

"40 Years in Westmount"

WEDDING GIFTS
An Exclusive Collection of
OLD ENGLISH SILVER
Just Arrived Direct from London

OHMAN'S
JEWELLERS
WE. 4046 1216 Greene Ave.

The Westmount Examiner

Serving The City of Westmount, Garden Suburb of Canada's Metropolis

HARDWOOD FLOORS
Supplied - Laid - Finished
Repaired - Refinished
Cleaned

A. Ross Grafton & Co.
4263 St. Catherine St., Westmount
Free Estimates WE. 2323

VOL. XI., No. 21 WESTMOUNT, THURSDAY, MAY 23, 1940 PRICE:—TWO CENTS

WINNERS OF LIMERICK CONTEST ARE ANNOUNCED; TO AWARD PRIZES MAY 30

Squirrel Scarf is Won by Mrs. M. N. Johnson, of 4115 Sherbrooke Street — Winners Will Receive Prizes At "Citizen's Night" Meeting of Business Association in Victoria Hall Next Thursday

First prize winner in the limerick contest sponsored by the Business Association of Westmount in the two previous issues of the Examiner was Mrs. M. N. Johnson, of 4115 Sherbrooke street west. Mrs. Johnson will be awarded a squirrel scarf having a value of \$22 and donated by Beau and Rousseau, when the prizes are presented at the association's "Citizens' Night" meeting taking place in Victoria Hall next Thursday evening commencing at 8.30 o'clock.

Due to the large number of entries received, contest judges had considerable difficulty in selecting the first and succeeding six prize winners and worked far longer than they had contemplated in reaching their final decisions.

NEW OFFICERS ARE ELECTED BY SODALITY

Third Annual Meeting Held By Ascension Parish Group—Alma Tremblay President

The third annual general Meeting of the Young Ladies' Sodality of Ascension Parish, was held Monday evening at 7.30 p.m., in St. Leo's School Hall. Miss Alma Tremblay, prefect, presided.

Miss Mary MacIntyre, recording secretary, presented her report for the year. She advised that approximately 60 official meetings had been held during the year, excluding special meetings held in connection with the rummage sale, social, play, etc. A resume of the activities of each committee then followed:

The Eucharistic Committee, under the leadership of Miss Ethel Browne, presented a Spiritual Bouquet to the Holy Father, the Pope, as a Christmas gift, consisting of 255 Masses and 232 Communions. At the January meeting, this committee staged a debate, the topic being: "Resolved that Inactivity of the Catholic Boy in Catholic Action is due to the lack of interest of the Catholic Girl." This committee also looked after various other devotions.

The mysteries of the Rosary were studied by the members of the Lady's Committee — Miss Dorothy Brophy, chairman—and the recent pilgrimage to Bonsecours was under their direction. This committee also had charge of the veils, medals and candles used at the December and May receptions.

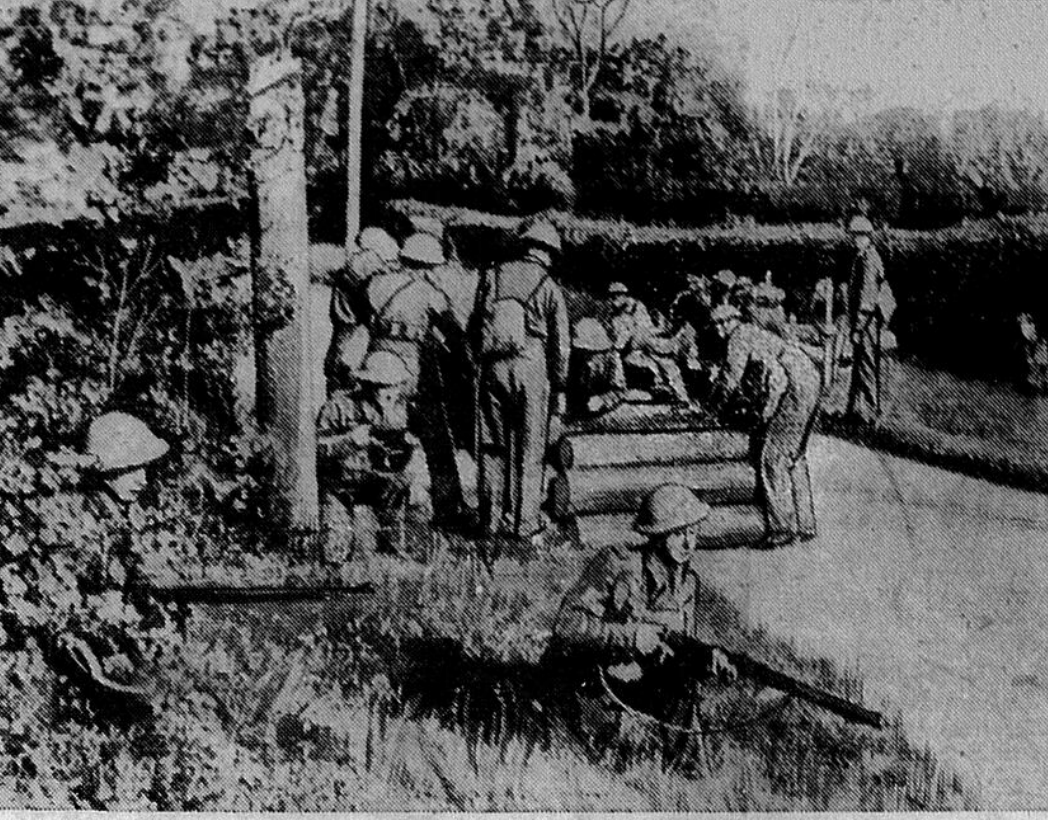
The principal work of the Catholic Truth Committee — of which Miss Jane Swift is chairman — was the reading of Catholic literature and several outstanding books were reviewed. In February a most successful book fair was presented and an "Information Please" questionnaire was held. Apart from this, there (Continued on Page 2)

Over 800 To Assemble At Westmount Baptist Church

From today to Sunday, Westmount Baptist Church will be the scene of the Annual Assembly of the Baptist Young People's Convention of Ontario and Quebec. Under the presidency of Rev. E. K. Smith, it is expected that about 800 young people will be registered at these great gatherings. Conferences on themes of most vital interest to youth will be held throughout the days. Among the outstanding speakers will be Rev. W. A. Cameron of Yorkminster Baptist Church, Toronto, Professor R. J. McCracken of Hamilton, Ontario, and Dr. J. B. McLaurin, General Secretary for Canadian Baptist Foreign Mission Board. Delegates will be welcomed by Rev. J. A. Johnston, President of the Baptist Convention of Ontario and Quebec.

On Sunday, in response to the summons of His Majesty the King, Westmount Baptist Church will give whole-hearted support to the National Day of Penitence

LEST HITLER SUCCEED WHERE NAPOLEON FAILED



Fearful of a German air and sea attack on her "tight little isle," Great Britain is hastily organizing defenses throughout England. Above, riflemen cover British soldiers who are building a log barricade across strategic road in southern England. No foreign invader has set foot on the British Isles in nearly 900 years, since William the Conqueror won the Battle of Hastings in 1066.

RAPID GROWTH IS ACHIEVED BY CUB PACK

Westmount Unit Has Taken Part in All Spring Displays Since Its Formation

The Westmount Cub Pack this year attains its "Cub Age" following a period of steady growth and successful achievement.

The Pack was formed in 1932 and completed the Westmount Group, of which the Scout Troop is the oldest in Canada, having been formed in 1909.

The rapid growth of the Pack from one to thirty-three members in its first year indicates the enthusiasm of the boys for such an organization and that this enthusiasm was maintained is evidenced by the continued high membership during its eight years of life. At no time has the Pack been less than twenty-seven members, and weekly meetings show an average attendance of 85 per cent. In all a total of 91 boys are listed on the membership roll and 75 per cent of the boys attaining Scout age have remained in Scouting.

The Pack has taken its place at all regular spring displays since its inception and has shown a high standard of efficiency and co-operation. In 1939 the Pack Team consisting of Alec Reaser as captain, Wally Eno, Campbell Scott, Peter McKinnon and Jimmy Clark won the district swimming meet and were presented with the Commissioner's Pennant at the following Annual Parents' Night. The boys' skill as hockey players is also shown by the fact that the Pack Hockey team won five out of seven games played in the 1939-40 winter season.

With the approach of summer and the warm weather the boys of the Westmount Pack under the leadership of Akela H. I. Johnston and Bashora M. L. Smart are looking forward to resuming the many interesting outdoor activities of previous years.

The Pack meets every Monday evening at 7.15 p.m. in the Franklin Memorial Hall, corner of Victoria and Westmount Aves.

'Skidding' Presented By Temple Players

Last Saturday and Sunday evenings "Skidding" a play in three acts, was given by Temple Emanuel-El Players in the Community House Auditorium. Credit is due Miss Dorothy Davis, directress and the members of the cast, Constance Carin, Norman Wolfe, Edna Friedman, Bernard Berlin, Hershel Lewis, Shirley Bercovitch, Joseph Cooper, Ben Lazooff and Emmy Heim, for a splendid evening's entertainment. Among those on the staff who co-operated were Isidore Shugar, George Gilbert, Sol Ein, and George Rothbart.

CLUB SPEAKER
Ald. Alex Edmison, will be the speaker at the meeting of the Men's Club meeting of Stanley Presbyterian church at 6.30 on Monday.

Church Will Hold Training School

A Training School for Church Vacation School Workers will be held under the auspices of the United Church of Canada, in Calvary United Church, for five Tuesday evenings from May 28th to June 25th.

The program will be as follows: 8:00-8:15 Worship; 8:15-8:55 School Administration, leader Miss Gladys B. Watson, Church Vacation School Counselor; 9:00-10:00 concurrently, Departmental work — Beginners, leaders Miss Jean Nesbitt and Mrs. S. Findlay; Primaries, leaders, Mrs. D. Gowans and Mrs. E. Grant; Juniors, Miss G. Watson and Miss E. Thompson. Each department will have a practical course in worship, story-telling, singing, games, projects and handicraft. Anyone interested in work with children will be welcome at this training school.

Man Injures Elbow Getting On Tram

Frank Stanworth, of 4172 Dorchester street, suffered a badly cut elbow when he pushed it through the window of the rear door of a street car while boarding it at the corner of Greene avenue and St. Catherine street, at 9 p.m. on Saturday.

Three stitches were taken in his arm at the Western Division of the Montreal General Hospital.

MISS JENKINS, LIBRARIAN, PAID FINAL TRIBUTE

Was Formerly in Charge of Children's Section of Westmount Public Library

Friends and relatives paid final tribute to Miss Emma Mary Jenkins, for many years head librarian in the children's section of the Westmount Public Library on Tuesday afternoon in St. Matthias' Church, the funeral service officiated at by Rev. Canon Oliver. Miss Jenkins died on Sunday afternoon following an illness of six weeks.

Daughter of the late Henry and Emma Jenkins, Miss Jenkins was known by thousands of Westmount residents, particularly school pupils. She was an active member of St. Matthias Church and a life member and officer of the Diocesan Women's Auxiliary. She was born in Montreal.

She is survived by four brothers, George H., Arthur J., Alfred H., of Montreal, and Thomas of Vancouver; a nephew, John W. Jenkins of Montreal; three nieces, Mrs. W. Maxwell Scott, Jr., of Mawr, Pa., Miss Kathleen R. Jenkins of Montreal, and Mrs. C. P. Sturdee of Toronto.

Day Of Prayer

"In the midst of battle there is room for prayer; for the eternal God is Thy refuge and underneath are the everlasting arms."

Churches throughout the British Empire will join Sunday in a day of prayer and intercession to Almighty God for His divine assistance in the great task which confronts the forces of our King and the allies.

Where will our enemies turn on Sunday for aid? To Hitler?

If we were fighting for nothing else save the preservation of the right to turn to God in all times of trouble, confident in the knowledge that He does hear and is a righteous and just God, the cause would be worth-while.

There is a body and a soul. Hitler may be able, for a time, to drive on the bodies of our enemies, but the power behind that drive is only tending to separate more and more body from soul. And what is man without a soul?

We should be thankful that this Sunday we turn to God, not Hitler for strength and help. 'God is our Refuge and strength, a very present help in time of trouble.' Lord-God of Hosts, be with us yet.

The Week At Victoria Hall

Today: Manchester Unity, Independent Order of Foresters; Order of Scottish Clans.
Tomorrow: Westmount Conclave, True Kindred.
Saturday: Park Dance Studio, rehearsal.
Monday: British Israel World Federation.
Tuesday: Westmount Lodge, Songs of England.
Wednesday: Westmount Stamp Club; Westmount Women's Red Cross Branch; Park Dance Studio recital; "Citizens' Night" meeting of Business Association of Westmount.

W. G. Kenwood Elected By Truckers

W. Gordon Kenwood, managing director of the Westmount Transfer and Storage Co., Limited, Olivier avenue, was elected first vice-president of the Automotive Transport Association of the Province of Quebec, a branch of the Montreal Board of Trade, at the annual meeting of the organization held Monday night in the Queen's Hotel. He was second vice-president last year.

BRIGADE UNIT IS COMMENDED BY COL. MAGEE

Undergoes Inspection at Review Held in Canadian Grenadier Guards Armoury

The First Westmount Company of the Boys Brigade was commended for its smart appearance and efficiency in display work at the Battalion Review held on Saturday in the Canadian Grenadier Guards Armoury. Originally scheduled to take place on McGill Campus, the event was transferred to the armoury due to inclement weather.

Colonel Allan A. Magee, reviewing officer, congratulated the officers for the work they had done and stated it was the first time he had ever seen a drill competition won by a band, the 5th Verdun Company winning the Battalion Shield for Drill. The brass band of the 5th Company rendered numerous selections during the program. It is the latest addition to the battalion and one which adds much colour to special functions.

Sunday morning, the company joined the Battalion in a parade to St. James United Church where an address was given by Rev. Major J. Bruce Hunter, D.D. The centre of the church was completely filled by the boys who joined in singing familiar hymns. Following the service, the salute was taken by Major Hunter at McGill University gates.

Tomorrow, being a holiday, the company will hold a field day at Cartierville. Inter-squad baseball as well as races will be held. Prizes for each event will be presented at the Company Display on Friday, June 6th.

Lieut. James Thompson, of the First Toronto Company, was the guest of the unit on Friday. On behalf of the local Brigade he will convey an invitation to the Toronto Company to visit this city later in the summer.

DR. J. GRIFFIN IS SPEAKER AT SCHOOL DINNER

Illustrates Address by Educational Films at Meeting of St. George's School

Dr. J. D. M. Griffin, of Toronto, outlined new techniques in the education of children toward mental health, at a dinner meeting of St. George's School parents and friends in the Ritz-Carlton Hotel Friday night.

Dr. Griffin told how discussions of films showing problems fairly common to children, by school pupils, had brought out their own solutions to the situations raised by the pictures. In some cases, he said, the youngsters displayed "amazing insight into human conduct." He stressed that it was useless to impose a conclusion on the group in the form of a "moral"; the essential point was that the children themselves should find their answers to the questions implied by the situation.

John B. Frosst reported on the 50 per cent enrolment increase for the current season which followed extension of the school's facilities a year ago, and urged early application for enrolment in 1940-41 classes. Dr. W. T. B. Mitchell presided.

GEORGE HARRIS ADDRESSES JOINT MEETING OF ROTARY CLUBS IN VICTORIA HALL

Says People of Empire Will Celebrate Birthday Anniversary of Queen Victoria With Deep Feeling This Year — Wishes Strong Leader Could Arise in Canada to Aid Cause of War Effort

"At this crucial period when England faces the possibility of invasion by a nation that holds in mockery the principles of democracy so dear to all of us, the people of the Empire will celebrate the anniversary of the birth of Queen Victoria with hearts filled with the greatness of Britain," George Harris stated in addressing an inter-city meeting of the Westmount and Montreal-Westward Rotary Clubs in Victoria Hall yesterday.

Britishers had that very morning showed their determination to conquer Germany by placing all their possessions and their very lives at the disposal of the King. The speaker said he only wished that a leader could arise in Canada strong enough to completely co-ordinate the vast resources of this country in a similar fashion. With every man anxious to do his part in the war effort thousands were standing by, unable to help in a war that if lost may mean the termination of democracy, he averred.

The Empire, he said, stood for freedom in all parts of the world. He referred to the friendship that had existed between the United States and Canada for the past 125 years and contrasted this with the situation that would now exist if this country had been part of the German Empire. Actually, he declared, there never was an American revolution but merely a revolt against injustices. At the time of the uprising in 1776, 90 per cent of America's population consisted of Englishmen. It led to the writing of the American Constitution, a form of government designed to preserve the freedom of the people.

Germany, Mr. Harris, declared, was a nation that knew no principles. It will murder and annihilate its own friends and will destroy countries merely because they have refused it permission to invade their soils. Germany has even discarded its own proclamation of its basis of religion, he stated.

"I like to think of the beautiful things of England, its great churches and statues; its art and literature," he said. England, Mr. Harris stated, had never attempted to destroy smaller nations but to preserve in them all that was good. Although never varying from its principal of freedom one quarter of the people in the world today owe their allegiance to England, he said.

Yesterday's meeting of the two Rotary Clubs was particularly significant because only in a democracy could it be possible, the speaker declared. Totalitarian states such as Russia, Germany and Italy, are closed to Rotary because Rotarians can only be found where there is freedom of spirit.

Rotary, Mr. Harris said, had sprung from a self-service club, but today its aim was to help others. And not only does it help, it also builds. Men obedient to Christian ethics must bind themselves together to give significance to democracy, the speaker stated.

Mr. Harris, who is vice-president elect of the Montreal Rotary Club, was introduced by Dr. Johnston Abraham, president of the Montreal-Westward Club and thanked by Bert Cuthbert.

The meeting was presided over jointly by Dr. Abraham and J. A. Delalanne, president of the Westmount Club.

Royal Canadian Hussars Has Envious War Record

The hint that the 17th Duke of York's Royal Canadian Hussars of Montreal, commanded by Major C. F. Smith who played around Westmount as a small boy, may be the cavalry regiment of the proposed Third Canadian Division, brings to mind that this unit lays claim to being one of the oldest in Canada. Moreover it has a record of which any non-permanent regiment in Canada might be proud.

Since the beginning of this war it has contributed already 130 officers and men to the Canadian Active Service Force. One former commanding officer—Col. Price—is now a Brigadier; another is a Squadron Leader in the Royal Canadian Air Force; another is the adjutant of a holding unit overseas.

Such is the type of men who have triumphantly brought the regiment through days of peril and adventure such as are outlined in that graphic history of the regiment, "The Long Ride." And what a ride! June, 1812 to June, 1940. Just 128 years. Few regiments in North America can boast a longer record of more continuous service. Montreal had had other bodies of mounted warriors under the French regime to whose traditions Captain George Platt's troop may claim, in one sense, to have fallen heir, but this troop was probably the first of its kind formed in Lower Canada, perhaps in all Canada, under the British flag.

(Continued on Page 2)

The Westmount Examiner

Published Every Thursday
Serving the City of Westmount
Garden Suburb of Canada's Metropolis.

THE EXAMINER PUBLISHING COMPANY

Head Office: 2191 Hampton Ave.

WALnut 2773

"The Examiner" aims to be an independent, clean newspaper for the home, devoted to public service.

WESTMOUNT, THURSDAY, MAY 23, 1940

\$1,500,000,000 PER YEAR!

The magnitude of Canada's war effort was vividly delineated by the Prime Minister, Monday, when he reviewed what had been done since the preceding Parliament was dissolved. Most striking of all the figures Mr. King quoted was the probable cost of the war in dollars to us — at least \$700,000,000 during the coming year, and probably much more — which will give us a budget approximating one and a half billions of dollars for the year when all expenditures are included. This is an astounding figure for a population of ten millions — and makes the annual railway deficit, about which some of us used to worry, seem insignificant. War brings forth great effort, and the fact that no competent authority has expressed the slightest doubt of our ability to stand the strain financially speaks volumes of the extent of our national wealth and resources. It is apparent that the "pay as we go" policy, adopted at the commencement of the war, has been discarded in favour of a policy of buying everything we need or might need in the successful prosecution of the war. Eventually we shall probably go "all out" in the war effort by nationalizing all war industries — as the enemy did long ago, and as they are talking about doing in Britain — and by refinancing the national debt as they have been progressively doing in Britain for some years. The interest we have to pay on our indebtedness is a stone round our national neck that is a severe handicap in war-time. Such drastic measures would, however, cause some dislocation and a terrific barrage of criticism, and will not be attempted for some time at least. Other figures quoted by the Prime Minister are also surprising — that we are building ninety ships of war, nine thousand motorized vehicles of war, and eighty-two airmobiles; that we are spending eighty million dollars annually on munitions; that we now have in training nearly twelve thousand airmen in addition to the ground crews, and that there

are now over 100,000 enlisted men in the army. Our efforts today, as compared with the last great war, are not nearly so spectacular but are obviously on an infinitely more practical scale.

CONFIDENCE IN FUTURE

Reports that there is a revival of building in various parts of Canada contain welcome indications of returning prosperity. When people start building, it means that money is in circulation.

The fact that much of the money is being spent on homes bears an even more welcome implication. It is a proof that the Canadian people, in the midst of the greatest threat which has ever faced the British Empire, have sufficient faith in the ultimate success of British arms to go ahead calmly planning for a long and prosperous future in the Dominion.

RECREATION IN TIME OF WAR

While there are some who would, like the Germans, eliminate recreation and sports in time of war, such sentiments do not find any response in this country. We realize the value of healthy recreation, especially in times of great duress like the present. It is therefore with satisfaction that we note an increase in outdoor sports this Spring, especially in those sports that are participated in by great numbers of people. Healthy recreation is essential in building strong, vigorous people as well as affording mental relief — an antidote for the depressing events of the day. In this district, all our parks and other recreational facilities are being used practically to capacity — a very satisfactory state of affairs.

THE GREAT PEACEMAKER

Some words uttered by Archdeacon A. P. Gower-Rees in a speech at Toronto Monday night are worth repeating: "The world community will some day find unity in the abolition of tariff barriers and general acceptance of the idea that this world of mutual dependence and specialization cannot live side by side with a world of tariff wars. If we would hasten peace and cooperation, this universal peace-maker, commerce, must be given greater liberty. Every inquisitorial requirement at the frontier is a ligature binding the feet of the peace-maker in the world." How few statesmen there are in the world that recognize that great fact! Outside Canada, the United States, France and Great Britain, there are none to speak of, and even in the great democracies, their number is few.

Winners Of . . .

(Continued from Page 1)

Or that couch that has caused you despair?
We're ahead of the rest
And as good as the best
And our prices are honest and fair.

Sixth, Mrs. Walter H. Jackson, 467 Argyle avenue.
Nice floors are so easy to own! Just give us a call on the phone! Our work is the best.
From the east coast to west
As our splendid past record has shown.

Seventh, Miss Diana Brown, 4691 Westmount avenue.
You know, it is never too late
Your bathroom to fix, renovate!
Or a new kitchen sink.
Would improve, don't you think
And make your home more up to date.

LETTERS to the EDITOR

The Editor,
The Examiner,
Dear Sir:

On behalf of the Occupational Therapy Centre, I wish to express our very grateful thanks to you for giving us so much valued publicity in your paper. We have already had several responses from people living in Westmount and some have even come to pay us a visit at the Centre.

I hope one day we may have the pleasure of a visit from you yourself.

Yours very sincerely,
Mrs. Alastair Macdonald,
Director.

Of Course!

The train was just pulling out when a breathless lad dashed to the ticket window.
"Hurry up," he gasped. "A round-trip ticket."
"Where to?" asked the agent.
"Why, back here. Where do you think?" — St. Petersburg Pilot.

The Examiner's Hidden Titles Contest

The Westmount Examiner's Hidden Titles Contest is run with the kind co-operation of Mr. Godel, manager of the Westmount Theatre. Each week twelve passes are given to the six lucky winners who comply with the following requirements:—

Simply find the two "ads." in the current issue of The Westmount Examiner in which the names of the two feature pictures being shown at the Westmount Theatre during the first half of the coming week are hidden.

Submit all answers to The Contest Editor, The Westmount Examiner, 2191 Hampton Avenue, using the special coupon provided in each issue for the purpose.

Contestants must be over 16 years of age.

Residents of Westmount, only, are eligible.

All answers must be in the office not later than Wednesday, and the names of the winners will be published in Thursday's issue.

A convenient coupon will be found elsewhere in the paper.

The winners are drawn from among those who submit the correct answers as, unfortunately, it would be impossible to give passes to every one submitting the right answers.

The winners of last week's contest are as follows and their passes will be received in Monday's mail:

Miss Anne Williamson, 3 Hudson Ave.; Mrs. Frank Wall, 20 Brooke Ave.; Jessie Harper, 59 Oakland Ave.; Eva Adams, 731 Roslyn Ave.; L. F. Harding, 32 Selby St.; Nancy Lee McMurtry, 481 Prince Albert Ave.

Hussars . . .

(Continued from Page 1)

The world was at war at that time. In Europe, Napoleon, hemmed in by overwhelming armies, was launching his desperate campaign against Russia. Wellington was making his final effort to free Spain. In North America, the United States, knowing that Britain had been forced to withdraw most of her regular troops to the main theatre, was preparing to take advantage of her absorption in the war beyond the Atlantic, to invade and seize Canada.

Thomas Jefferson could write in those days: "The acquisition of Canada this year, as far as the neighbourhood of Quebec, will be a mere matter of marching." Canada thought differently and in addition to conscripting a force of 3,800 half-trained militia was able to take the field with 6,000 to 7,000 regulars, veterans and "Fencibles." Montreal was called upon to provide "2,000 batchelors between the ages of 18 and 25 years."

Through the dust and turmoil and the crowds excited by the prospect of an American invader rode a handful of but 60 volunteers, mounted men these with Captain George Platt at their head, and with Robert Gillespie as their lieutenant, and John Molson as the cornet of horse.

There was no regular cavalry in the province. Good horses were scarce, hence every cavalryman was exceptionally useful. The frontier was so long that adequate patrolling exhausted all but mounted troops. The country was so wild and rugged and so poorly provided with roads that simply to move through it were out all military arms but the cavalry.

All through that winter they performed a multitude of duties; all through 1813 they continued under arms until peace was signed the day before Christmas. It is invidious to draw attention to the fine work done by all Canadians in that war of long ago. But the Montreal troop showed up particularly well. When the American forces withdrew following their repulse at Lacolle Mill on May 17, 1813, it was Captain Pratt's men who saw them safely across the border.

Just over 20 years later came another bog test. It was in 1837. The girl-Queen Victoria was not six months on the throne when bloody rebellion broke out in the "colony." There were furious riots, struggling mobs, charging troops. Again the troop carried out its duty loyally and efficiently, so well that it left few if any traces of bitterness behind it.

During the period 1850 to 1866 the Montreal troop of Cavalry what with Canada being compelled to frame her own defence owing to Britain's needs in the Crimean War, and the threatening military situation due to the extension of the Fenian movement from Ireland to the United States, had motive aplenty for the strictest training.

It came at last. Another June, this time in the year of '68. On the first day of that month the Fenians invaded the Niagara peninsula. On June 2 enthusiastic crowds were cheering troops off to the front. The threat hastened Confederation, Canada becoming United the next year. Skirmishes went on despite Canadian preparations until in 1870 came the "battle" of Eccles Hill. "Ginri!" O'Neill, who commanded the Fenians, was arrested by the General Foster, United States Marshal, who previously had warned him against the intended invasion.

On May 29 the whole Canadian force was given a magnificent dinner by residents on BOTH sides of the border.

For the next 30 years there was little to stir the blood of the soldier beyond the ordinary routine, camps and drill, drill and camps. Two events of importance to the unit itself occurred, however, one being the small-pox riots, the other a change of designation. In 1894, the Montreal troop, became "No. 1 troop, Duke of Connaught's Royal Canadian Hussars. A name hallowed by tradition and over 80 years old went into the discard, but only for a time.

On July 1, 1897 came the last and greatest change and honor:

New Officers . . .

(Continued from Page 1)

were two Study Groups functioning in the Parish, both of which reported a very successful year. The Apostolic Committee, Miss Josephine Mullin chairman, had a very active year, having filled and distributed 20 baskets of food and clothing at Christmas, collected stamps, pencils, scribbles, magazines and sundry articles which were sent out West, held an entertainment for the Little Sisters of the poor and also the Sisters of service, distributed 200 cards for the Catholic Charities Campaign, held a Rummage Sale and helped dress some children for their First Communion.

The Social Life Committee, under the chairmanship of Miss Phyllis McKenna, completed a most successful year. Some of its activities were the following: an entertainment at the Sailor's Institute on 27th September, an informal party on Halloween, an entertainment and tea after the December Reception, a tea and presentation in honor of Miss Florence Brennan, a former prefect, an informal party in January, a St. Patrick's show, Emerald Fantasy, the Springtime Social, and a tea after the May Reception. This committee is also looking after the arrangements for the breakfast to be held on June 2nd at the Ritz Carlton Hotel for the Socialists and their mothers. This will be held following the eight o'clock Mass.

The Publicity Committee, Miss Philippa Jackson chairman, was responsible for issuing a news-sheet each month and, apart from this, looked after publicity for the general meetings and any other activities of the Sodality. This committee sponsored the April monthly meeting at which Murray Ballantyne was guest speaker.

During the year the Sodality organized a Red Cross group and meetings were held weekly in the Westmount Headquarters. A substantial number of articles were made by the girls and wool was distributed to be made up during the summer months.

The election of officers then took place and the following were re-elected: Miss Alma Tremblay, prefect; Miss Mary Brennan, vice-prefect; Miss Mary McIntyre, recording secretary; Miss Marie Doran, treasurer; Miss Helen Shaw was elected corresponding secretary.

It was also announced that the sum of \$230.00 had been presented to Reverend Father McDonagh for the sinking fund of the church.

Betty Speirs Speaks

At Club Meeting

Betty Speirs, well-known dance teacher, was the speaker at the Travel Club and Vocational Guidance Group at St. Matthew's Church on Sunday. An interesting and helpful talk on the Moral Re-Armament movement and the part Christian methods could successfully play in conducting business was given by Miss Speirs.

continued the historic associations of the Ogilvie family with the old Montreal troop; Lieut. Col. H. Wyatt Johnston, an engineer overseas; Lieut. Col. S. A. Terroux; and Lieut. Col. Harwood Steele, M.C., one of the youngest, if not the youngest staff officer in the British army during the war.

The regiment is still marching on. Not only has it achieved close associations with a sister British cavalry regiment, but it has comrades-in-arms in the United States in the 3rd Cavalry stationed at Fort Ethan Allan, detachments of officers and men from each of the units competing annually at the other's regimental horse shows.

Within the past few days it added another to its long list of distinctions when it was chosen as the regiment to furnish the Royal escort for Their Majesties on May 18 when they were guests of the City of Montreal.

It has been a long ride, a hard ride, but not without its compensations. In peace and in war it has lived up to the noblest traditions of its British forbears and of the nation which now is Canada.

At Monchy Lieutenant C. S. Rutherford, M.C., M.M. (showing he had won decorations for bravery both as a private soldier and as an officer) moved forward alone. Two German officers and 43 men with three machine-guns awaited him in a pill-box. He bluffed them into surrendering. Another pill-box and 35 men gave him more trouble. He captured them too, enabling the advance to proceed. He was awarded the Victoria Cross.

November 11 . . . In the grey morning the last show fire of guns and random rifles died away. The 5th C.M.R.'s looked back over the wet roads of France and Flanders strewn with hundreds of dead comrades, to home and Canada, saved by their years of patient gallantry, their supreme victory.

The post-war years of rebuilding were as difficult as any in the long history of the regiment, but today the 17th Duke of York's Royal Canadian Hussars possess as fine an armory as any in Canada and thanks to a long line of brilliant commanding officers — Lieut. Col. E. Gill, M.C., who served in the 5th C.M.R.'s, Lieut. Col. L. M. Hooker, who served overseas with the Royal Montreal Regiment as did the present commanding officer, Col. C. B. Price, D.S.O., D.C.M.; Lieut. Col. D. S. Inglis; Lieut. Col. R. C. Hutchison, now honorary lieutenant-colonel of the regiment, and who

LAST RESPECTS PAID TO LATE E. GNAEDINGER

Friends and relatives paid final tribute to E. L. Gnaedinger in St. Andrew's United Church, where he had been a member for many years, on Tuesday afternoon at 2.30 o'clock. Mr. Gnaedinger, a prominent Montreal business man, died on Sunday morning in the Homoeopathic Hospital. He was 80 years of age.

Born and educated in Montreal, Mr. Gnaedinger was the son of Louis Gnaedinger, founder of the original furrier firm of L. Gnaedinger, Son and Company. He had lived in Montreal most of his life.

In 1881 he left Montreal for Western Canada and later that year established a general store in Manitoba. At the time of the Riel Rebellion in 1885 he abandoned the store and joined the Winnipeg Troop of Cavalry.

Some time later he joined the Salvation Army and served on its staff in Europe as well as in western Canada.

Returning to Montreal in 1889 Mr. Gnaedinger entered the firm founded by his father, but then conducted by his brother, the late Emmanuel Gnaedinger. He continued to serve with the firm until 1928 when he left it in the hands of other members of the family in order to devote his full time to a book-binding concern he had established under the name of E. L. Gnaedinger and Company in 1910. He was connected with this firm at the time of his death.

An ardent chess player, and a golfer and curler in his earlier days, he was a member of several clubs in Montreal and vicinity until recent years.

CALVARY CHURCH NOTES

The preacher at the morning service next Sunday in Calvary Church, Greene Ave. and Dorchester St., Westmount, will be the Rev. D. L. Ritchie, D.D., former Dean of the United Theological College, Montreal.

At the evening service the Rev. H. R. Buryse, Minister of the United Church, St. Laurent, will preach on the subject "The Gospel for an Age of Doubt." Sunday School will meet at 11 a.m. and 3 p.m. The Men's Own Brotherhood will meet in the Church at 3 o'clock.

On Tuesday at 10.30 a.m. the Red Cross Unit will meet, and all the Ladies of the Congregation are urged to attend. The Junior Branch will meet on Thursday at 7.30.

Wednesday, 8 p.m. the mid-week service for Prayer will be led by the Rev. A. F. Pollock.

All the Churches have been asked to join in the Special Intercession for the whole of the British Empire on Sunday, May 26th. At this time of terrible strain and stress we all unite to pray for our Country and Empire, and for our Leaders that wisdom and grace may be given to guide our forces aright.

Calvary Church

Dorchester St., at Greene Ave., Westmount.

Minister: Rev. T. W. Jones, M.A., D.D.

Interim Pastor: Rev. A. F. Pollock, B.D.

Day of Special Intercession for our Empire.

11.00 a.m. Preacher: Rev. D. L. Ritchie, D.D., former Dean of the United Theological College, Montreal.

7.30 p.m. Preacher — Rev. H. R. Buryse, Minister of St. Laurent United Church.

Subject: The Gospel for an Age of Doubt.

11 a.m. & 3 p.m. Sunday School in regular session.

3.00 p.m. Men's Own Brotherhood. Tuesday, 10.30 a.m. Red Cross Branch will meet.

Wednesday, 8 p.m. Prayer meeting led by the Rev. A. F. Pollock.

Thursday, 7.30 p.m. Junior Branch of the Red Cross.

Westmount Baptist Church

Sherbrooke St. W. & Roslyn Ave.

J. Alexander Johnston, B.A., Minister.

Mr. Shirley McKays, Choir Leader

Mrs. F. J. Hodgson, Organist

EMPIRE DAY OF PRAYER Led by His Majesty the King Sunday, May 26th.

"THE FAITH THAT PREVAILS IN THE DAY OF PERIL" Mr. Johnston will preach.

2.30 p.m. "LIFE SERVICE ADDRESS" "THE CONDITIONS OF ENLIGHTENMENT FOR CHRIST" Prof. R. J. McCracken

7.30 p.m. SERVICE OF INSPIRATION AND INTERCESSION Speakers: Prof. R. J. McCracken

Former Pres. of Bank of Nova Scotia. An Urgent Invitation is Extended to All.

HOWARD S. ROSS, K.C.

Barrister and Solicitor

57 St. James St. West

Telephone HA. 9238

The Westmount Examiner

WALnut 2773

20 Words for 35¢

CLASSIFIED ADS

AUTOMOBILES FOR SALE

Town & Country Motors

372 Victoria Ave.

Westmount

Open Evenings

EL. 1105-6

1938 Packard 6 Sedan \$795.

1938 Buick Century 8 Sedan \$825.

1938 Ford Business Coupe \$475.

1938 Packard 8 Sedan \$645.

1938 Packard 120 Club Sed. \$750.

1938 Olds 4 Sedan \$625.

1938 Packard 120 Club Sed. \$750.

1938 Chrysler 8 Sedan \$695.

1938 Packard Standard 8 Lim. \$875.

CONVERTIBLE MODELS

1938 Packard 120 Conv. Coupe \$725.

1938 Chrysler 6 Conv. Coupe \$695.

1938 Packard 120 Conv. Sed. \$1250.

1938 Buick 44 Conv. Coupe \$1750.

1940 Packard 6 Club Cabr. \$1395.

1940 Packard Custom Roadster \$175.

MANY OTHERS

Most of these cars have 1940 licenses and heaters. Some have radios and other special features. Every car carries our own guarantee and has been conditioned. See them before buying.

LOST

WILL the person who picked up black dress on Sherbrooke St. W., last Friday, kindly return to 1318 Greene Avenue, Westmount, Rwyd. Q-11

SITUATIONS WANTED

GARDENER. Undertaking general garden maintenance. Practical experience. Flowers, vegetables, shrubs, rock lawns. Reliability Service. C. E. Frank, 194 Dorchester E., M.A. 849.

MISCELLANEOUS

WANTED a piano for underprivileged children. Will pay for carriage. Q-3

COUNTRY HOUSES TO LET

MAPLE GROVE, Beauharnois, summer cottage, furnished, six rooms and kitchen, facing lake. WA. 5547, Q-10

IN HEART American Colony, North Hately W. Lake Massawippi, seven room cottage, under construction, excellent lumber, some furniture, unusual water views. YO. 2626, Q-12

STORE TO LET

1406 ST. MATHIEW ST. corner St. Catherine. Suitable for Barber Shop, Beauty Parlor, etc. Apply Ostro's Drug Store, 1401 St. Catherine West, Fl. 0469.

GARAGES TO LET

WESTMOUNT, (Victoria Ave.), garage, just below Sherbrooke St.; reasonable rates. Washing, repairs, etc. EL. 0767. Delivery service. Q-13

FOR SALE

UNUSUAL opportunity! Handsome rug, never used, bargain \$20; Chesterfield Suite, \$50. Modern bed-room, \$55. Gibbard dining room, studio set, scatter mats, gateleg, bookcase, tables. FL. 1950, 1553 Greene, Westmount.

TWO incomplete bedroom sets. Springs and mattresses. Cream and mahogany. Three piece mahogany dining-room set. Reasonable. W.E. 8008.

GREY whipcord suit. Almost new. Size 16 \$20.00. Elbow W.A. 6928. Q-4

FOR SALE

CHESTERFIELD set, typewriter, radio combination, high chair, baby basket, piano accordion. No dealers. 4308 St. Catherine West. Q-2

BLUE SATIN eldorado puff, beautiful design, cost \$25.00, sell \$5.00. EL. 2907.

SEVERAL gentleman's tail suits, sizes 38-40. Will sell very reasonably. 2086 Tupper St. 6-8 p.m. W-66

ENGLISH baby pram, \$5.00. Telephone 41, 7121 after 7 p.m. W-65

BILHORN folding organ, perfect condition, most suitable for country or camp. WE. 3075.

TWIN BEDS complete, double bed, bureau, all in excellent condition. AT. 0752.

GAS STOVE, broiler attached, hardly used, price, reasonable. Apply 6620 Quebec avenue, Outremont. W-74

TWO incomplete bedroom sets, springs and mattresses, cream and mahogany, dining room set, reasonable. WE. 5088.

DRESSES and coats, sizes 12 and 14, like new. DE. 7503, 5062 N.D.G. avenue. W-69

UNUSUAL opportunity! Handsome Rug, never used, bargain \$20.00; Chesterfield Suite, \$50.00; modern bed-room, \$55.00; Gibbard dining room, studio set, scatter mats, gateleg, bookcase, tables. FL. 1950, 1553 Greene, Westmount. W-112

SILVER CORNET "B" flat, suitable for brass or orchestra. With morocco case, cheap for cash. EL. 5534. W-115

BABY'S cream enamel crib, large size, good condition, and reasonable. DE. 5445.

ICE BOX, white enamel, also Quebec Heater, both good condition and reasonable. DE. 6735.

REAL CHINESE Mah Jong set in perfect condition, will sell at a bargain. CR. 0268.

CHILD'S two wheeled sidewalk bicycle, good condition \$7.00. EL. 2141.

BOY'S BIKE just like new, with full accessories, complete \$18.00. DE. 0241.

OAK REFRIGERATOR, suitable for country. \$3.00. DE. \$340.

CITY APPEALS JUDGMENT OF LOWER COURT

Says It Is Not Responsible For Fall of Woman at Upper Belmont and Edgell

A previous judgment by Mr. Justice A. Chase Casgrain, condemning Westmount to pay Miss Flora Emma Peters \$3,076 damages for injuries she received in a fall on December 7, 1937, at the intersection of Edgell avenue and Upper Belmont road, was appealed by the city in the Court of King's Bench on Monday.

The city is appealing on the grounds that every possible precaution was taken to keep the sidewalks and streets in good condition. It claimed that 14 inches of snow fell between Dec. 6 and 7 and as this was followed by freezing of slush left on the road surface, it was impossible to keep the whole of the 53 miles of streets clear continuously. It was claimed that the mishap was due to force majeure and not neglect.

When the case came before the lower court the city engineer had stated that he knew of no city in Canada that takes as good care of its streets as Westmount.

Counsel for the respondent told the court that the snowstorm had stopped ten hours before the mishap and that had the intersection been properly sanded she would not have fallen on a city surface.

The appeal was taken under advisement. Charbonneau, Charbonneau and Charlebois appeared for the city and A. S. Bruneau for the respondent.

Auto Strikes Other Then Fails To Stop

Sidewiped by a car that failed to stop after the accident, an automobile left parked opposite 4896 Sherbrooke west by Moses Herman, 5010 Sherbrooke, was badly damaged on Saturday at 9:30 p.m.

Cum Laude Sorority Held Open Meeting

An open meeting of the Cum Laude Sorority, Junior League B'nai B'rith, Chapter No. 40 was held on Monday evening at the Talmud Torah. Lillian Weinstub was the chairman for the evening. An address on "Medical Care" was given by Dr. Michael Arochvitch.

Elections were held for committees and the following were elected: Nominating, Molly Davis; membership, Sylvia Levinstone; trustees, Ray Fish and Sophie Erom. Current events were given by Edith Isaacs. A Chatter Box session is being planned to be held on June 9th.

TEMPLE SCHOOL TO DISTRIBUTE PRIZES JUNE 2

All Departments Will Hold Closing Exercises in Community House

The Temple Emanu-El Religious School and all its departments will hold their annual closing exercises on Sunday morning, June 2nd at 10:30, in the Temple Community House auditorium. The annual award of prizes will take place.

At Confirmation, Shabbath morning, June 12th at 9:30 o'clock, 14 young people will affirm their faith in Judaism. 1940 Confirmation Class: Doris Moser, Robert Shamskin, Ross Isaacs, Alma Gottlieb, Marilyn Friedman, Joyce Ginsberg, Betty Gittes, Donald Benson, Douglas Leberg, Richard Asch, Frank Liebman, Shirley Brown, Maxine Asch.

On Monday evening, May 27th, at 8:30 o'clock, the School for Emigres will hold its closing exercises. A social hour will follow the regular meeting. Committee in charge: Dr. A. Birman, Jul Heim, Mrs. Martin Margo, David Marston.

Real knowledge, in its progress, is the forerunner of liberality and enlightened toleration. — Lord Brougham.

NEW OFFICERS ARE NAMED BY TEMPLE GROUPS

Closing Meetings Held by Young Peoples Society and Sisterhood

The closing meetings for the current term were held recently by the Temple Emanu-El Young Peoples Society and the Emanu-El Sisterhood when new officers were elected and annual reports submitted.

Miss Margery Bercoff was named president of the Young Peoples Society while Mrs. Arthur Simon was re-elected head of the Sisterhood. Other officers are as follows:

Y.P.S.: Vice-president, Sol Ein; secretary-treasurer, Miss Ruth Miller; corresponding secretary, Miss Anne Abrams.

The Young People had a successful season of activities with study groups led by Milton Schiffman, M.A., David Goodman, B.C. L., Eli Berger, B.A., and Bernard Mortimer.

Sisterhood: Hon. presidents, Mesdames G. Fischel and J. Kruger; hon. vice - presidents, Mesdames S. E. Lichtenstein, Martin Sison Sr., J. Lewinson, J. Neumann; first vice-president, Mrs. G. G. Gray; second vice-president, Mrs. M. Margolick; third vice-president, Mrs. M. Silverstein; fourth vice-president, Mrs. H. Neumann; treasurer, Mrs. Harry Wolfe; corresponding secretary, Mrs. Jack Freedman; recording secretary, Mrs. Jos. Cooper; national secretary, Mrs. W. N. Carlin; honorary directors, Mesdames A. Michael, J. A. Rosston; honorary board members, Mesdames J. Goldstein, H. E. Davis; Sadie Cohn; H. J. Stern. Executive, Mesdames S. Bick, Edwin Cohen, George Davis, Mark Garfinkle, George Hollinger, D. G. Jassby, J. P. Levee, D. R. Miller, L. U. Michael, M. R. Vassall, A. J. Walker, Louis Wolfe, Milton Oser, Norman M. Vines, Hyman Grover, A. S. Jacobs, N. N. Genser, B. Mortimer, R. S. Stern, F. Beck, L. Hecht, R. G. Fischel, A. Birman, M. Kert.

Mrs. Arthur Simon, president of the Sisterhood, will be host at a luncheon meeting to the newly-elected Board on Tuesday, in the Community House.

REV. DR. CLARK WILL PREACH AT ST. ANDREW'S

Will Return As Guest Preacher To Pulpit He Formerly Occupied 25 Years

The Rev. Dr. W. J. Clark, who for over 25 years was rector of St. Andrew's Church, will return to his old pulpit as the guest preacher there on Sunday morning.

Dr. Clark wielded a tremendous influence with the congregation of St. Andrew's during many critical hours of national and ecclesiastical life. During the last Great War he brought comfort and strength to countless persons because he, himself, suffered greatly. He was one of the foremost leaders during the church union movement.

There are a great many persons in Westmount today at whose weddings he officiated and whose children and grandchildren he baptized.

Although Dr. Clark is now approaching his 80th birthday as a preacher, he is considered to be as dynamic as ever and his natural force unabated. Many of his old friends and associates will welcome this opportunity of hearing him.

At the evening service, Rev. Colin Rudd, who has been associated with Dr. Clark as student-assistant, will preach at the church for probably the last time as he expects his ordination will take place the following Wednesday night.

More knowledge is comparatively worthless unless digested into practical wisdom and common sense as applied to the affairs of life. — Tryon Edwards.

SCHOOL BOYS' All Expense ACROSS CANADA TOUR
Personally Conducted by MR. HAROLD BOTT
Of the Montreal High School
From June 28 to August 18
51 Days \$355.00
An Educational Trip of unlimited value to boys of all ages.
For Full Particulars Telephone AT. 6538

FACES HIS GREATEST TRIAL



These pictures of the B. E. F. in France, rushed to New York by trans-Atlantic plane, show two of the arms the Tommies are using in Belgium in hopes of stopping the on-rushing Nazi columns. At right, a small but effective anti-tank gun. At left, the huge wheel which hides yards of its muzzle gives a good idea of the size of the big field gun. Tommies strain to haul it into position.

FEMININE FACTS AND FANCIES

by MARGARET BARDEN

MISS JANET M. DOWSEY

Associate of the Beacon Study. Miss Janet M. Dowse, was born in Hampstead, N. W. London, England, of a long line of educational leaders. Both her grandparents were outstanding men, her paternal grandfather founded the Oxford County Grammar School for private pupils. More than 200 boarders attended this school, in addition to a large number of day scholars. Following his death the school was carried on by his son. His daughter also had a long boarding school for many years. This school was in the same house in which John Hampden had been educated 200 years previous.

Miss Dowse was educated at two private schools and later began work as a private secretary. After a few months' work with Mr. Hancock Nunn, he drafted her to his Social Work and she ultimately became branch secretary, under the Hampstead Council of Social Workers, Hampstead, a pioneer district, where Mr. Nunn brought together the social agencies into the closest co-operation.

During the years that Miss Dowse worked with Mr. Nunn, he developed the Council which was a prototype of the Financial Federation of Charities here. She trained an organized staff of voluntary workers, whose chief efforts were centred around the relief work of the Council. Miss Dowse and her staff strived to rehabilitate families in temporary distress of all kinds, she also worked in a broad way for the building up of character, and because of her association with Mr. Nunn, this has been the motive power of all her work, throughout her life.

Her experiences under the Council were many and varied, and ranged from sharing in the administration of the First Public Fund for the Unemployed in the depression early in the century following the Boer War, to the care of all the Tubercular patients in the district. She was responsible for the home and medical care of children in three large elementary schools, and for many years was registrar for all relief cases. This register was created to avoid overlapping and entailed a great deal of investigation work.

Shortly after the Great War Miss Dowse suffered a breakdown, partly due to the nervous strain of life with its frequent air raids and partly due to the prolonged illness of her mother. Upon her recovery she achieved the ambition of her life, and went to Westhill Training College, one of the Selly Oak Colleges, near Birmingham. Westhill is the official college for the training of Directors of Young Peoples' and Sunday School work, and is recognized by the Teachers' Registration Council and the National Froebel Union for the training of day school and kindergarten teachers.

Until her health was fully established Miss Dowse worked under the London County Council, and the Kensington Board of Guardians, then the authority for State Relief. She was the only woman officer in a large Borough containing some of the blackest spots of London's poverty, where all women's cases passed through Miss Dowse's hands.

In order to pursue her lifelong ambition of teaching, she resigned from Social Service Work in 1926. Since early in 1914 she had been doing Sunday school work in a large mission school, teaching children and training teachers. She took post graduate work through private coaching from an ex-college principal. Mr. Arthur Burrell, who also taught her story telling, public speaking and voice production following her post graduate work, Miss Dowse

did extensive lay preaching throughout Europe. Her most outstanding sermon was preached in the Irish Presbyterian Church in Damascus, Syria. She later spent several weeks doing the same type of work in Egypt and Palestine. In the course of her travels, she has visited every important country in the world, including Germany, Italy, Switzerland and France.

In 1927 and 1928 she was named honorary secretary of a committee of the National Sunday School teachers and superintendents all over England. She was also an extension lecturer at West Hill College.

Family conditions brought her career to a sudden end in England during 1928, when she came to Canada to care for a motherless child of a relative. Before she had been in this country three months, she was lecturing and conducting a teachers' training course for Religious Education in the Province of Quebec. When circumstances released her from her obligation to her relatives, she decided to remain in Canada and give her whole time as an honorary secretary of the Children's Work Board of that council.

With all her previous experience of co-operative work, she was able to bring together four denominations in a Teachers' Training Course, which she had started in Erskine Church, and moved to Divinity Hall the first year it was built. She also revived the idea of Church Vacation



School, which has been steadily increasing since 1923.

She conceived the idea of bringing to Canada, the inestimable privilege of a practical training for Sunday School workers, similar to Westhill College. Dr. George Hamilton Archibald, who had his first Sunday School experience in Montreal and the Province, and who had done so much in furthering the movement in England, was prevailed upon to return to this country by Miss Dowse. It was hoped that this new venture would develop into a year-round college, but due to the scarcity of people and the mutual jealousy between the provinces, the fulfillment of this dream was ended in 1933 following nine successful summer courses held in Montreal and throughout the Province.

Following the re-organization

of the Council in 1938, under one full-time secretary, though a voluntary worker, Miss Dowse was unable to be of any assistance in the new work.

From 1930 to 1939 she was General Superintendent of Erskine, and later Erskine-American Church Sunday School, she was also Junior superintendent during the same period of time. A position she still holds. This position not only involves the teaching of children, but the training of teachers as well.

In the spring of 1938, Miss Dowse shared in Mrs. Heslam's school work and in September of that year, they formed a partnership at the Beacon Study. The school is Miss Dowse's home, and the home atmosphere is no inconsiderable contribution to the success of the establishment. In speaking of this, Miss Dowse said that it has been a tremendous change to devote her whole time to close personal work, with a small group, but it is most satisfying and she is achieving, in middle age, her mother's ideal for her, when she was a girl.

INTERESTING TOUR NOW BEING ARRANGED

One of the most interesting of the summer vacation tours offered, is that being arranged by Mrs. H. B. Pope to Western Canada and Alaska, which takes 36 days, leaving Montreal on June 25 and returning July 30.

The tour includes leisurely visits to Western cities, four day motor tour of the Rockies; one nine day cruise to Skagway Alaska, with stops at many of the interesting coastal places enroute. It also includes an eight day cruise around Vancouver Island. Here will be seen the quaint Indian villages with their Totem poles and where one buys those lovely Baskets, so prized by collectors.

Those who wish, may substitute for the Vancouver Island Cruise an eight day trip to San Francisco and Los Angeles, for a small extra amount.

As the Alaska Cruises are so much in demand this year, a very limited number of berths are available. Indeed of the seven cruises arranged for by the Canadian Pacific, four are already fully booked, so that reservations must be made at once if good accommodation is desired.

Harold Arnold Heads Sixth Aleph Chapter

The sixth Aleph Chapter of the A.Z.A., called the Lord Tweedsmuir Chapter, will be installed on Wednesday evening at nine o'clock at Shaare Hashomayim Synagogue.

Officers of the chapter are: President, Harold Arnold; vice president, Harold Nudel; secretary, Zolte Yossem; treasurer, Frank Brownman; Sargent-at-arms, David Solomon; Assistant Sargent-at-arms, Lloyd Winesler; reporter, Irving Liverman; Chaplain, Harold Weiner. Nathan Cayne will be the advisor of the Chapter.

On Sunday evening the chapter will hold a social event.

Good Top Soil
For Sale
Delivered
A. TROTTER
5207 LACOMBE
EL. 1895

RUGS
WASHED
REPAIRED
BY NATIVE EXPERTS
Yervant's ORIENTAL RUGS
4903 Sherbrooke St W WA 3636

Travelling Show Room Is Purchased By Firm

A method of salesmanship as up-to-date as the products which it endorses has been adopted by Modern Household Appliances Limited, 382 Victoria avenue, just below Sherbrooke street. The firm is operating a "travelling show room," first of its kind in Montreal, which contains a complete assortment of kitchen food storage and cooking equipment.

The travelling demonstrator is a 19 foot all-steel trailer fitted with complete electric lighting system, modern, restful furniture and electric lights. Its purpose is to bring electric refrigeration and electric and gas stove demonstration facilities direct to the buyer.

The mobile unit, apart from demonstrating kitchen appliances, advertises the slogan of Household Appliances — "Try Before you Buy," a sales plan adopted by the firm in the belief that householders should put refrigeration and stove units to the test before making final purchase.

Under the plan potential purchasers of electric refrigerators and stoves can give them a thorough trial before buying. In this way they can be sure of obtaining correct size and will receive proof of the reliability of the product.

The trailer contains three Fridgidaire, with a capacity of four, five and six cubic feet. It also displays two electric Fridgidaire stoves and two gas stoves. The sizes in stoves and refrigerators are designed to serve practically all types of apartments and homes containing three to seven rooms.

Installed in the trailer is a unique movie sound projector, first of its kind in Canada, which by film and sound, gives attention-arresting demonstrations of the products which it carries.

Modern Household Appliances

is using the trailer to demonstrate electric Fridgidaire and stoves and Clare Bros. Gas stoves in all sections of the Island. It is being operated solely for demonstration purposes and persons inspecting it are in no way obligated to make a purchase. Trained salesmen will answer all questions put to them. It represents the first attempt at mobile retail showmanship in Montreal.

Customers may purchase Fridgidaire on the rental plan for approximately the daily price of a block of ice and can lease larger units for a slightly higher rental. Stoves, either operated by electricity or gas, can be rented under the same agreement but with a slight extra charge to cover depreciation. All money paid in on rental is deducted from the purchase price of the machine. Under such a system Modern Household Appliances is forced to offer only the best type of equipment obtainable.

Household Appliances has filled the largest individual order for Fridgidaire on the Island of Montreal and only recently received the second largest order. The first consisted of the installation of 52 units in the Unique Apartments, Sherbrooke street near Shuter, and the second for 32, six cubic foot capacity models in the Royal View Court Apartments, replacing a commercial or central-powered system.

The company's Red and Blue cars have become a familiar sight in the West End and have proven an effective medium in bringing the firm to the attention of residents. A phone call to Walnut 5648 will bring an experienced salesman or the modern mobile show room to any home on the Island, entailing no obligation of any kind.

Quality That Satisfies

"SALADA" TEA

WATSON'S WATER SILENCER

WILL PUT YOU AT YOUR EASE

Installed \$7. Guaranteed

1359 GREENE AVE. FL. 4689

Watson's Special Drain Pipe Cleaner, 50c per can

CHESTERFIELD SETS RE-UPHOLSTERED WA. 4598

J. J. MERO
UPHOLSTERER
AND CABINET MAKER
Custom Built Furniture
Repairs — Re-Upholstering
818 Victoria Ave. Near Western Ave.

LATEST NEWS VERY WARM WEATHER AHEAD Are you ready?

10c PER DAY RENTS A FRIGIDAIRE
WA. 5648

Apex Fancy Bartlett PEARS	Libby's Fancy Plain OLIVES
No. 2 squat tin 19¢	26 oz. jar 35¢
CLARK'S Size 2 1/2 Tin	SPRING LAMB and MINT
Pork & Beans 2 tins 29¢	FRESH
Boiled Dinner tin 19¢	Dore lb. 25¢
CLARK'S ASSORTED, 4 oz.	RUMP CORNED lb. 24¢
Sandwich Spread 2 for 19¢	Beef lb. 20¢
CLOVER LEAF, 1 lb.	FILLET lb. 20¢
Salmon a la King tin 27¢	FRESH KILLED
2 1/2 lb. Ice Box Jar	Broilers lb. 35¢
Apple Jelly 29¢	PRIME RIB OF
LIBBY'S FANCY DRIED	Beef lb. 32¢
Prunes size 50/60 2 lbs. 19¢	FRESH KILLED
S.O.S.	Fowl lb. 25¢
Magic Pads 8 pad pkg. 23¢	MONEY DEW
LEMON TOILET	Melons each 35¢
Soap 2 for 9¢	FRESH
GOLD PALM LAUNDRY	Pineapples 2 for 25¢
Soap 10 bars 29¢	HONDURAS
ELEGANT	Oranges doz. 25¢
Polish 20 oz. btl. 59¢	EXTRA LARGE
40 oz. btl. 98¢	Lemons doz. 25¢
ELEGANT FLOOR	WINESAP
Wax 1 lb. tin 25¢	Apples doz. 19¢
Dionne & Dionne Quebec Damson	CANADIAN
Jam 2 lb. jar 25¢	Asparagus 3 bunches 29¢
Fresh Strawberries — Extra Large Cabazonas Fancy Pineapples —	
Almeira Grapes — South African Grapes — Can'taloupes, etc.	
DIONNE & DIONNE	
WESTMOUNT	
One Store Only — St. Catherine, at Wool Ave.	
PHONE Fitzroy 7411	

Get a FREE Sample of

CUTEX
POLISH FOUNDATION

with your favorite

CUTEX
POLISH SHADE

Adds longer life to your manicure and helps prevent brittle nails. Cutex Nail Polish and Cutex Polish Foundation.

Both for... 35¢

On Sale at All Drug and Departmental Stores.

SHERIDAN NURSERIES

For **SHRUBBERY and SHADE TREES**

There's Still Time To Plant!
FRESHLY DUG - FROM GROWER TO YOU

TREES - SHRUBS - ROSES EVERGREENS - PERENNIALS

SPECIAL BARGAINS

ON

Extra Strong Well Grown Shrubs

Spiraea, Bridal Wreath, Philadelphus, Mock Orange, Forsythia, Golden Bell, Lonicera, Honeysuckle, Hydrangea each **25¢**

All Varieties of **ANNUALS** 35¢ a doz.

Come and visit our Nursery. Thousands of Varieties to choose from.

SHERIDAN NURSERIES LIMITED

5895 Cote des Neiges
Phone AT. 0962

allan's DRY GINGER ALE
Large 30 oz. Bottle **15¢**

SOCIETY

News and Events of Interest to Women

CUT FLOWERS AND PLANTS
John Eddy & Sons
Reg'd Florist
Retail Branch:
4841 Sherbrooke W. (at Victoria) DE. 9898
Greenhouses: 2175 Belgrave Ave. EL. 9595

PAGE FOUR

THE WESTMOUNT EXAMINER

THURSDAY, MAY 23, 1940

Social and Personals

Mrs. S. A. McLernon is spending two weeks in Toronto.

Mrs. Philip Osler is spending a short time in Kingston, Ont.

Mr. and Mrs. Howard Pillow are occupying their cottage at St. Andrews-by-the-Sea.

Miss Dorothy Hunter, of New York, is the guest of her mother, Mrs. H. S. Hunter.

Mr. and Mrs. Trevor Ross and Miss Helen Mackay are visiting in New York City.

Mrs. Jules Hamel is leaving this week to occupy her summer residence at Senneville.

Mr. F. C. Billingsley has returned from Daytona Beach, Florida, where he spent the winter.

Dr. and Mrs. E. Thorburn Cleveland were the week-end guests of Mr. and Mrs. O. J. N. Dawes at Val Morin.

Mr. and Mrs. Charles G. Coristine are occupying their cottage at St. Patrick for the summer months.

Charlotte Gowns
NEW YORK DRESSES Exclusively
Our new Summer Models have just arrived from New York.
SALE! SPRING DRESSES \$10-\$12-\$15.
1353 Green Ave., nr. Sherbrooke Westmount EL. 7773

LaMountain's
Hand Tailored Lamp Shades
Designed and made to order by experts
Lamps & Shades Repaired Plateau 5716
E. L. LaMountain & Co.
2090 University St. (Just below Sherbrooke)

H. ZERBST
UPHOLSTERER
Furniture, Draperies, Slip Covers Made to Order and Repaired
379 Victoria Ave. For Free Estimates Call **EL. 7980**

P. E. DEAN CERTIFIED WATCHMAKER
(Successor to C. Guillet)
WATCH AND CLOCK REPAIRS
Clocks called for and delivered.
4922 Sherbrooke West Near Claremont Ave. **EL. 9890**

S. J. ALLEN
FLORIST - GROWER
FIRST QUALITY BEDDING STOCK Of All Kinds
Window - Boxes - Baskets Called For - Filled - Delivered
FERNS-CUT FLOWERS
All Reasonably Priced
You are cordially invited to call and inspect our Greenhouses at any time
807 HUSSEY AVE. Cote St. Luc **DE. 0980**

Garden Party Planned By Westmount Women

Mrs. Herbert C. Holland and Mrs. John Shearer will be the general chairmen for the strawberry festival and garden party, which the Westmount Women's Club is holding at the home of Mrs. Harold Mills, 504 Roslyn avenue on Tuesday, June 11. T. de G. Stewart, Mrs. Norman Southwood, Mrs. John Mulcair and Mrs. R. E. Parker will act as hostesses.

Other committees include: Reception committee, Mrs. Emily Fessenden, Mrs. E. D. McCallum, Mrs. Colin Forrest, Mrs. Louis de Savoye, Mrs. J. A. De Lanne, Mrs. Will Harrison, Mrs. George Loader, Buffet table, Mrs. R. M. Stott, Mrs. Gordon Tirrell Blair Hospitality committee: Fish pond, Mrs. Charles Shearer, Mrs. Douglas Ainsley, Mrs. Hick; flowers, Mrs. J. W. Wright, Mrs. John T. Rowe, Mrs. A. S. Mackinnon; candy, Miss Alyss Brown and Miss Mona Brown, Mrs. Gordon Birnie; dolls, Mrs. W. F. Worf; shawls, Miss Muriel Dennis; soft drinks, Mrs. R. M. Macaulay, Mrs. C. D. French, Mrs. W. C. Wall; home cooking, Mrs. A. J. Wright, Mrs. O. E. Armstrong; treasurer, Mrs. C. W. Clark.

The opening dinner dance following the first mixed foursomes at the Royal Montreal Golf Club, will be held on Wednesday evening, June 5.

Mrs. Pierre Casgrain has left to spend a few days in Quebec City with her husband, Honorable P. Casgrain at the Château Laurier.

Mrs. George Balfour has left for St. Andrews-by-the-Sea, where she will occupy her mother's cottage for the season.

Mr. and Mrs. J. M. Baird are spending Victoria week-end in New York City.

Miss Lucy Williams is leaving tonight for New York, where she will spend the holiday week-end.

Mrs. Garnet Strong has returned from Toronto, where she was the guest of Mrs. Chester Harris.

Mrs. M. Searle and Miss Dorothy Searle spent the week-end in Chatham, N.B.

Miss Marion Cook, of New York, is the guest of Mrs. Hazel Warnecke.

Mrs. William Hope is occupying her summer residence at St. Andrews, N.B.

Miss Jean McDonald, of St. Eustache, was the recent guest of Miss Betty Barden.

Mr. and Mrs. Gordon Reed occupied their summer residence at St. Sauveur, over the week-end.

Miss Maude Robertson left yesterday for Boston, to visit her sister, Miss N. Robertson.

Mrs. Charlotte Colson has returned from New York where she spent several days.

Frances Nunns, Sherbrooke St. West, is a patient in the Homoeopathic Hospital.

Mrs. A. W. Schell has left for California, to be away for ten weeks.

Mr. and Mrs. J. E. Armstrong and Mrs. L. W. Armstrong have left for Oakland, California, to be away for a few weeks.

Mr. and Mrs. W. McDonald, and their family, are occupying their summer home at St. Eustache.

Mark Prior has returned home from the Alexandria Hospital where he was a patient for the week-end.

Mrs. A. Roy-Dewar is leaving this week-end for New York and Atlantic City, to be away for three weeks.

Mrs. David Amory, accompanied by her daughter, Miss Marie Amory, have left on an extended tour of the Southern States.

Mr. and Mrs. S. A. Prior and their family will occupy their summer home at Cushing, Quebec, over Victoria week-end.

Miss Isobel Stewart will be the guest of Mr. and Mrs. S. A. Prior at Cushing, Quebec, over Victoria week-end.

Mr. and Mrs. Arthur T. Sargent have returned home from New York, where they spent several days.

Monty Monahan and Jack Harvie are spending the holiday week-end in the Laurentian Mountains.

Mrs. E. Chaloner is the guest of her son-in-law and daughter, Dr. and Mrs. McLean Gill, at Concord, New-Hampshire.

Miss Diana Baldwin has returned from Toronto, where she was the guest of Miss Nancy Weir for the past two weeks.

Mrs. George Percy and Mrs. George Whiston entertained at luncheon on Monday afternoon in the Mount Royal Hotel in honor of Miss Yolande Moisan.

Mrs. Hector A. Dale and Mrs. G. W. Cross have returned home from Sherbrooke, Que., where they were the guests of their mother, Mrs. A. C. Campbell.

Miss Betty Brownlie, has returned to her home in Boston, Mass., after spending two weeks with Mr. and Mrs. William Burnett.

Mrs. R. D. Smith was hostess to Miss Mary Sherrick during her short visit to Montreal. Miss Sherrick is at present on furlough from India.

Mrs. James McKinnon accompanied by her daughter, Miss Muriel McKinnon, of Toronto, will be the guests of Mrs. J. N. Cowan.

Miss Violet Codere Fox entertained at the tea hour on Sunday in honor of Mrs. G. E. Haygarth, of Dundas, Ont. The table effectively decorated with spring flowers, was presided over by Mrs. A. A. McNabb. The Misses Jeannette Fox and Lucy Rydings assisted in serving.

Shirley Flanders and Phyllis Fitch represented the Junior League of B'Nai B'rith Chapter No. 21 at the annual convention which was held last week-end in New York City. Others attending were Coryne Selig, Beatrice Winters, Helen Winters, Marie Louise Klopfer, Clara Zaitchick, Sonia Libenstein, Pessa Rabin, Theima Shugar and Esther Mouckley.

deWard-Irving

Mr. Thomas Irving, of Westmount, announces the engagement of his sister, Margaret Lillis, to Mr. Jack Richard de Ward, of Montreal. The marriage will take place quietly on Saturday, June 22.

THE WAY TO A MAN'S HEART

It's Not Always a Bad Thing To Be Fresh and Stay Fresh

Cake That Stays Fresh a Whole Week is a Busy Housewife's Delight

Sunday's cake should last through Monday. But here's one that will stay moist right through the week.

Molasses Chocolate Cake
One cup sugar, 1-2 cup shortening, 2 eggs, well beaten, 1-2 cup New Orleans molasses, 1 teaspoon soda, 1 cup boiling water, 1 3-4 cups flour, 3 tablespoons cocoa, 1-2 teaspoon salt, 1 teaspoon vanilla.

Cream sugar and shortening. Add the beaten eggs, molasses, and the soda which has been dissolved in boiling water. Then add the dry ingredients which have been sifted together, and

A Well Balanced Menu
BREAKFAST: Stewed prunes, codfish cakes, cornbread, coffee, milk.
LUNCHEON: Spaghetti with tomato sauce, French bread, tangerines, cheese, tea, milk.
DINNER: Tomato juice, broiled steak, onion rings, French fried potatoes, stewed celery, molasses chocolate cake, fruit bowl, coffee, milk.

lastly, the vanilla. Bake in well-greased cake pan in a moderate oven (350 degrees F.) about 40 minutes. Top with frosting or whipped cream. This cake will remain moist for a week.

Ribbon Cake
Two-thirds cup butter, 1-2 cups sugar, 3 eggs, 1 teaspoon vanilla, 3 cups sifted cake flour, 2 teaspoons baking powder, 1-2 teaspoon salt, 1 cup milk, 3-4 teaspoon cinnamon, 1-4 teaspoon nutmeg, 1-8 teaspoon cloves, 1-8 teaspoon mace, 1-2 tablespoons molasses, 1-3 cup raisins, 1 glass currant jelly.

Cream butter, add sugar and cream until light and fluffy. Add egg yolks one at a time and beat well after each addition. Add sifted flour, baking powder and F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers with two greased and paper-lined layer pans with 2-3 of mixture. To remaining third add spices, molasses and fruit. Pour into greased well after each addition. Add and paper-lined layer pan. Bake in moderate oven (375 degrees salt alternately with milk. Fold F.) for 25 minutes. Place spice in stiffly beaten egg whites. Fill layer between light layers

HOLLYWOOD
GOSSIPS**"Brother Rat and a Baby"**
Will Play at Westmount

"Brother Rat and a Baby," the comedy successor to last year's comedy success, "Brother Rat," will be the next attraction at the Westmount United Theatre, starting on Sunday. Written by the same authors as the delightful original stage and screen play, John Monks, Jr. and Fred F.

Finklehoffe, the film continues the adventures of a group of Virginia Military Institute cadets after their graduation.

In following up last season's comedy hit, Warner Bros. has combined calendar fact with film fiction by making the period between the two stories coincide with the time lapse between the pictures.

"Brother Rat" was filmed just a year ago. In the follow-up production, the same players are picking up the lives of the same movie characters after a lapse of just one year.

The first production, it will be recalled, saw Wayne Morris, Eddie Albert and Ronald Reagan safely graduated from military college. It also saw Albert and Miss Bryan the proud parents of a newly born baby boy. Morris and Reagan got no further than engagements to Priscilla Lane and Jane Wyman.

When "Brother Rat and a Baby" picks them up once more, Morris and Reagan are working in New York. Miss Lane and Miss Wyman are still in college. Albert and Miss Bryan are living in a small southern town, where he is the high school athletic coach. And their baby is a bouncing, mischievous youngster just past his first birthday.

The baby role is played by Peter B. Good.

The characters are all brought together, and the new story starts on its way when Albert, Miss Bryan and the baby are brought to New York to see about a better job for the head of the family as varsity coach.

Complications immediately ensue. Before they even arrive in New York, Commencement, the baby gets them into trouble by swallowing a diamond ring belonging to one of the passengers on the bus. Jane and the baby are forced to stay as security while Eddie goes on the New York to try to get the money needed to get them out of hock. In order to get it, Eddie has to appropriate some funds entrusted to him by the people they are to visit in New York. Finally the whole clan are together in the big city, but the other two couples aren't having too easy a time of it either. The two girls are supposed to be going on a vacation trip to Honolulu, but they cash in their tickets to help the boys out of financial difficulties. Baby Commencement further complicates matters by causing his daddy to lose the job he came to New York to get, and finally by setting fire to the apartment. But he squares matters for everybody in the surprise finish.

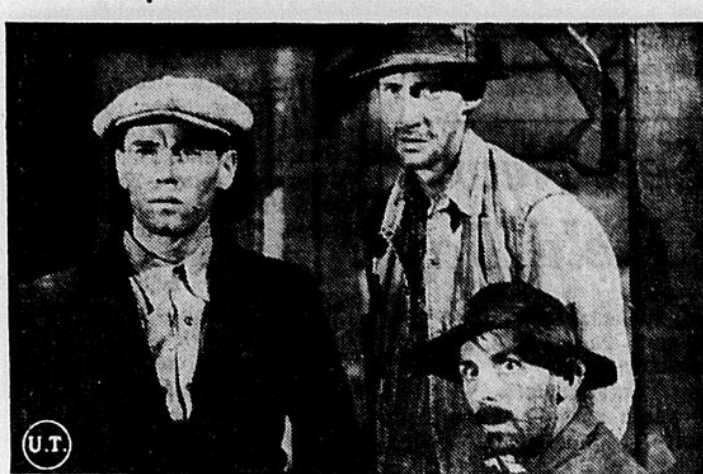
Ray Enright directed the film. Besides the seven principals already mentioned, the cast includes Arthur Treacher, Moroni Olson, Jessie Busley, Larry Williams, Berton Churchill, Anna Bryant and several others.

A GLAMOROUS NEW SCREEN TEAM



Teaming two-time Academy Award winner Spencer Tracy with the glamorous Hedy Lamarr, "I Take This Woman," which is now playing at the York United Theatre until Friday.

IN JOHN STEINBECK STORY



Henry Fonda, John Carradine and a player in a scene from the Pulitzer Award story "The Grapes of Wrath" written by John Steinbeck, the film opens at the Monkland United Theatre Sunday playing until Tuesday.

Many Clever Students In
Frances Goltman Recital

Victoria Hall will be the scene of the Seventh Annual Concert by pianoforte pupils of Miss Frances Goltman, Lic. Mus., prominent young teacher and authority on music. A varied and entertaining program of classical selections has been arranged and the concert will take place Tuesday evening, June 4th.

The following students will play solos: — Dorothy Asch, ford, Suzanne Cohen, June Denton, Pearl Gillman, Barbara Glickman, Phyllis Gomeroff, Norma Betty Grover, Irma Kandestam, Frances Morris, Marilyn Mailman, Esther Ostor, Sylvia

Mars, Lois Pearson, Renee Rothman, Joan Rubin, Connie Roscher, Darlene Starr, Marilyn Silverstein, Joy Shatner, Gloriana Schwartz, Katherine Silver, Clifford Asch, Ronald Cape, Ronald Denison, Gordon Edelstone, Kenneth Gross, Donald Liverman, Laird mfw hrdi taid hrdih and Laird McKeekin. Duets will be rendered by Sylvia Marks and Suzanne Cohen, Phyllis Gomeroff and Gloriana Schwartz, Ronald Cape and Connie Roscher, June Denison and Ronald Denison.

The public is invited to attend the recital and the concert will begin promptly at 8.15 p.m.

WINIFRED COLLEANO
REMAINS AT PARK

Winifred Colleano, world's premiere feminine trapeze artist, who has been thrilling near capacity audiences all week at Belmont Park, Montreal's only outdoor amusement centre, is being held over for another week as the free outdoor attraction. Miss Colleano who is one of nine children, born of parents renowned in the world of the "Big Tent," is the sister of the famous "Con" Colleano, the only man in the world to feature the forward somersault. Beautiful in face and figure, Winifred is an artist without equal. There are many trapeze artists but none to match Miss Colleano in daring. Her act is so perilous that she has to use a safety net underneath her rigging, where after going through difficult routines she suddenly slips from her swaying trapeze, catching herself by her heels. At the conclusion of her performance, she swings at a terrific speed, then makes a double somersault catching herself by her legs on a slender rope.

Belmont Park, with its mutif-

rious lights and colored scheme on the buildings, is even more beautiful than formerly. Thousands of pleasure seekers have for the past week wended their way to this amusement centre in Cartierville where the many new attractions were well patronized. With its greater picnic facilities, including a larger area for races and athletics, extra shower baths and boiling water, Belmont Park is the ideal place for a day's outing now that the winter has left the city and the sun is beginning to shine in all its glory.

NEW APPOINTEE TO
ECONOMIC DEPT.

Miss Roberta V. Ed has been appointed director of the Home Economics Department of the Montreal Young Women's Christian Association. It was announced by the Board of Directors of the Y.W.C.A. Miss Ed will succeed Miss Katharine Falk, who recently left her post to be married.

At present doing commercial catering, Miss Ed was dietitian at the Halifax Y.W.C.A. from 1934

AT THE WESTMOUNT



Richard Greene, Alice Faye and Fred MacMurray in a scene from the romantic film "Little Old New York," now playing at the Westmount United Theatre until Saturday.

BRITAIN'S QUEEN OF COMEDY



Gracie Fields, Britain's irresistible comedienne, who is now in her second week in "Shipyard Sally," first run attraction at the Snowdon United Theatre. The picture will remain three more days until Saturday night.

Star Cast In
Screening At
York United

Bringing to the screen Kenneth Roberts' adventure novel which was the largest selling book in the nation month after month "Northwest Passage" opens at the York United starting Saturday, with Spencer Tracy starred and Robert Young and Walter Brennan in leading featured roles.

Filmed entirely in Technicolor, and made after six weeks of work in the wilds of Idaho and several weeks of studio filming, "Northwest Passage" is reported to be the greatest story of physical fortitude ever attempted by the screen.

Following the novel which first ran in the Saturday Evening Post before becoming a best-seller, the picture tells the story of a courageous, hardy band of Rogers' Rangers who in 1766 set forth on a secret mission to wipe out a village of marauding Indians. Among the Rangers are Robert Young as Langdon Towne, a young artist, and Walter Brennan as Hunk Mariner, a seasoned woodsman.

Battling against unbelievable odds, the Rangers lug heavy boats over mountains, trek for days through treacherous swamps, cross a river torrent by forming a human chain, attack and wipe out the Indians and then start a starvation forced march home. Their ranks depleted by Indian attacks and forced to eat lizards and owls, they fight their way back to safety.

Distinguished Cast

The picture is believed to afford Tracy, Academy Award winner for the past two years, his greatest screen role. It is reported it will skyrocket Young to stardom and gives Brennan a role comparable to those which have twice won him awards for best supporting roles of the year. Also featured in the cast are Ruth Hussey and Nat Pendleton. The picture was directed by King Vidor of "The Citadel" fame.

HANDBALL CHAMP

Charlie Ruggles, who is featured in Paramount's "Opened by Mistake," newspaper comedy-mystery, is one of Hollywood's handball champions. He has played the game for more than 10 years to keep in trim between film assignments.

to 1937. She was born at Moline, Illinois, and received the degree of Teacher of Home Economics in 1931 from Mount Allison Ladies College. Miss Ed takes up her duties June 1st, and will be dietitian at the Y.W.C.A. Camp Oolahway during the summer.

PRESENTS PUPILS



MISS FRANCES GOLTMAN
Well-known local teacher who will present her pupils at Victoria Hall on Tuesday, June 4.

Noted Dancers
Are Co-Starred
For First Time

Co-starred for the first time in what promises to be the musical sensation of the season, Fred Astaire and Eleanor Powell join forces in "Broadway Melody of 1940," now playing at the Monkland United Theatre until Saturday.

Containing every conceivable type of dance number, from tap to ballet, "Broadway Melody of 1940" tells the story of a dance star and her search for a partner. The plot becomes complicated when, through an odd complication, George Murphy gets the try-out call intended for Fred Astaire. Murphy wins the role and Astaire content to remain in the background, finds his hands full attempting to keep Murphy's feet on the ground and his head down to normal size. The final outcome is one that keeps audiences guessing.

Set to special music written by Cole Porter, the dance numbers are presented against spectacular sets, outdoing in size those used for any previous production. The finale, "Begin the Beguine," introduces a new note in dance presentation by staging the number against a mirror, sixty feet square, which swings on hinges and shoots varying backgrounds into the camera lens. The number.

Westmount
(Sherbrooke at Grey Avenue)
Today until Saturday

LUSTY ROMANTIC!
... about a spirited belle of the hawling waterfront, in those tedious days when New York was new ...

**"The BLUEBIRD"**
in Technicolor

A human story which we believe you will remember as one of the most beautiful pictures ever made ...

with ★ Shirley Temple and Large Cast

Special Showing
of "The Blue Bird"
For Children
Friday & Saturday
Mornings Only
at 10 a.m. ... 20c

Friday Night
After 11 Revival Showing.
★ Katharine HERBURN
and ★ Gary GRANT
in "Holiday"

Sunday to Tuesday
★ PRISCILLA LANE
★ WAYNE MORRIS
in "Brother Rat and a Baby."
★ "BLIND ALLEY"
With Chester Morris, Ralph Bellamy, Ann Dvorak.
Fine Short Entertainment.

INTERESTING TOUR
ARRANGED FOR BOYS

An interesting all-expense tour across Canada for school boys, which will be personally conducted by Harold Bott, of the Montreal High School, is now being arranged.

The rate for the trip includes railway fare, steamship passage, meals and rooms, full cost at camps, gratuities on trains and sight-seeing tours.

The tour has been carefully and thoughtfully planned.

her was more than two weeks in shooting.

Other Cole Porter tunes to which dances are presented include "Please Don't Monkey with Broadway," "Between You and Me," "I've Got My Eyes on You," "I Happen to Be in Love" and "I Concentrate on You."

A strong supporting cast appears with the three dance stars. Frank Morgan finds an ideal comedy role as the musical show author whose shortcomings include a bad memory and blondes. Ian Hunter is seen as the producer. Florence Rice as Morgan's secretary, and Lynne Carver as Emmy Lou Lee. Others in supporting roles are Ann Morris, Trislie Firsche and Douglas McPhail.

The production was directed by Norman Turog and was produced by Jack Cummings.

Last
3
Days!
1st RUN
in
THE CITY

SNOWDON
(Dorchester Blvd. and Snowdon Junction)

★
THE
IRRESISTIBLE
QUEEN OF
COMEDY!

SHIPYARD SALLY**GRACIE FIELDS**

2nd Feature, EDMUND LOWE in "HONEYMOON DEFERRED," with Margaret Lindsay, Shorts.

Starting Sunday — First Run
"FOUR JUST MEN"
An Edgar Wallace Story of Britain's Constructive "Fifth Column."

(St. Catherine at Guy Street)
TODAY-FRIDAY, Spencer Tracy and Hedy Lamarr in "I Take This Woman," "Seventeen," Shorts.

Starts Saturday
until Tuesday

RIPPED FROM HISTORY'S
MOST TURBULENT PAGES!
...The story that held
10,000,000 readers in
spellbound wonderment

Cap of
Thousands!
In Thrilling
TECHNI-
COLOR!

**NORTHWEST**
PASSAGE
TRACY

with
Robert YOUNG
WALTER BRENNAN
RUTH HUSSEY
NAT PENDLETON

2nd Feature "PRIVATE DETECTIVE" featuring Jane Wyman, Dick Frank, Gloria Dickson, and Mack Rosenthal, Shorts.

For Prompt Delivery of
BEER

Call **SOL'S** Fruits and Groceries
EL. 6566 — EL. 8930

5307 Sherbrooke West
Deliveries from 8 a.m. to 11 p.m.
"Blind Alley"

Beautiful
BELMONT PARK

Now!
Free Attraction
Winifred Colleano
World's Greatest
Woman Trapeze
Artist.
Dance to the Music of
Stan Wood's
Orchestra
Book your picnic now
TELEPHONE BY 1191

WE CARRY A
COMPLETE LINE OF
BEDDING PLANTS

Why go to a crowded Market when you can get a wider Variety of
GUARANTEED PLANTS AT LOWER PRICES

From a Reliable, Long-Established Grower Right in Your Own Community

WINDOW BOXES
AND
FLOWER BASKETS
CALLED FOR,
FILLED
AND DELIVERED

John Eddy & Sons
REG'D.
Florists

4841 Sherbrooke West
At Victoria
DE. 9898
Greenhouses at 2175 Belgrave Ave.
(Below Sherbrooke), EL. 9595
ROLAND C. HILL, Manager

PEARSON, EASTERBROOKE PLAY AT 'Y' COURTS TONIGHT

PASCAL'S DEFEAT ADANACS IN SNOWDON SOFTBALL LEAGUE TILT ON TUESDAY

The opening of the Snowdon Softball League saw the newly formed Westmount Pascals, headed by Joe Richman, of basketball fame, and Ossie Dalzell, go down to an 8-5 defeat at the hand of the Adanacs in the nightcap of last Sunday's double-header. The team came out strong, however, to score a well-earned win over the much liked Adanacs nine, the score being 6-3, on Tuesday.

In the opening game against the Nats, the Pascal's loss could be attributed to nervousness and overanxiety as two errors and a scratch hit were the cause of two runs for the Nats. In their

first of the fourth, Pascal's came back to tie the score on two singles by Bert Dalzell and Desse Browne and a double by Ted Price. A disputed home run by Henry Hoobin sent the Nats back into the lead which they held until the end. A short rally in the sixth by the Pascal's threatened the Nats, but this fell short by one run.

The main factors for the Pascal's were Ted Price, Bert Dalzell and Desse Browne, each contributing two hits out of the total of eight. Tommy Brennan and Bill Cameron accounting for the other two. While for the Nats Paddy James, Henry Hoobin and Danny Daniels were the individual stars.

On Tuesday night they met with a better fate as they jumped into an early lead on a home run with the bases full, by John Cameron, ace pitcher for the Westmount team. They added one more in the third inning when Don Maher romped home on Tom Brennan's long outfield out. The Adanacs almost overtook the lead when McWilliam hit a home run with one aboard followed by Ernie Munday's four, baser. The scoring ended in the seventh when Jack Mowatt's hit through the box sent Don Maher in from third. The game was called after Adanacs had scored two runs in their half of the eighth and thus spoiling Dick Hunter's marvelous relief work. With two runs in and the tying run on base, John Cameron weakened and was relieved by Hunter who struck out pinch batter Gerry Farmer and third baseman Ben Cleary in order.

For the Adanacs Sibby Mun-

Tree Planting Greater In N.C.

North Carolina is becoming more tree-conscious. This is evidenced by the fact that the demand for forest trees from State nurseries this year is larger than ever before. Orders already having been received for 1,500,000 seedlings, according to F. H. Claridge, in charge of nursery management.

FOUR SQUADS JOIN SENIOR BALL LEAGUE

An organization meeting of the teams intending to enter the Westmount municipal senior official softball league was held in Victoria Hall on Friday evening when four squads signified their intention of joining the league. Indication pointed to the fact that Westmount Ball fans have an unusually active season in store for them.

The champions of 1938 and 1939 are under new management this year, but they have a strong team signed up under the management of Don Maher. The Grantees, who were eliminated in last year's finals in the best of five series will be on hand with practically the same team as has been fielded during the past three years. Manager George Lindsay is expecting great things from his boys as the team started as the young team of the league and most of the players are now seasoned veterans.

The Grads, which was a new entry last year is again entered under the management of Harvey Fee. He claims to have plugged the weak spot of last years and has two good pitchers in view who should cause a good deal of consternation among opposing batters.

The unknown quantity this year is the White Swans managed by Norm Harris. This team promises to make a much better showing of itself than did last season's Eagles. Their practices show that they have stamina and a will to win.

Following is the schedule for the season:

June 3	Royals vs. Grads.
June 5	Swans vs. Grantees
June 7	Grants vs. Royals
June 10	Grants vs. Swans
June 12	Royals vs. Grantees
June 14	Swans vs. Grads
June 17	Grads vs. Royals
June 19	Grants vs. Swans
June 21	Royals vs. Swans
June 24	Grants vs. Royals
June 26	Royals vs. Grads
June 28	Swans vs. Grantees
July 3	Grants vs. Grads
July 5	Royals vs. Grantees
July 8	Swans vs. Grads
July 10	Grants vs. Swans
July 12	Royals vs. Swans
July 15	Grants vs. Royals
July 17	Royals vs. Grads
July 19	Swans vs. Grantees
July 22	Grants vs. Swans
July 24	Royals vs. Grantees
July 26	Swans vs. Royals
July 29	Grads vs. Swans
July 31	Grads vs. Grantees

Cameron, Time: 1.45. Umpires: Brey and Regan.

Adanacs vs. Pascals	R.	H.	E.
Raspa, 2b.	0	0	0
Moyinhan, c.	0	0	0
Kienan, rf.	0	0	0
Munday, E. cf.	1	1	0
Munday, S. 1b.	0	3	0
Anderson, p.	1	0	0
McWilliams, ss.	1	1	0
Gibbon, lf.	0	0	0
Cleary, 3b.	0	1	0
a-Farmer	0	0	0

Pascal's	R.	H.	E.
Dalzell, B. lf.	0	1	0
Browne, 3b.	0	0	1
Price, 2b.	0	1	0
Maher, 1b.	2	1	0
Willock, c.	1	2	0
Mowatt, ss.	1	3	0
Loftus, cf.	1	0	0
Brennan, rf.	0	0	0
Cameron, p.	1	2	0
Hunter, p.	0	0	0

Total 6 10 1
Summary: Runs batted in: McWilliams 2, Cameron 4, E. Munday, Brennan, Mowatt. Two Base Hits: S. Munday, Home Runs: McWilliams, Cameron. Sacrifices: Brennan, Mowatt, Willock, Stolen Bases: B. Dalzell, S. Munday E. Raspa, Loftus, Left on bases: Adanacs 6, Pascal's 7. Bases on balls: Anderson 3, Cameron 3. Struck out: Anderson 3, Cameron 4, Hunter 2. Winning pitcher: Cameron. Losing pitcher: Apderson. Time: 1.35. Umpires: Brey and Regan.

HELD OVER AT BELMONT PARK



Winifred Colleano, world's premiere trapeze artiste, held over at Belmont Park for another week.

Bonar Lindsay Sets New Mile Mark At Field Day

Although a heavy downpour of rain caused cancellation of a number of events Bonar Lindsay pulled the 42nd annual Westmount High School track and field meet above average at Molson Stadium on Monday by cracking Murray Patrick's six-year-old one-mile record when he completed the distance over a sodden field in 4.44. Patrick's time was 4.55.2.

Lindsay started from the mark in the midst of a downpour and sped around the mile course in four minutes, 44 seconds, which was 11.2 seconds better than the time set by Muzz Patrick, Ranger hockey star who was a pupil at Westmount High in 1934.

Despite this convincing victory first in the half-mile, Lindsay was forced to concede individual aggregate honors to Bob Beale in the senior division.

The latter romped home first in the 100, 220 and 440 yard sprints, and caught third place in the broad jump for a total of 16 points, six ahead of Lindsay.

BOYS Senior

100 yards dash—Beale, 2. Seaman 3, B. Wilson. Time: 11.0.
220 yards dash—Beale, 2. Seaman. Time: 25.0.
440 yards dash—Beale, 2. Seaman, 3. Earle. Time: 61.7.
880 yards dash—Lindsay, 2. Graham, 3. Parkinson. Time 2:17.0.
Mile run—Lindsay, 2. Graham 3. Parkinson. Time 4:44.0 (new record.)
High jump—Victor, 2. Wilson, 3. Mulligan. Height 5'0".
Broad jump—S. McGoun, 2. V.

"Y" Notes

Kamp Kanawana
Westmount "Y" boys are urged to bring in their registrations for Camp as soon as possible. 1940 looks like a splendid summer to spend at Kamp Kanawana, and now is the time to plan to be there. Kamp opens on June 22 and runs to August 24. Good swimming and boating, and canoe trips for older fellows... excellent program, lots of fun and good friends... hobbies and crafts to learn — in fact, a first class holiday to build strong bodies, strong minds and strong spirits for the days ahead.

Vacation Club
Leaders are signing up now—those older boys who will share their skills with the boys who will be spending part of their holidays in the city. Vacation Club at the Westmount "Y" opens on Monday, June 24, at 9.30 a.m. Programs will consist

Wagner, 3. Farquharson. Distance 19' 1 1/2" (new record.)
440 yards relay—Nicholson, Heron, Van Wagner, Lefcoe, 2. Clark, Common, Lord, Porter, 3. Burg, Pressman, Tarshis, Nutter. Time: 51.9 (new record.)

Midjet
50 yards dash—Kerr, 2. Campbell, 3. Fraser. Time: 10.7.
Broad jump—Fraser, 2. Kerr, 3. Swain. Distance 13' 11".
440 yards relay—Kerr, Swain, Fraser, Spender, 2. Donald, Coles, Burgess, Shayne. Time 1:00.0.

GIRLS
16 Years and Over
100 yards dash—S. Thornberg 2. Donair, 3. Price. Time: 13.0.
Broad jump—Jack, 2. Gerth, 3. M. Pike. Distance 13' 0".
Baseball throw—E. Shaw, 2. V. Yates, 3. S. Thornberg. Distance 136'0".

Three-legged race—E. Lewis and Warrington, 2. Gerth and Lawrence, 3. Thornberg and Martin.
15 Years and Under
100 yards dash—M. Jack, 2. V. Petrie, 3. M. Pike. Time: 13.0.
14 Years and Under
50 yards dash—Mathews, 2. H. Driver, 3. K. Rodaman. Time: 10.7.0 (equals record.)

Inter-Class
Relay final—Room 28-A, 2. Room 18-A, 3. Room 2G-B.

of movies, sing-song, stories, talks, hobbies and crafts, sports, swimming and life saving, educational trips and hikes.

Baseball
Baseball is played in the park on Saturday mornings for Preps, Juniors, Intermediates and Seniors.

Thanks For The Records
At a Boy's Work committee meeting a few weeks ago, Dr. Southam suggested that they could secure a Radio-Combination Victrola in exchange for old Victor records. They appealed to members, and the records have been piling in ever since and continue to come in. In exchange for 3500 old Victor records the RCA Victor Company has given the "Y" a beautiful Radio Victrola Combination, which is used on Friday nights for learn to dance classes, and on Saturday for the soldiers' parties.

Employment
58 boys have been placed in positions during the past year. There are still several boys on the list looking for positions.
Hi-Y Clubs have had their elections, and are now at their studies harder than ever. Keith Farquharson, Allan Soper and Wm. Cresswell will be delegates to the National Hi-Y Conference at Oberlin in June.

Orchestra
Westmount Y.M.C.A. Junior Symphony Orchestra, under the direction of L. V. Elvin, played at the Red Triangle Club for soldiers and their friends last Sunday, and at the Westmount Y.M.C.A. annual meeting.

Speeding The Parting Guest
Lover (elooping): "How much is the fare?"
Taxi Driver: "That's all right, sir. The young lady's father settled all that."—Pasadena News.

NET CHAMPS TO PRESENT EXHIBITION

Two of Montreal's best known tennis players, Phil Pearson and R. Easterbrooke, will be seen in action in an exhibition match at the local Y.M.C.A. courts at the corner of Western and Victoria avenues tonight at 7.30 o'clock.

These two players have shown themselves as having the ability to demonstrate the fine points of this highly skilled and recreative game. Both are well known in this district and an enthusiastic crowd is expected at the courts tonight. The demonstration will be well worth the while of any tennis enthusiast.

Last night the "Y" courts were filled to capacity and from reports received at the branch, the coming weekend should be one of the busiest in years.

It has been announced that on Saturday and Sunday a round robin tournament for men and women will start the competitive season's ball rolling.

Lawn Mowers Sharpened

Keys Made - Combinations Changed - Bicycle Repairs General Repairs
Walnut 3113
McWHINNIE'S
REPAIR SHOP
5900 Sherbrooke West

RADIO WASHING MACHINE VACUUM CLEANER REPAIR SERVICE

Our Qualified Repairmen Give Better Service

CALL M. BEAUDET

— ONE STORE ONLY —
1733 Notre Dame St. W. - Opposite Northern Electric
20 years of unsurpassed service to the better homes
WI. 8171

ANNOUNCING.. THE OPENING OF A SPORTSMEN'S SHOP
Now featuring a complete selection of FISHING TACKLE & EQUIPMENT
Including:
Rods — Reels — Leaders — Flies — Baits — Lures, Etc.
Also Fishing Rods Repaired and Made To Order

FIELD & STREAM
TAXIDERMY & SPORTING GOODS REG'D.
361 VICTORIA AVE. Phone DEXter 2219 WESTMOUNT

WILSON'S
Formerly Frank's Stationery Store
Cigars, Cigarettes, Candies, Soft Drinks, Sandwiches, Newspapers, Magazines, Hot Dogs, Hamburgers
PROFIT SERVICE
FI. 0173
1806a ST. CATHERINE WEST
(Near St. Matthew)

GRAY ROCKS INN
ST. JOVITE QUEBEC
RESERVE NOW FOR THE 24TH!
Enjoy the long holiday at Gray Rocks Inn. Golf, tennis, riding, fishing. Roads excellent. Low rates for the holiday.
F. H. Wheeler.

TENNIS COURTS NOW OPEN

Six Excellent Clay Courts, Situated on Corner Western and Victoria Avenues

- FEES -

Men & Ladies — unlimited hours \$10.00
Men & Ladies — day hours 5.00
Boys & Girls — day hours Per Month 1.00

Day Hours: 9.00 a.m. to 5 p.m. daily, except Saturday afternoons and public holidays.
Saturday, 9.00 a.m. to 1.00 p.m.
Courts Open Sunday 1-6 p.m.

WESTMOUNT Y.M.C.A.
Phone WI. 2159

The "Hidden Titles" Contest

I have found the words
hidden in the advertisement of..... on page..... and the words
hidden in the advertisement of..... on page..... of this week's Examiner, these being the titles of the two feature pictures to be shown at the Westmount Theatre during the first half of the coming week. I agree to accept the judges' decision as final regarding the awarding of passes to the Theatre.

Name
Address
Winners are to be drawn from those submitting the correct answers.

I'M TEMPERATE — BEER IS MY DRINK



Beer is not only a happy part of the moderate, temperate living of the people—it also adds greatly to their prosperity. Every year, the Canadian brewing industry pays out more than \$26,000,000.00 in wages to its own employees, and for supplies and service to others. Beer is, indeed, the beverage of the people.