/2 cup butter

1 cup sugar (granulated) 2 cups pastry flour (or 134 cups bread

flour) 3 teaspoons Magic Baking Powder 1/4 teaspoon salt

34 cup chopped walnuts

¹/₂ cup strong coffee (strained and cold) 3 egg whites

Cream butter thoroughly; add gradually sugar creaming well with butter. (Note:-It is the thorough beating and blending of these first ingredients that lay the foundation of the final texture of your cake.) Measure dry ingredients -sift together twice. Add dry ingredients alternately with the strained cold coffee. Beat thoroughly until all in-

lane advises-use Magic Baking Powder.

Other well-known Canadian food experts share Miss McFarlane's high opinion of Magic. In fact, the majority of them use and recommend Magic *exclusively* because it gives consistently better results.

Make up your mind to enter this Magic Mystery Cake contest right now. Try to win one of the 63 cash prizes. gredients are evenly blended. Add chopped walnuts. Fold in stiffly beaten egg whites. Pour batter into greased pans -filling only two-thirds full. Bake in oven 350° F. for 25 minutes.

FROSTING: Have ready 1 cup icing sugar (or more). Cream 3 tablespoons butter with 2 tablespoons of this sugar; add 2 tablespoons strong coffee. Sift remaining sugar with 1 tablespoon cocoa (dry). Add to butter. Beat till light and fuffy. (Note: To have icing with a smooth glaze-use liquid hot.)

> Made in Canada

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CONTAINS NO ALUM. This statement on every tin is your guarantee that Magic Baking Powder is free from alum or any harmful ingredient.

When you bake at home the new, FREE Magic Cook Book contains tested rec-Gillett Products, Fraser Ayenue, Toronto 2.

