

The Weekly Examiner

Model City

Outremont

North End

VOL. 2, NO. 36.

MONTREAL, SEPTEMBER 6, 1930.

Price Two Cents

HAMILTON CASES INVOLVE FINE POINTS OF THE LAW

Question of Time Enters Into Request of Administrator to Give Up Trusteeship

Hamilton, Ont.—Time and fine points of the law have resulted in some interesting legal cases in Hamilton recently. Among those which have attracted attention is the case of George S. Jones and an estate he has administered for half a century. Mr. Jones asked in surrogate court that he be relieved of the trusteeship. In past years there was not so much difficulty but recently the heirs have been lost sight of so Mr. Jones expressed a desire to turn the estate into court. Judge McClelland, agreed that the estate, that of Samuel Temple of Ancaster could rightly be turned into the care of the court and adjudged that Mr. Jones was entitled to five per cent of the estate for his long administration.

Another interesting case was one concerning the old Cataract Power Company, which is linked with the progress of Hamilton. It became famous because of the association of five leading citizens, whose Christian name in each case was John resulting in the company being frequently referred to as that of "The Five Johns". This case involved a mechanics' lien against the company and held by the Hamilton Bridge Company. It was discharged and a certificate of enforcement ratified, dated December 1898. The lien was paid soon after the company began operations but had never been discharged. The amount involved was \$4,065.

The will of Elizabeth Holden, widow of Rev. Samuel Holden, was declared invalid because the witnesses did not actually see Mrs. Holden sign the document and letters of administration were given the National Trust Co., in connection with the estate.

TRAFFIC VIOLATORS GIVE CIVIC COURTS WEEK OF ACTIVITY

Chief of Police George B. Baker of Outremont, reports an active week in the Municipal Court presided over by Recorder Bessette, where a large number of violators of the 'Stop' street by-law were arraigned and fined. Chief Baker stated in this connection that it was refreshing to note that all these cases did not involve residents of the City of Outremont, but consisted of strangers passing through and from other parts of the city, who through negligence violated the law. On the whole, however, he said that the Public at large was giving every support to his department in enforcing the traffic laws, and that in the main autoists were gradually becoming accustomed to the new laws and their vigorous enforcement, and were reacting accordingly. He stated that within a short time, the greater majority of the motoring public would be satisfactorily educated to the traffic stringencies and their enforcement in Outremont, with a corresponding decline in the number of cases coming before the Municipal Recorder for adjudication.

OUTREMONT AUTO-POLICE CATCH SPEEDING THIEF

OUT POLICE CHIEF ASKS AID CITIZENS

Through the medium of The Examiner, Chief of Police of Outremont, George B. Baker, issues a special manifesto to the citizens of Outremont, requesting particular cooperation relative to the increasing nuisance occasioned by children leaving their bicycles and other large playthings about on the sidewalks and roads throughout the day and night. As a result of this practice it has been found by Outremont Police Authorities, that a steadily increasing number of these articles are daily reported missing. Other playmates take them when they are left idly about on lawns and sidewalks, whereas, in some cases unscrupulous individuals have evidently taken advantage of the fact and appropriated them outright.

This has all occasioned a wealth of additional and avoidable detail for the police department who are busy in the more serious matter of law enforcement and crime prevention; and Chief Baker urgently asks mothers and fathers and guardians of youths and children to make a special effort to co-operate with the police in this respect. All articles of this nature, Chief Baker points out should be taken off the streets, even if the child or owner is only temporarily absent. One case is cited of a boy who left his bicycle out on the street for several days and was then filled with wonder and much indignation when some thief took advantage of the fact and stole the bike.

FIRE CHIEF WILLIS ATTENDS CONVENTION

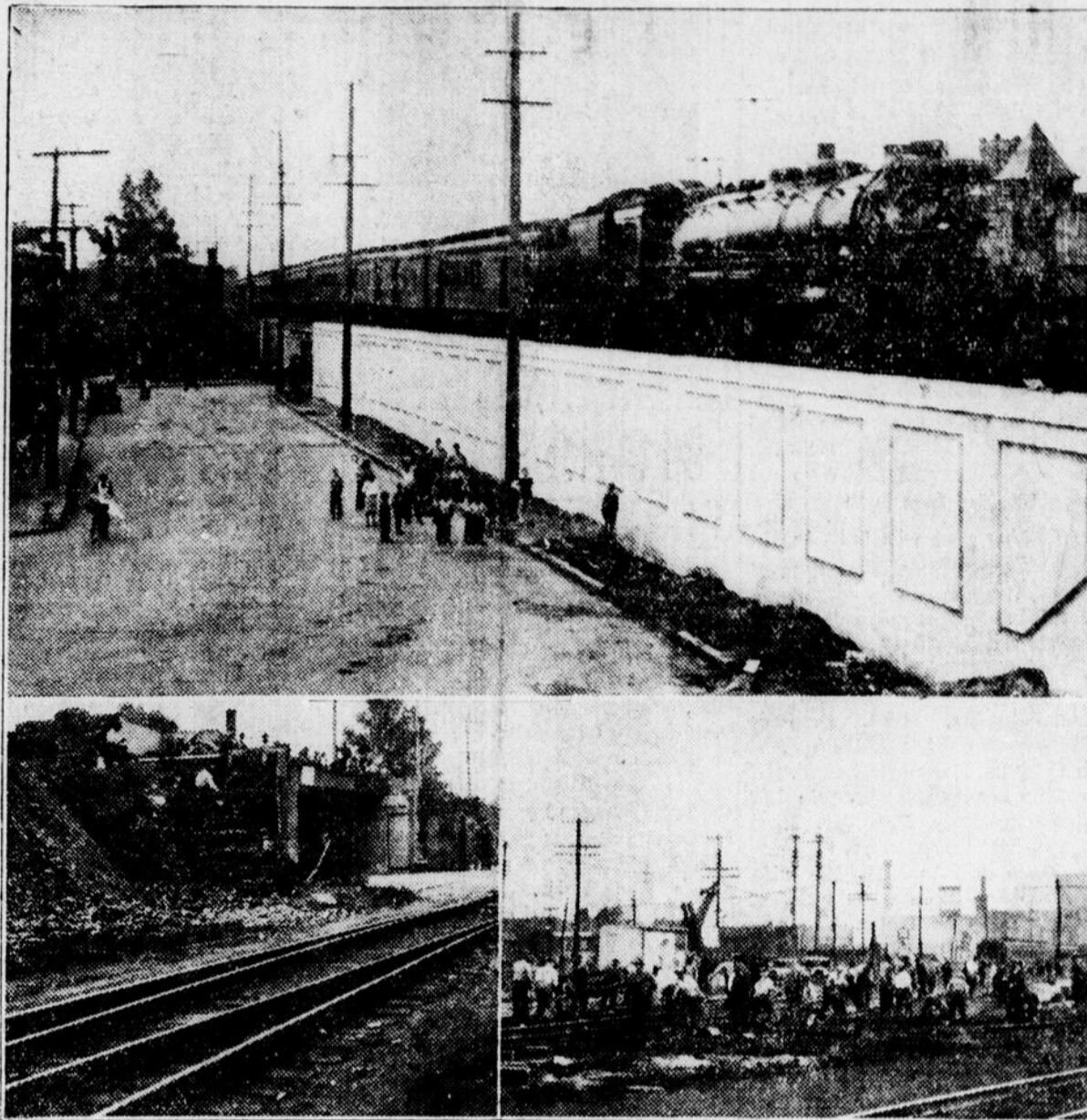
In the absence of Deputy Fire Chief W. V. Willis of the Outremont Fire Brigade, who has left the city to attend the Dominion Convention of Fire Chiefs at Port Arthur Ontario, the brigade will be under the temporary command of Captain H. Nolan of the St. Just street fire station. Following the close of the Dominion event at Port Arthur, Ont., Chief Willis will proceed through to

Parents Should Instruct Schoolbound Children In Street Safety

Though the school season is not yet one week old the death of one little student has been reported, a little girl being the victim of an auto truck. Parents cannot instruct their children too forcibly nor too often the all important lesson of safety to themselves in their going and coming from school, particularly as to crossing the streets at the properly designated places.

Winnipeg, Manitoba, where he will attend the International Convention of Fire Chiefs taking place at the end of next week at the capitol city of the Wheat Province.

New C. N. R. Trackage Removes Menace



The first section of new trackage constructed in connection with the plans for the new Canadian National Railways terminal in Montreal has been placed in operation. Top photograph shows the operation of the Maritime Express over the new subway at Hibernia Road. The construction of this new trackage eliminates the use of a level crossing at Hibernia Road, permits the uninterrupted operation of automobiles and other vehicles over this artery between the business district of Montreal and the residential district of Verdun, and, as shown by the photograph, removes the possibility of children of the district following the dangerous practice of using the railway tracks, which formerly were at street level, as a playground. Lower photographs show: Left, The difference between the old and new level, the old trackage with its former dangerous level crossing being shown to right of photograph. Lower right, Workmen engaged in changing tracks to permit use of subway at St. Eemi street.

The C. N. R. Terminal Project

The Lancaster scheme for the Montreal terminals development prepared in seven weeks without consultation with Canadian National officers as to the essential requirements of the railway and strictly limited in the scope of its recommendations, has been emphatically rejected by the National system as totally unsuited to the needs of the railway and to the best interests of the city. The railway's objections were set forth by Sir Henry Thornton, in a letter to His Worship Mayor Hoade dated August 20th, and the original plan, the result of five years' study by eminent railway engineers, approved after six months' study by Sir Frederick Palmer, C.E., M.I.C.E., M.E.I.C., M. Am. Soc. C.E., Ex-President of the Institute of Civil Engineers (British) and passed by the Parliament of Canada which granted \$50,000,000 for the enterprise, has been endorsed by all the important public bodies of Montreal interested in the city's development, by outstanding individual citizens and by councils, boards of trade and other organizations in the communities surrounding Montreal.

If the plan evolved after years of expert study by men fully equipped and acquainted with the peculiar requirements of the National railway in Montreal were scrapped in spite of the transportation service, and a large and important section of the island which is growing quickly both residentially and industrially would be retarded in its development because of the lack of railway service. In addition to this, the railway, unless by means of an expenditure which the visiting engineer admits would not be justified for many years, would be unable to link up the eastern and western sections of the city for the benefit of shippers. At present, freight cars, unless they pass over the Harbor Commission's railway and are liable to extreme congestion daily, must travel 108 miles from one part of the city to the other.

Sir Henry Thornton summed up the chief of the railway's many objections to the Lancaster scheme in these words: "1—From the standpoint of passenger service to and from the city and from every other point of view, the construction of the new station at the old Bonaventure site would place it in a location decidedly inferior to the proposed new station site at Dorchester Street.

"2—Placing the new station at the Bonaventure site would necessitate the location of large freight sheds and team tracks elsewhere and result in inconvenience and additional expense to shippers and consignees. The abandonment of such an advantage robs the company of its ability to use its lines on either side of Montreal to their full advantage in furnishing improved travelling facilities to the public.

"3—The advantages of the continuous passenger route through the city for trains between the area situated west of and south or east of Montreal respectively, would be lost if the new station were placed at Bonaventure, as to all intents and purposes it would be a stub end station for such trains.

"4—The route from Victoria Bridge to the station at Bonaventure would be two miles longer than that of the Canadian National scheme.

"5—The proposed tunnel from Bonaventure over a mile in length to form a connection with the existing tunnel being on a one and one-half per cent. grade would be an undesirable approach to the new station and would make it difficult, if not impracticable, to maintain even a local station at Dorchester street for the convenience of other passengers using the present tunnel route.

"6—The proposed elimination of the new line from Longue Pointe to Mount Royal would deprive the major portion of that area of any railway service which is undoubtedly essential to its development, and would deprive the residents of a very convenient suburban train service to and from the central portion of the city. It would also prevent the Canadian National from establishing a connection between its yards in the eastern and western portions of the city, respectively, for a long time, as the construction of the tunnel from Bonaventure to near Place Viger proposed by Mr. Lancaster could not be economically justified for many years.

"7—Mr. Lancaster has evidently made but scant examination of the most important objective in the Canadian National plan, in that he largely ignores the freight situation. His proposals evidently contemplate the

continuation of the barrier between our lines east and west of Montreal and north of the river which can only be spanned at present by hauling all of the freight to be exchanged 108 miles via Joliette.

"The Canadian National terminal plans for the carrying out of which Parliament voted \$50,000,000, represent the result of a thorough study over a period of years by a number of highly qualified engineers and transportation experts and these plans provide not only for the present needs but for the large expansion of the commerce of the city which must occur in the years to come.

"We feel that the time has arrived when in the interest of the railway, city and of the country as a whole, the work of building the Montreal terminals on the plan approved by Parliament must be proceeded with without further delay."

"1—From the standpoint of passenger service to and from the city and from every other point of view, the construction of the new station at the old Bonaventure site would place it in a location decidedly inferior to the proposed new station site at Dorchester Street.

HIGH SCHOOL GIRL FALLS TO DEATH FROM MOUNTAIN

Plunges 200 Feet Over Cliff After Losing Grip While on Climbing Party

Estes Park, Colo.—Florence Hayden, fifteen, Loveland High School girl, fell to instant death from a cliff on Blue Mountain.

Climbing the precipitous face of the mountain side, in Big Thompson Canon, sixteen miles from here, the girl was seen by her companion to slip. She clutched the rock wall, clung, feet dangling for a moment and losing her hold, plunged down 200 feet.

There was no life in the mangled form when her companion reached her on the rocks below.

Accustomed to the mountainous country in which she was enjoying an outing, Florence had scaled, with confidence and apparent ease a position offering dangerous possibilities. It was as she was moving along the face of the cliff, toward a more secure position, that she lost her footing, to be dashed to instant death against jagged rocks far beneath her.

The tragedy was reported here, by telephone.

Ralph Hayden, the girl's father is postmaster at Drake, a small station in Big Thompson, fifteen miles from Loveland.

During the school term, Florence made her home in Loveland, to continue her scholastic work.

W. I. Brooks, deputy coroner from Loveland, took the body to that place. He said a fractured skull probably had been the cause of death.

SUGGESTION TO TEACHERS

A two or three minute exercise in the great lesson of safety in the streets, would be an important factor in bringing to a minimum the accidents to children on their way home from school. The appropriate time of course would be just before class dismissal.

"The Seaside Air
When these trippers get into the exhilarating atmosphere of Southend," Mr. Chambers continued, "they do things they would not do elsewhere. The argument in Southend is that you must put up with this thing because it makes money. Southend is understaffed with police, but this year there has been an increase. I would not unduly criticize the police. Mr. John Morgan (a member of the Commission): (Where were you before you went to Southend?—Up north.

Are you Chambers, the football referee?—Yes, I am he.
Did you use to go to the public-houses with the teams after the matches?—Yes.
Did you see anything wrong in the carrying on of these public-houses?—That is a general question.

"We feel that the time has arrived when in the interest of the railway, city and of the country as a whole, the work of building the Montreal terminals on the plan approved by Parliament must be proceeded with without further delay."

Indian Brave Knew Cure For Annoying Hay Fever

Victim Smoked Dried Moss Gathered From North Side of Hard Maple

London, Ontario—Now that the various grasses and flowers of the field are about to bloom and the golden rod and the golden glow about to brighten the landscape, hay fever is once more in the air and the pollen is floating down the breeze. None of the medicos appear to know a great deal about this seasonal affair of sneezes and colds but the native Canadians, the Indians, had hay fever and what's more they had a successful treatment.

The Indian in Western Ontario when August came along and he first felt the urge to sneeze went off into the bush and hunted up a hard maple. Then he found one with moss on the north side. He took the moss back to his tepee, heated and dried it over a fire and then packed it into his peace or some other pipe, and smoked it. So smoking he dropped off to sleep and his faithful squaw removed the pipe and covered up the sleeper. In the morning the chief awoke minus the hay fever, without a sneeze in his anatomy, filled with pep and ambition and immune to any more hay fever that season.

At least that's the story related by an old timer from the northern part of Bruce County. He says he got the "cure" from an Indian many, many years ago and that he has often proved it curative properties. "Only you must get your moss from a hard maple," he says. "That's the only kind that acts. If you can't smoke it put it in a tin on the fire and inhale the smoke." The matter of selecting a hard maple in preference to a soft maple is the main thing about this treatment. The hard maple has a somewhat darker bark than the soft maple. It grows to a greater size. The hard maple also has a rough bark while the soft maple has a smooth skinned bark.

ed the pipe and covered up the sleeper. In the morning the chief awoke minus the hay fever, without a sneeze in his anatomy, filled with pep and ambition and immune to any more hay fever that season.

The Examiner

Published Weekly by
The Monitor Publishing Co., Limited

ADVERTISING
CRescent
0157

HEAD OFFICE
5357 PARK AVENUE

EDITORIAL
CRescent
0157

MONTREAL, SEPTEMBER, 6, 1930.

HANDS OFF THE C. N. R.

The Canadian National—Montreal City Hall dispute has been before the public long enough now for any impartial observer to form an opinion of what the public thinks—and there is no doubt but what the great mass of the citizens are solidly with the Canadian National. The public has not forgotten what Sir Henry Thornton has done for this country; how he took over a conglomeration of bankrupt and rotting railways and consolidated them into one of the most modern systems in the world. Before the advent of Sir Henry the Government roads were losing millions of the public's money monthly; they were being exploited for political purposes by an inefficient or dishonest administration; indeed, so bad did the situation become, that there was a widespread "whisper of death" throughout the country.

Thornton first inculcated a spirit of optimism into the people; then he junked out-of-date equipment, and purchased new engines, cars, and freight equipment. Soon, in spite of large outlay in modernizing the road, surpluses were shown in place of the discouraging deficits that the public had become accustomed to. Today, the railway is out of politics, run by an efficient and loyal army of employees, and is a credit to the nation.

Thornton is today generally acknowledged one of the most valuable citizens we have. His achievement in rebuilding the Canadian National is probably the greatest chapter in railroad history. The public have the utmost confidence in him; in fact it is probable most electors would be willing to give him an entire free hand in the matter of the Montreal terminal. Most people are disgusted with the amount of red tape, petty opposition, ward politics, and personal jealousies, which have interfered with progress on the Canadian National scheme.

If Mr. Houde, Mr. Bray, and others at the City Hall ever doubted the place Mr. Thornton holds in the public esteem, that doubt should be entirely dispelled now that the opinion of the public has been expressed.

THORNTON MUST BE ALLOWED TO FINISH THE EXCELLENT WORK HE HAS BEGUN.

SCHOOL STARTS AGAIN

Holidays are over, and during the week a disgruntled army of boys and girls returned to school to begin another term. Reports indicate that the largest enrolment in the history of the district of Outremont is on the books at our various seats of learning, and, in most cases, teachers have been assigned a full class for the fall and winter term.

Boys and girls can take what comfort they may from the fact that the first few days are the hardest. The discipline of school during the day, and home work during the evenings, is an entirely different program from the carefree days of vacation; but, once accustomed to the long grind again, children won't find it so confining.

Parents will also be relieved to get boisterous boys and girls back to the care of the teachers; but will not welcome resumption of home work. Some day, home studies will be abolished. They are not necessary, and can be avoided by a good teacher with just as good results as obtained by a teacher who devotes her time hearing lessons which have been taught, by the parents, at home.

Examiner Contest Winners

- Mr. N. Colman, 1249 Bernard Ave.
- Miss Catherine M. Smith, 5309 Park Avenue.
- Mrs. Wm. Agnew, 331 Clarke.
- Mr. H. Shaw, 5456 Hutchison St.
- Mr. Charles Mock, 5276 Hutchison St.
- Mrs. F. Schneider, 54466 Waverly St.
- Mrs. H. Malin, 1090 Beaver Hall Hill.
- Miss M. Segal, 5557 Park Avenue.
- Mrs. S. Selinsky, 755 de l'Epee Ave.
- Mr. C. Jones, 5448 Hutchison Street.

MONTREAL MODERN BUSINESS COLLEGE

5038 St. Lawrence Blvd. Telephone BELair 1656
(Between St. Joseph Blvd. and Laurier Ave.)
SECRETARIAL AND BUSINESS TRAINING COURSES
Business Administration, Accountancy, Stenography, Typewriting Etc.
SPECIAL FRENCH AND ENGLISH COURSES
Day and Night School. Individual Instruction
J. VANDER HEEDEN, PRINCIPAL.
(Formerly With O'Sullivan College)

Outremont Business College

5238 Park Ave. Tel. CRes. 7229
(near Fairmount)
MISS E. CROTEAU, PRINCIPAL.
A complete Business Course in both Languages. Shorthand in two months; Typewriting, Spelling, Correspondence, Office Routine etc. Day and Evening. Individual instruction. Expert teachers, Employment Bureau.

Telephone. CRescent 8330

ST. GEORGE MEDICAL HALL

BERNARD & ESPLANADE
A. P. FORTIN
Formerly with Park Ave. Pharmacy
SPECIALITIES, DOCTORS PRESCRIPTIONS & EMERGENCY DRUGS
A visit will be highly appreciated

LOCATE GRAVE OF PIONEER ON COUNTY LINE

Jessie Chisholm of Kansas, Buried in Valley of North Canadian River

Wichita, Kan.—Discovery of the long sought grave of Jesse Chisholm, after whom the winding cattle trail from Texas to Kansas was named, was made possible by James R. Mead, one of the founders of Wichita. Mr. Mead, who was present at the interment, left a description and location by which the identity of the grave was easily established. The grave was found by an Indian guide in the valley by the North Canadian River.

Mr. Mead was known as the first trader to settle along the big Arkansas River, and is generally credited with having named Wichita after the Wichita Indians, who he found here at the time he erected his trading post.

Trading Post Built

The trading post was built in the early '60s, before any other type of permanent residence was established here. Indians exchanged pelts and buffalo hides for food and other articles of the white man.

A second post was erected at Towanda by Mr. Mead. Property which he owned at Wichita now is occupied by St. Mary's Cathedral. Bill Mathewson the original Buffalo Bill purchased property from Mr. Mead when he arrived at Wichita.

Mr. Mead died in 1910. His wife, Fern Mead Jordan, one son and four daughters still are living. The son, James L. Mead, Chicago, at one time was the largest manufacturer of bicycles in the United States.

The location of the Chisholm grave was known for many years, but the exact spot was not determined until an Indian pointed it out a few days ago. The grave is along the boundary line between Blaine and Canadian Counties.

Few of the men who rode with Chisholm behind the bellowing herds of longhorns are now alive. Chisholm was a mixed-blood Cherokee trader among the wild tribes of the plains.

To Appear On Broadway



When her millionaire husband, I. Nelson Morris, of Chicago, prevented her to appear on Paris stage by court order, Jean Auber (above) came to

EXHIBITION VISITOR GO OVER GANG PLANK

Canadian National Have Unique Display At Toronto

Toronto, Ont.—The first step from Canada to the West Indies from the land of the pine and the wheatfield to the islands of the palm and the banana belt, is up the gang-plank. Visitors to the Toronto Exhibition are taking the first step, at the Canadian National Railways and Steamship exhibit. They go up the gang plank of the Lady Nelson, flagship of the splendid fleet of white-hulled steamships, into the entrance hall, and find themselves face to face with the purser's office. There an officer in uniform meets them and six stewards are on hand to conduct them over the ship—what part of it is represented here, and that is a series of staterooms, with all the graceful and dignified furnishings and decorations that is found on the Lady Nelson herself.

Another part of the railway exhibit this year is a panorama of Jasper National Park fifty feet long. The mountains rise up, the Athabaska swirls along and in the woods are seen the bears and the deer.

BUGUS DOCTOR FOUND GUILTY OF ROBBING GIRL

Victim of Fraud Tells of Meeting Prisoner and Subsequent Loans to Him

London.—Said to have posed as a doctor Harry Morris of Carlisle was sentenced at Cambridge to four months' imprisonment on the charge of obtaining \$250 by false pretences from Miss Irene Hollie Beatrice Watts of Milton road, Cambridge.

Miss Watts a stylishly dressed brunette, said she first met Morris on June 14th during the boat races, when he said he had had a tiring time at Addenbrooks Hospital, and introduced himself as a doctor. During their acquaintanceship he visited her house, and on various occasions referred to Charing Cross Hospital and Addenbrooks Hospital, offering to take her around to both of them.

He led her to believe he was a doctor, that he performed operations, and was an M.A. of St. John's College. About a week after he told her he could not sleep at night, referred to his financial position, and said his mother allowed him \$400 a month, adding that if he could only get \$60 to pay a debt of honor to his tutor he could tide matters over.

She let him have war savings certificates to the value of \$205. Later on, he told her he was in further difficulties and said he did not mind asking her for money because she had been so kind to him. She gave him two \$25 notes.

Cross-examined by Mr. Henderson Miss Watts denied that she picked Morris up in the street.

Mr. Henderson: Then you just smiled at him?—He introduced himself as Dr. Dawson.

Evidence was given that Morris was unknown at Addenbrooks Hospital and St. John's College.

In his evidence Morris said when he became acquainted with Miss Watts and told her he was Dr. Dawson, she said, "Don't tell my people anything about it as they will cut up rather rough if they knew that I picked up anybody in the street."

FAIRMOUNT—ST. GILES

(The United Church of Canada)
Corner of Bernard ave. and Stuart

OUTREMONT

Associate Ministers:
Rev. Dr. J. R. Dobson and J. P. MacFarlane
Services Sunday Sept. 7th.
Rev. Dr. Dobson at both Services
11.00 a.m.—"The Wondrous Glory of Christ".
7.30 p.m.—"The Man Who Astonishes Christ."

The Sunday School will open in all departments at 3 o'clock; teachers and scholars invited.

Strangers and visitors welcomed at all church services.

Outremont Attractions

By Henry W. Sylvester

Bert Wheeler and Robert Woolsey, two of the world's greatest comedians have upset a barrel full of real hearty laughs for you, in their greatest comedy success "The Cuckoos" which will be shown at this Theatre from Saturday until Tuesday.

It is a story filled with delicious fun and hilarious nonsense. "The Cuckoos" is not a revue. It's not a musical comedy, although comedy and much music hold full sway throughout the production. The show is a distinct departure from the conventional, offering a well-knit story which serves as a background for the antics of the maddest pair of comies ever to grace the screen Wheeler and Woolsey, who won picture fame in "Rio Rita". Romance has not been neglected, and a tender love strain is carried by June Clyde and Hugh Trevor. Wheeler and Woolsey are capably aided in their lunacy by Dorothy Lee and Jobyna Howland. Ivan Lebedeff and Mitchell Lewis are the "bad men" and Marquerita Padula lends her glorious voice to a number of song hits. Filmed partly in technicolor offering ten lifting song hits, numbering more than a thousand in its cast and containing the liveliest set of chorus presentations ever brought to the screen, "The Cuckoos" is said to have everything that makes for perfect screen entertainment. Judging by its record-breaking reception in other cities, this picture is expected to attract capacity audiences during its showing at this Theatre.

"The Climax" a Universal Picture, will be the second film offering. The story deals realistically and admirably with the ambition of a young Italian girl, played by Kathryn Crawford, to become famous as a singer. Miss Crawford's singing and the music and sound effects of this picture, which is replete with intense dramatic situations, are said to be the finest every reproduced on the screen. The various sound effects include playing of the flute, violin, organ and piano; numbers by a full-piece orchestra; an operatic number; whistling; a Swiss music box; roosters crowing; dialogue and chorus of more than 300 canary birds, the first time that canary singing has been featured in a picture.

Leroy Mason, John Reinhardt and Henry Armetta were ideally selected for the supporting cast in this production.

SUNDAY OPENS AUTUMN SEASON

Sunday will be the re-opening day for all the branches of the work associated with Calvary United Church, Green Ave. and Dorchester St. Westmount.

At the morning service 11 a.m., the Minister, Rev. T. W. Jones, will preach on the subject, "Making Our Dreams Come True".

The Sunday School will re-open at 3 o'clock. The Superintendent Mr. F. N. Stephen, B.A. will be glad to hear from all who are interested in this department.

The Men's Own Brotherhood will meet at 3 o'clock and will be addressed by Mr. Ritchie Bell of the Sailors Institute. Rev. W. L. Tucker, Field Secretary of the Men's Own will be on hand to welcome the members.

At the evening service at 7 p.m. the minister will preach on the theme "How the Lambeth Conference Message Appeals to a Free Churchman".

MacVICAR MEMORIAL

(Presbyterian)

Corner St. Viateur Ave and Hutchison St.
MINISTER:
Rev. James G. Potter, D.D.
Mr. Percy M. French.
Organist and Choir Master:

Services Sept. 7th, 1930.

11.00 a.m.—Twentieth anniversary of the Pastors Induction Rev. Dr. Harvey-Jellie of Montreal

7.00 p.m.—Rev. Dr. J. G. Potter Subject "The Ideal Citizen"

3.00 p.m.—The Sunday School Mon. 8 p.m. The Young People's Society Wed. 8 p.m. Mid-week Service Thurs. 3 p.m. The Ladies' Aid Society

PIANOFORTE AND THEORY

Conscientiously Taught by

MRS. T. NURSE

396 LABADIE AVE. Cor. Hutchison
Twenty-five years experience entering pupils for examinations.
No FAILURES. MANY HONORS.
Moderate Terms. Phone GRescent 638

FORMAL OPENING ANNOUNCEMENT

MONDAY SEPTEMBER 8TH

5621 Park Ave. **BARASH'S** CRescent 6994

Knitted wear for ladies and children
Lingerie — Stockings — Wool for knitting

FOR THE LITTLE SCHOOL BOUND MISS

We have many varieties in knitted wear, that will insure her being neatly clad, warm and palce comfortable

WE RESPECTFULLY INVITE YOUR INSPECTION

OUTREMONT Bernard and Champagneur

Starts Saturday Sept. 6th.

Funnier than ever before!

BERT and ROBERT
WHEELER and WOOLSEY

In the Big Laugh Hit

"THE CUCKOOS"

—ALSO—

"THE CLIMAX"

With KATHRYN CRAWFORD

JEAN HERSHOLT

News — Comedy — Other attractions

Piano Specialties By Montreal's foremost pianist EUGENE MAYNARD

Classified Advertisements

20 WORDS - 35 CENTS — 1 CENT FOR EACH

ADDITIONAL WORD. DISPLAY HEADINGS—10 CENTS EXTRA.

Classified Advertisements Accepted until Friday of Each Week

PERSONAL CHRISTMAS GREETING CARD ALBUMS

of popular priced Christmas cards, also albums with highest quality Christmas card etching. Men, women, boys and girls to take orders on Personal Christmas Greeting Cards in spare time. This is also a splendid opportunity for office employees, or those working in manufacturing establishments. Liberal commission. Five dollars or more can be made daily with, or without experience. Also Autograph boxed Xmas card assortments, individual Artistic calendars and Xmas seals. When handling our albums you have your choice of popular priced cards or albums with highest quality of Xmas card etchings. Come and see them.

Established 1912. 602 Southam Building, 1070 Bleury St. Telephone Lancaster 2965.

AGENTS WANTED
AGENTS, either sex, take orders now for "Victory Series" Christmas Cards. Highest Commission. Album free. Telephone BYwater 6341. Open evenings. 98 Cardinal, Ave., St. Laurent.

RADIO and Electrical repairs done at moderate prices. Day and night service. Call us about your Radio parts. WALnut 2273.

TO LET

GOOD OPPORTUNITY for Dentist or Doctor, 2 or 3 nice bright rooms, clean and quiet. BEL. 4509M or MARquette 1726.

O'Sullivan College

1407 Mountain Street
Corner St. Catherine West (Opp. Ogilvy's), Montreal.
Awarded Highest Honours at British Empire Exhibition, Wembley, London, England, and First Prize at World's Exposition, St. Louis, U. S. A.

Executive, Degree and Vocational Courses

Bus. Administration The largest school of its kind in Canada
Secretarial Accountancy 350 Typewriters
Stenography of Stenotypy Over 3,000 Students
Teacher Training annually
Open All Year
Day and Night School. Individual Instruction. Graduates in constant demand. Enroll at any time. Visitors welcome. Write or call for catalogue or Telephone MAR. 3201.



Royal Business College

5584 Park Avenue CR. 7758

COMPLETE COMMERCIAL AND PREPARATORY CLASSIC COURSES

Do you desire to be in a position to earn rapidly a good living? We guarantee a shorthand course in two months (individual). Our commercial courses under the supervision of experienced teachers.
ENGLISH — FRENCH — LATIN — GREEK — BOOKKEEPING — SHORTHAND — TYPEWRITER — TELEGRAPH — CABLEGRAM, ETC.

Classes in all subjects for children. Preparation to judicial examinations, Civil Service and best office work. Diplomas. Evening or Day-time Classes. Prospectus on request.
A. Papineau, Director. L. Papineau, Secretary.



Sports



Of



All



Sorts



Seek Sprague Cleghorn to Lead New York Americans

Owners of Hockey Team Reported to be Negotiating For Manager and Coach

London, Ont.—Montreal, hot-bed of hockey rumors, has heard that the New York American owners will seek the services of Sprague Cleghorn as manager and coach for next season. Cleghorn is one of the best-informed hockey men in the world, and many credit him with the success attained by the famous Boston Bruins. Last year he took over the reins of control at Providence when the Reds were going badly, and he proceeded to guide them to the Canadian-American League championship. His success was so marked that National League owners became interested. Under Cleghorn's tutoring players who had been ordinary performers for several years suddenly rose to stardom, and two of them Gagnon and McVicar, graduated to the Canadiens and Montreal Maroons, respectively.

The Americans, nemesis to Boston Bruins, took part in the National League play-off series two years ago, but last winter, fell by the wayside with a crash. Lionel Conacher was in charge, but he was not to blame for the many reverses. He didn't have capable material, and the owners showed no eagerness to strengthen the lineup, there being reasons, and plenty of them. At the close of the campaign Bill Dwyer, president of the club, purchased the services of Frank Carson, Mike Neville and Hap Emms from the

Maroons, those three players being the property of the Montreal club even if they performed for Windsor in the International league.

Red Dutton, sturdy Montreal defenseman, was also sold to the Americans, and it will thus be seen that in the event that Cleghorn accepts the managerial berth he will have better material to work with than did Conacher. The latter would remain as captain and regular defenseman, but it is likely that Cleghorn would quickly dispose of the services of those who have not lived up to expectations.

Duncan Munro, captain of the Montreal Maroons for the past three seasons, will no longer play hockey but he was selected as manager and coach of the team for next winter.

Dr. Jerry LaFlamme, one of Munro's mentors when Munro was with the Toronto Granites, thus passe along. He was tutor of the Maroons last season when his team qualified for the National League championship play-offs against Boston Bruins. It is difficult to understand why his services have been dispensed with, but then there is such a thing as ingratitude in sport. LaFlamme's reputation will not suffer and this in no way reflects on the ability of Munro to guide some of those temperamental stars who wear Maroon colors.

TITLED SPORTS WRITER COVERED EMPIRE GAMES

Perhaps the most interesting to the public not closely associated with athletics, is a newspaper reporter who has traveled 3,000 miles or more to "cover" the games. He is Sir Percival Phillips, who is writing up the games for the London Daily Mail, Rothermere's chief newspaper interest.

Sir Percival is a unique in that he is the only knight actually in newspaper work. Four others, Sir Phillip Gibbs, Sir W. Beach Thomas, Sir H. Perry Robinson and Sir Herbert Russell, were knighted for their services while active journalists, but have since drifted to other fields of endeavor, chiefly to fiction.

Sir Percival is unique in that he

Remains at Post

is still at his post as a working journalist. He achieved fame—and a title—through his work as war correspondent during the World War when his vivid descriptions of battles in France and Flanders made him widely known to the British public.

Since the Armistice he has been scurrying to different parts of the globe in the interests of the Daily Mail, whenever there was promise of action. He was more or less of a perpetual war correspondent looking for wars to write up. He was sent to Manchuria last year when war between China and Russia seemed imminent. "But there was no war," he told an interviewer here the other day. "The Chinese and Russians merely made faces at each other." Another assignment sent him some months ago to bleak Siberia. Yet another caused him to go to troubled India. Were it not for the importance with which British newspapers are regarding the Empire games, Sir Percival would probably be in India now.

32 THEATRE TICKETS FREE

Find the word "PALACE" in one of the advertisements and fill out coupon below.



Clip here neatly

The Examiner,
5357 Park Ave.

I found the word "PALACE" in _____ advertisement.

NAME _____
ADDRESS _____

HEAVENLY TWINS OF MAGIC WAND



These powerful magii of baseball, Lou Gehrig (left) and Babe Ruth select their wands for the purpose of performing more miracles — in the shape of home run clouts into the vicinity of left field. They are said to have contributed more to the happiness of baseball fans than any pair in history of the game.

Jack Guest Quits Rowing, Restires for This Season

Winner of Diamond Sculls Regrets he Will Not Meet Bob Pearce

Toronto, Ont.—Score one for the Canadian Association of Amateur Oarsmen, whose ruling compelled Jack Guest and Joe Wright to row at Henley if they wished to compete in the Empire games at Hamilton. Jack Guest, than whom there is no finer sportsman, is through. He officially announced that he will not take part in any more sculling events this season. It was with deep regret and only after long consideration that Guest made this decision.

In part, he said: "After two weeks earnest training I find that it is impossible for me to get into satisfactory condition, and consequently am giving up rowing, and do not intend entering into further contests this season. I regret exceedingly that I will not be able to take part in the British Empire games at Hamilton."

Jack Guest makes no alibis. He simply states that he cannot reach that state of condition necessary to meet a man like Bobby Pearce. He finds no fault with the C.A.A.O., but he knows that the demands of that organization wrecked any chance Guest or Joe Wright may have had

to defeat the champion of the world. Wright will scull at Henley, and, if successful, will likely be selected to participate in the British Empire games. With the titleholder, Guest, out of the competition, Wright will have no trouble regaining the Canadian championship, and he will be in good condition for the test against Pearce. Wright is more powerful and rugged than Guest, and can stand the grind much better. He just thrives on work, his stamina being extraordinary, yet at the 1923 Olympiad he found that, after all, he was only human.

It must not be imagined that Wright is in happy accordance with the C.A.A.O. ruling. He isn't, and has said so, but he accepts it as being unavoidable. Wright, Guest and the vast majority of sportsmen in this country believe that the C.A.A.O. officials would have been well advised had they decided to give the two great Canadian scullers an equal chance to win world's honors at Hamilton. It is mighty small business to handicap men who have won the famous Diamond sculls.

HOCKEY TALENT SCARCE IN UNITED STATES

Jasper Park, Alta.—It will be at least ten years before the professional hockey clubs in the United States will be able to depend upon their own amateur leagues from which to draw their playing talent, said Frank Calder, president of the National Hockey Association, who stopped off at Jasper Park Lodge on his way from Montreal to visit some of the clubs on the Pacific coast.

"Until that time at the earliest they will have to recruit their teams from Canada, although the amateur game is progressing remarkably well in the United States," added Mr. Calder. "This is especially the case around Boston and Springfield, Mass., as well as in New York and Brooklyn, Chicago, too, is going to be a great hockey city."

The president of the National Hockey Association saw no reason why the growth of hockey over the border tending to take players from the Western leagues should be a detriment to the development of the game on the prairies and in British Columbia. A chance to get into the big leagues, he said, is the best encouragement a young player can have.

Can. Women To Meet U.S.

Toronto, Ont.—The announcement made by Mrs. M. K. Rowe, secretary of the Canadian Ladies' Golf Union, that a match between the woman players of the States and Canada, will be staged the Saturday previous to the Canadian open championship, at Laval-sur-le-Lac, the week of September, 15th will be heard of with great satisfaction. Such an international event will be fraught with most interest. A representative team of U.S. ladies was defeated early in the season, by the ladies of Great Britain and then the Americans took their revenge on the ladies of France. This match at Montreal, next month, therefore, give a particularly good slant on how Canadian woman players line up with their fair sisters of Great Britain, France and the United States.

Miss Ada Mackenzie of Toronto, as the ranking player of Canada, will captain the Canadian team and Miss Mary K. Brown, the American. She will, therefore, be remembered, three years ago turned professional in tennis and was promptly disqualified as a result

AMATEUR RULES MAY BE REVISED FOR CANADIANS

Committee Appointed to Consider Code and Suggested Changes in Regulations

Vancouver, B.C.—W. H. Kilby, of Montreal, chairman of the constitution and bylaws committee of the Amateur Athletic Union of Canada announced the personnel of that committee here as follows:

J. H. Crocker, Toronto; Cecil Duncan, Ottawa; A. I. Daniel, Brandon, Man.; F. W. Edwards, Fort William, Ont.; G. Morkin, Winnipeg; G. Merrick, Toronto; C. D. Shipley, Amherst N.S.; John Muter and Maj. W. G. Swan, Vancouver, and G. Plain, Montreal, secretary.

This committee, formation of which was authorized at the annual meeting of the Amateur Athletic Union last fall, has for its object the reconstruction and revision of the regulations of the governing body. Mr. Kilby has sent out a circular to committee men requesting opinion. On receipt of these he will send out a questionnaire to all sport organizations in the Dominion and still later the result of these findings will be promulgated in a revisionary document which will be introduced at the annual meeting of the Amateur Athletic Union in Vancouver, November 6th, 7th, 8th.

Under proposed changes each sport would govern its own affairs provided the amateur laws were lived up to. More latitude would be given with respect to the intermingling of professionals and amateurs.

A. A. U. Code Firm
Mr. Kilby has definite ideas as to revisions of the Amateur Athletic Union handbook, but has announced himself as strongly of the opinion that fundamentally the book is sound. In regard to professionalizing of athletes he favors hitting at the source of the trouble, which he describes as the man who does out the money rather than the athlete. He believes that in this way the practice can be stopped most quickly.

Following is a list of clause revisions proposed by Chairman Kilby. "That the Amateur Athletic Union of Canada, or its successor in name should be a body representative and legislative and should not assume administrative duties in any games of sports."

"That the universities, Y.M.C.A.'s properly organized athletic clubs and industrial bodies who are now subscribing in a general way to the principles laid down in the present handbook should be the foundation for our considerations of amateur principles expressed in up-to-date terms."

"That governing bodies of sport, other than those already acknowledged as in the amateur fold should be included in the federation of governing bodies to form the new legislative and representative federation."

"That consideration must be given to international sport alliances, but that such consideration should not overrule the fact that we are legislating for Canada first."

by the United States Golf Association, and properly so, too, although at the time the judgment was criticized in many quarters. Only this year she was reinstated as an amateur. Miss Brown enjoys the unique distinction of being both a ranking tennis player and golfer.

H. HERSCOVITCH

Shoes for all the family. A full assortment of high grade footwear at popular prices.

It will pay you to consult us. Special sale of school children's shoes

SHOE REPAIRING DEPT.
ALL WORK NEATLY AND PROMPTLY DONE

85 Bernard CRes.3002
Near St. Urbain

Dates Are Announced For Lacrosse Championships

Canadian Semifinals Set For August 23 With Finals Starting August 30

London, Ont.—The Canadian semifinals of the lacrosse association will be played on August 23rd, with the Ontario winners in either Montreal or Ottawa, Charlie Querrie will be referee. The Pacific Coast championships will clash with Winnipeg in either Calgary or Regina on the same date. Eastern and Western winners will meet at the Toronto Varsity Stadium on August 30th, September 1st and 3rd for the Mann Cup and Canadian championship.

With respect to the Ontario Amateur Lacrosse Association senior finals a home and home series will be played with a third game if necessary at the Toronto Varsity Stadium on August 20th.

Hamilton Tigers Lead

So far as the senior A group is concerned, interest seems to be centered on whether Brampton will be shoved into second position by Oshawa, thus giving the present Canadian champions the choice of home game. As both teams are assured of being in the playoffs, fans will doubtless be in-

terested in what kind of lacrosse the outfits can dish up.

In the senior B group, Hamilton Tigers, by virtue of having won nine straight games are assured of a play-off. It is the fight for second position which will witness keen competition. Weston and Mimico are running a close race with Fergus, present holders of second position. It will be two of these squads who will battle it out at the conclusion of the schedule for the privilege. A three-cornered tie for second place is possible.

A vacation is about half anticipated and the other half changing tires.

Do women have a sense of humor? asks one magazine. Absolutely. Otherwise they wouldn't be living with us men.

The old-timer had his weaknesses, but he never patted bathing girls on the back of the buggy.

WILSON'S LITTLE THEATRE

THIS IS SOME MONEY AS YOU KNOW — SAVED BY WISE YOUNG MR. DOE

THIS, IN THE BANK, WILL INTEREST READ — AND SOON YOUNG DOE WILL HAVE A HEAP

A MODEL FOR YOUNG MEN IS HE BECAUSE OF HIS FRUGALITY OH, HE KNOWS WHEN TO CUT AND SLICE HE BUYS HIS COAL AT SUMMER PRICE

BUY COAL IN THE SUMMER - SAVE MONEY
WILSON COAL COMPANY
237 VAN HORNE AVENUE
PHONE CRESCENT 3177-3178
L. H. OUMET, President

The Year's Dramatic Masterpiece

The story of a seemingly hopeless fight of a young girl — whom life had made a plaything.

CONSTANCE BENNETT

all talking Fox movielets from Claves Kinkead's Harvard prize play

COMMON CLAY

Starting Saturday

.....10.30 A.M. TO 11 P.M.

PALACE

HOME OF THE PERFECT TALKIES

In the Kitchen with MOLLY GAVIN

"Digestion much like love and wine no trifling will brook". Our digestions which are always the first consideration in eating are well taken care of when soufflé is served for dinner.

Soufflés may be served for dessert or for the main dish of the meal according to the ingredients of which they are made.

They are the lightest form of made dishes, hence their great digestibility.

They are admirable for invalids who cannot have heavy food.

All soufflés must be served immediately upon being removed from the oven.

Here are some that would be a delight for lunch on a chilly autumn day.

Oyster Soufflé

- 2 tlb butter
- 2 tlb flour
- 1-2 cup of oyster liquor
- 1-2 cup of oysters
- 10 drops of onion juice
- 1-2 tsp of parsley
- Salt and paprika
- 3 eggs

2 tlb of chopped mushrooms. Parboil the oysters, drain and cut in small pieces when cold. Strain the liquor and use with the butter and flour in making the sauce; add the seasoning, the yolks of the eggs beaten until very thick, and when cooked a little add the oysters, and fold in the whites beaten to a stiff froth.

Place in a baking dish and bake in a moderate oven, or steam with

soon as removed from the oven. This dish is more conveniently served when it is baked in individual dishes. In individual portions ten to fifteen minutes baking is needed.

MOLLY GAVIN SUGGESTS Some School Day Lunches

- 1 Cream of Tomato Soup
Hot baking powder biscuits
Peach Cake
Milk or Cocoa
- 2 Toasted Ham Sandwiches
Cocoa or Milk
Chocolate Cake
- 3 Baked Macaroni and Cheese
Soda Crackers and Milk
Rice Custard

water at a very gentle simmer. Cooking requires from about twenty to thirty minutes.

Cheese Soufflé

- 2 tlb of butter
 - 2 tlb of flour
 - 1-2 tsp each of salt, soda 3 eggs and paprika
 - 1-2 cup of tomato puree
 - 1 cup or 4 ounces of grated cheese
- Make a sauce of the butter, flour, soda, seasoning, and puree, let boil five minutes, then add the grated cheese and the yolks of eggs, and lastly fold in the whites of the eggs beaten dry.

Bake in a buttered soufflé dish until well puffed and delicately colored, about twenty-five minutes. Let the dish stand in hot water. Serve as

PIONEER OF WOMEN'S POLO



One of America's most enthusiastic feminine polo enthusiasts is Mrs. Cornelia Vanderbilt Cecil (above), shown with one of her favorite ponies at Asheville, N.C. Mrs. Cecil is the only daughter and sole heir of the late George W. Vanderbilt. She has been one of the leading organizers of the first two polo teams entirely composed of women ever to appear on an Asheville polo field.

Jellied Meats and Vegetables Help Out These Torrid Days

When the Kitchen is a Hothouse They Can Be Prepared Ahead, and They Are an Excellent Form of Summer Diet

Cold mounds of jellied meats or vegetables that tempt us in the fashionable restaurants may seem difficult to prepare in their perfection, but they are much easier than the inexperienced housewife may suspect.

These jellied meats and other foods not only can be made easily at home, but they should be served frequently in warm weather. They are appetizing and tempt the palate even in the hottest weather when other food is almost repugnant. In addition, they are highly nutritious.

Home-made aspics—jellied foods—are prepared with a gelatin foundation. Usually we think of gelatin as a dessert—but made into an aspic it serves as the foundation for meat, fish or vegetable dishes, suitable for a complete luncheon or dinner. In addition, aspic can be used as a garnish if cut into small cubes or diamonds and added to salads or cold dishes of any sort. Here is a simple foundation recipe:

Heat 1 3-4 cupfuls of white stock (veal or chicken), soak 1-2 table-spoonfuls gelatin in one-half cupful cold stock or water, add to hot stock, dissolve and strain. Season as desired. Allow the mixture to cool and slightly thicken before adding to it the meat and vegetables.

A few good combinations are: salmon and cucumber, salmon and peas. (Add a little vinegar to the gelatin mixture for fish salads); lamb and pea, lamb, pea and carrot; veal, pea and celery; ham, and carrot; celery and chicken or celery and sweet-breads. Green and red pepper may be added to almost any of the salads—so may a little onion juice. If desired, canned consomme may be used for an aspic jelly instead of meat stock.

Quick Aspic Jelly
Two tins consomme or bouillon, 1-4 teaspoon of salt, 2 cupfuls of water—or enough to make 3 1-2 cupfuls total liquid, 2 table-spoonfuls gelatin, 2 table-spoonfuls lemon juice, 1-8 teaspoonful celery salt, 1 table-spoonful grated onion.

Dissolve the gelatin in part of the cold water. Heat the consomme, add remaining water, seasonings and gelatin. Strain. Add meat, vegetables or fish as desired, and turn into individual moulds or one large mould. Chill in the refrigerator.

Mould of Ham
Line a border mould with aspic jelly and arrange around it diagonally alternative slices of gherkins and pimentos, set with a little more jelly.

Pass one cup of lean ham twice

New Fall Fashions of Black Wool and Lace



Black wool is used for the tailor suit worn above by Marion Davies, film star. It shows a severe box coat style with pleatings on the skirt. A white crepe silk blouse showing a feminine lace edging on the ruffled collar and jabot is worn tucked under the skirt while a black straw-brimmed hat with folds of crepe is appropriately worn with it.

The JUNIOR COOK

By Anne Schnyler

Jellied Chicken and Egg Salad

Cook one and one-half cupfuls of chicken stock or water with one finely chopped onion, 1 chopped red pepper, 1 teaspoonful salt, 1 table-spoonful Worcestershire sauce. Cook three eggs until hard and cool. Soak in enough cold water to cover, 1 1-2 table-spoonfuls of gelatin. Add the hot stock to the gelatin, and when thoroughly dissolved pour into an oblong wetted mould to the depth of one-half inch. Set on ice until stiffened. Then arrange slices of the hard-cooked egg on the jelly. Finally add the remainder of the eggs cut in slices, and two cupfuls of diced chicken meat to the hot stock and pour all into the mould. Chill and serve in slices with salad dressing, either with or without lettuce.

Moulded Cheese Salad
Two table-spoonfuls of gelatin 2 cupfuls boiling water, 3-4 pound of cheese, 1-2 green pepper, a dash of red pepper, 1-2 small bottle stuffed olives, 1-2 cupful pecan nuts, 1 pimento, 1-4 teaspoonful salt, 1-2 cupful whipping cream (1-4 pint.) Soak the gelatin in cold water, and dissolve in 2 cupfuls boiling water. Cool. Grate the cheese; grind the green pepper, stuffed olives, nutmeats and pimento. Add the salt and a dash of red pepper. Whip the cream. Now mix the vegetable mixture with the gelatin and fold in the whipped cream. Pour into square mould and let stand in the refrigerator to harden. Slice and serve on lettuce with any good mayonnaise.

When everything is done, put the scrambled egg on the toast and place a slice of tomato on top of that.

If this does not taste good when you eat it, particularly when you made it all yourself, then nothing will.

through the meat chopper and stir this into one and one-half cups of aspic jelly. When perfectly cold and beginning to set, turn into the mould, and when quite firm, put on to an entire dish in which a lace paper doilie has been placed.

Put a little heap of canned asparagus tips at each corner of the dish. Fill the centre with half a pint of cream stiffly whipped, with a pinch of salt and pepper into which some shreds of crisp celery have been mixed, also a teaspoon of white vinegar just before filling. Scatter a little finely chopped parsley on top of the cream.

Jellied Vegetable Ring
One table-spoonful gelatin, 1-4 cupful cold water, 1 cupful boiling water, 1-4 cupful sugar, 1-4 cupful vinegar, 2 table-spoonfuls lemon juice, 1 table-spoonful of salt, 1 cupful chopped celery, 1-2 cupful shredded cabbage, 1-3 cupful small cucumber cubes, 1-4 cupful cold cooked peas, 1-4 cupful cold cooked beets, diced. Cold meat, sliced thin.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Put a little heap of canned asparagus tips at each corner of the dish. Fill the centre with half a pint of cream stiffly whipped, with a pinch of salt and pepper into which some shreds of crisp celery have been mixed, also a teaspoon of white vinegar just before filling. Scatter a little finely chopped parsley on top of the cream.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Sparkling Jellies

By Anne Schnyler

Jellied Chicken and Egg Salad

Cook one and one-half cupfuls of chicken stock or water with one finely chopped onion, 1 chopped red pepper, 1 teaspoonful salt, 1 table-spoonful Worcestershire sauce. Cook three eggs until hard and cool. Soak in enough cold water to cover, 1 1-2 table-spoonfuls of gelatin. Add the hot stock to the gelatin, and when thoroughly dissolved pour into an oblong wetted mould to the depth of one-half inch. Set on ice until stiffened. Then arrange slices of the hard-cooked egg on the jelly. Finally add the remainder of the eggs cut in slices, and two cupfuls of diced chicken meat to the hot stock and pour all into the mould. Chill and serve in slices with salad dressing, either with or without lettuce.

Moulded Cheese Salad
Two table-spoonfuls of gelatin 2 cupfuls boiling water, 3-4 pound of cheese, 1-2 green pepper, a dash of red pepper, 1-2 small bottle stuffed olives, 1-2 cupful pecan nuts, 1 pimento, 1-4 teaspoonful salt, 1-2 cupful whipping cream (1-4 pint.) Soak the gelatin in cold water, and dissolve in 2 cupfuls boiling water. Cool. Grate the cheese; grind the green pepper, stuffed olives, nutmeats and pimento. Add the salt and a dash of red pepper. Whip the cream. Now mix the vegetable mixture with the gelatin and fold in the whipped cream. Pour into square mould and let stand in the refrigerator to harden. Slice and serve on lettuce with any good mayonnaise.

When everything is done, put the scrambled egg on the toast and place a slice of tomato on top of that.

If this does not taste good when you eat it, particularly when you made it all yourself, then nothing will.

through the meat chopper and stir this into one and one-half cups of aspic jelly. When perfectly cold and beginning to set, turn into the mould, and when quite firm, put on to an entire dish in which a lace paper doilie has been placed.

Put a little heap of canned asparagus tips at each corner of the dish. Fill the centre with half a pint of cream stiffly whipped, with a pinch of salt and pepper into which some shreds of crisp celery have been mixed, also a teaspoon of white vinegar just before filling. Scatter a little finely chopped parsley on top of the cream.

Jellied Vegetable Ring
One table-spoonful gelatin, 1-4 cupful cold water, 1 cupful boiling water, 1-4 cupful sugar, 1-4 cupful vinegar, 2 table-spoonfuls lemon juice, 1 table-spoonful of salt, 1 cupful chopped celery, 1-2 cupful shredded cabbage, 1-3 cupful small cucumber cubes, 1-4 cupful cold cooked peas, 1-4 cupful cold cooked beets, diced. Cold meat, sliced thin.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Soak the gelatin for five minutes in the cold water and dissolve in the boiling water; add sugar and vinegar, lemon juice and salt. Strain, cool and when beginning to stiffen, add the prepared vegetables. Turn into a ring mould and chill. Remove to the serving dish, surround with slices of meat, and garnish with watercress. Fill the centre with shredded, crisp lettuce moistened with salad dressing.

Scarcity of Rattlesnakes Alarms Student Gourmands

State College Campers Likely to Sit Down to Feast Without Fried Tidbits

Bellefonte, Pa.—What? No rattlesnakes? That is the cry of the Rattlesnake Club as it views disconsolately the prospect of having no fried rattlesnake feast this year.

Its members have good cause to view with alarm. In the leafy silence of the Centre County mountains not a rattler has rattled for so many weeks that members of the club are beginning to think the rattlers have shut up shop for the season and moved to Canada or something.

Reports Not Encouraging
Students of the State College forestry school make up the membership of the curious Rattlesnake Club. They are now encamped in the Seven mountains near here, studying forestry at first hand.

Every year in the past the Rattlesnake Club has had a banquet in which the chief delicacy is fried rattlesnake. But huckleberry pickers return from the mountains every day

now with reports that not a single rattler has been seen or killed. And the Rattlesnake Club tightens up its collective belt and prepares to forego the annual feast of reason and rattlesnakes.

Oil Men Also Alarmed
To most people fried rattlesnake would probably appeal about as strongly as an epidemic of measles. Dr. William J. Holland, director of Carnegie Museum, Pittsburgh, when questioned as to the edibility of rattlesnakes, opined that they were probably as good to eat as other snakes if you cut the heads off.

"I have never eaten a rattlesnake," says Dr. Holland. "It has always seemed to me that most people would have to be pretty hungry to eat a rattlesnake and old woodsmen who are said to gather in a nice cargo of money for their contributions to the snakeoil industry.

How to Use Left-Over Ham In a Variety of Tasty Dishes

Ham is one of the few meat products that has relatively little which can be considered waste. The rind or skin may be used to add flavor to spinach, beans, or other garden vegetables; or it may be used to grease the griddle for cakes. The bone will add flavor to sauces, soups and vegetables, and every bit of meat may be pressed into service for the preparation of tempting dishes.

When there are pieces of left-over lean meat, thought must sometimes be given to ways of utilizing them. This presents no difficult problem because any number of dishes are improved by the addition of a little ham. To mention but a few, there are chopped bits of ham in potato, cabbage or other vegetable salad; minced or ground ham for sandwich filling; minced ham in stuffing of bread, rice or mashed potatoes for filling peppers and other vegetables; cubed or diced ham for using in baked beans, etc.

Tomato or Green Pea Soup
Remove all the meat from a cooked ham bone, put into a soup kettle, add one-fourth of a bay leaf, 1 sprig of parsley, one-fourth cup each of carrot and onion, 2 peppercorns, 2 table-spoonfuls of butter and 5 cups of water; let simmer one hour and strain. Have ready one cup of cooked peas and 1 cup cooked or canned tomato pulp, and add to soup, let boil five minutes and serve with crisp crackers.

Ham Canape
Spread with butter a rectangular piece of bread four by two inches, brown in the oven. Dip the edges in chopped parsley. Mix chopped ham with prepared mustard to taste, spread this mixture on the canape. Garnish with pieces of hard-cooked white of egg.

Ham Force-meat
Chop one cupful of ham. Boil one-half cupful of milk, add 3 table-spoonfuls of bread crumbs, stir until it thickens, then add 1 beaten egg, 1-4 teaspoonful salt, 1 spoonful of chopped green pepper, a dusting of powdered nutmeg, 1-2 table-spoonful of chopped parsley, and the ham, stir over the fire for ten minutes, then turn out and cool

2 cups of ham cubes. Set aside to become cold. Cut an even number of rounds 3 inches and one-half in diameter from flaky pie paste. On one-half of the rounds put 1 table-spoonful of the cold meat-mixture, spreading it towards the edge, brush the edge of the paste with cold water, make little cuts in each of the remaining rounds, press these rounds over the meat and closely down upon the edge of the others, brush over with diluted egg-yolk and bake in a hot oven. Serve hot with white sauce.

Scrambled Eggs With Chopped Ham
Melt one table-spoonful of butter in a frying-pan, add 1-2 cup of cooked ham, chopped fine, stir over a gentle heat until blended with the butter, add 4 eggs, beaten slightly and mixed with 3 table-spoonfuls of cold water, stir until the egg is cooked, using moderate heat so that the egg will not become tough. If desired, a dash of pepper may be added.

Ham Rissoles
Cut cooked ham in tiny cubes. In a saucepan melt 3 table-spoonfuls of butter; add 4 table-spoonfuls of flour; when bubbling add 1-2 table-spoonful of salt, 1-4 table-spoonful of pepper and 1 cup of chicken broth and stir and cook until bubbling; add one-half cup of cream, 1 beaten egg, and

Jules Eggimann
Expert Swiss Watchmaker
Specializes in Repairing High Grade Watches
Any Size — Any Make
American, English, French, Etc.
Work guaranteed — Moderate prices
5614 PARK AVENUE. Phone CRESCENT 5801

Our Business Is Growing Rapidly
due to the high class work we are turning out.
Send us, or phone, and we will call for your Suits and Dresses that are in need of
Remodelling — Repairing — Alterations
PARKSIDE TAILORS
Valet Service Cleaners and Dyers
1054 Laurier West. Dollard 2344

No job too big or too small — Just phone and we'll be right over.
PLUMBING AND HEATING
ADELARD HUDON
INSTALLATIONS AND REPAIRS
Of all kinds done by expert tradesmen
221 St. Viateur West Residence 5449 Waverly CRESCENT 4768 CRESCENT 8955

SCHOOL CHILDREN'S SHOES
Sturdily built to withstand the rigors of the recess romp and after school play
WE STOCK THEM IN ALL SIZES
SPECIAL PRICE REDUCTION
For the opening few weeks of the Fall semesters. A real opportunity of which you should take advantage
ROBINSON'S
(formerly of Laurier Ave.)
1104 Bernard West ATLANTIC 7175

JOHN COTE
PLUMBER
5846 Jeanne Mance St. CRESCENT 5342

Cres. 7620 201 Fairmount West
Corner Esplanade
JAMES GRAHAM'S
GROCERY
Service, Quality, Prompt Delivery

10 lbs. Lantic Sugar, with order	47c	Tuna Fish, white meat, 1-2 lb.	25c
24 lbs. 5 Roses Flour	99c	Martins Scotch Oat-cakes, 2 pkgs.	35c
Hartleys Marmalade, 2 lb. jar	45c	Welchs Grape Juice	
Coopers Tea, from Glasgow, lb.	59c	Pints, 35c	
Clarks Lunch Tongue, 1-2 lb. tin	35c	Quarts, 65c	
Clarks Lunch Tongue, 1 lb. tin	65c	Shrimps Dunbar (Wet Pack), tin	25c
Pattersons Marshmellows, tin	25c	Mushrooms, (New Pack), tin	25c
Grape Fruit Hearts, 2 tins	25c	Horlicks Malted Milk	
Bordens Chocolate	45c	Medium, 45c	
Malted Milk, tin	45c	Large, 85c	
Whole Ripe Figs, 2 lb. tins	25c	Purity Olive Oil	
		Pints, 35c	
		Quarts, 65c	
		Seedless Raisins, 2 lbs.	25c
		5 lb. tins Libbys Prunes	69c
		1-2 lb. Velveeta Cheese	Reg. 50c for 35c
		1 Jar Kraft Salad Dressing	35c
		Christies Tea Ginger Nuts and Arrowroot Biscuits, lb.	30c
		Peek Freens English Biscuits Assorted, lb.	55c

Pure vinegar. Spices for pickling. Fruits and vegetables Agents for Hoveys Hams and Bacon and Peek Freen's Biscuits