

A CHICAGO ECONOMIST WHO WHO CLAIMS THAT A CUT IN WAGES WILL BENEFIT THE WORKERS

(Journal of Commerce)

Further wage cuts will be necessary before the current depression will come to an end, Prof. R. W. Stone of the School of Commerce and Administration of the University of Council of the Chicago Society of Engineers.

"In former major depressions," Professor Stone said, "general reductions in wage rates, although lagging behind the fall in other prices, were an early and major step in the process of liquidation. In the current depression agitation for adjustment of wage rates did not appear until early in 1931, almost 18 months after the beginning of the recession. Adjustments since that time have probably been much more numerous than those officially reported, but the movement is still sporadic and rates in many fields of employment have not been materially affected."

Paternalistic interest in the welfare of wage earners and the popular conviction that high wages and leisure were necessary to maintain the balanced economic structure required for continuous prosperity were mentioned by Professor Stone as the two chief reasons for the slow adjustment in wages.

"The creed of higher wages and shorter hours was espoused by hard-headed business men, 'liberals' and trade unionists as the 'road to plenty,'" he said. The same theory is now being used by these allied groups in opposing a cut in wages on the ground that such a measure would not only undermine the welfare of the wage earners, but also would hurt business by reducing purchasing power.

"The sentiments of those who oppose wage adjustments are laudable, but in my opinion their contentions are short-sighted and unsound. The interests of workers as well as of society in general would have been better served by a general and substantial cut in wages more than a year ago. Since the end of the depression is not yet in sight, the adjustment of wages, now partially accomplished, should be completed."

"Prospects of profit margins sufficient to stimulate business enterprise and expand employment must be restored. The processes of liquidation which have moved in this direction must be carried further. The only important practicable method of liquidation remaining is a further adjustment of wage rates."

Economic Problem

"Effective employment of the human resources is the basic economic problem in achieving a high level of welfare for workers. The first consideration in effective utilization is full-time employment. The rate of wages is, of course, a matter of im-

portance, but distinctly secondary, since a high level of welfare cannot be sustained when more than one-sixth of the workers are unemployed.

"The immediate problem is to increase employment. Broader, long-run questions of the economic position of the wage earner should be left for future consideration and attention concentrated for the present on the urgent problem of initiating business recovery. Real wages are certain to increase with rising productivity, and contrary to popular theory, wage owners will most probably get a fair share of the product resulting from increased efficiency. If it can be shown that a sacrifice in present wage rates is necessary to the expansion of employment, an enlightened conception of welfare would dictate that this sacrifice be made."

"The way to restore normal employment is to increase investment. There is no reason for thinking that the public works programs that may develop will serve to do more than help to maintain the present level of business activity. The problem then, is how to restore prospective profit margins sufficiently to stimulate a considerable amount of new private investment. This need not be in new lines of industry as so many people appear to think. There is plenty of opportunity in old lines."

Must Reduce Costs

Restoration of balance between interest rates and cost of investment through inflation of currency is not likely, Professor Stone pointed out, because of the difficulties and dangers incident to such a course. "The only recourse then is further reduction in costs—our time-honored method of coping with depressions."

"Drastic liquidation has been under way for nearly two years. Prices of producers' goods have fallen nearly 30 per cent, retail prices approximately 20 per cent, and interest rates for four to six months commercial paper 60 per cent. Costs of production have been decreased also by increased efficiency. Wastes have been eliminated; organization, methods of operation, and technology improved and employees have become more efficient. Despite the fact that wage rates, on the average, have declined relatively little, the reduction in unit costs of doing business has been substantial."

"It is, of course, impossible to ascertain just how much liquidation is necessary to restore economic balance. The present status and outlook for business indicate, however, that further liquidation of costs is necessary to stimulate expansion. It may be possible to further improve efficiency and to cut costs by reductions in interests, rent, and taxes, but the prospects are relatively slight. Since wages represent approximately 75 per

ROMANS SIMPLE EATERS SAYS COOK BOOK FANCIER

New York, Nov. 16—If you were in ancient Rome, and if you did as the Romans did, come dinner time, you would dine on—of all things!—chicken fricasee, vegetable plate and pumpkin custard.

So Much Applesauce

The general belief that the Romans had stomachs educated to peacock tongues and such table nifties, is, according to J. D. Vehling, collector of ancient cook books, a lot of applesauce.

Vehling, once a cook, now is food editor of the Hotel Bulletin. His collection of cook books is valued at \$35,000. It consists of over 5500 items, manuscript and printed books, rare copper engravings, wood cuts and gilded menus of royal banquets.

His earliest manuscript, "The Art of Cooking," by Maestro Martino, master cook to the Patriarch of Aquileia and later to the Pope at Rome, was written in 1480 in hand and bound in the original binding of pressed calf on boards.

He prizes highly the menu and cook book of Louis the Fourteenth at Versailles, 1743. It consists of 332 pages and contains the names of the King's guests, the menus served and the expense attached thereto, also the names of cooks and other servants and the wages paid them.

The world's oldest cook book he has too. It bears the name Aspicus and was written about 1900 years ago, but Vehling says its origin can be easily traced to Greece of the fourth century before Christ. The first translation was made by Vehling.

"The translation clearly shows that many of our notions about the Roman table are entirely wrong and based on errors made by historians," Vehling said. "The translation shows the Romans in their homes as fine, sensible and economical cooks."

The Roman cook book describes how to keep foods a long time and how to freshen them.

It gives recipes for hysitla de pullo, which means chicken fricasee according to the recipe. It tells how to cook vegetable dinners suggesting that cooks put soda in their water to keep the vegetables their original color.

It describes the cooking of cuttlefish, lobster and crabmeat, of croquettes, pheasant dumplings, partridge, quadrages, and other dishes which are known to the modern diner table the world over.

Roman cooks even were taught certain artifices in the making of imitation wines. For instance, the cook book gives a recipe for rose wine. This is made by taking rose petals with the lower white part removed. These are sewed into a linen bag and immersed in the wine for seven days. This is repeated with fresh petals twice again. Under the recipe is one for mock rose wine in which citrus leaves are placed in a palm leaf basket and immersed.

On a fast day one meal for King Louis the Fourteenth and the Queen, consisted of the following:

Carp soup, crawfish soup and sole soup; shad caught in the Seine and two large perch; three platters of

HORSE RACING PROVIDES RUSSIA GAMBLING OUTLET

Moscow, Nov. 16—With the gambling casinos which once flourished throughout Russia closed, only two legal outlets for the gambling instinct so strong in the Russian nature remain. One is provided by government loans, which carry tempting lottery provisions with prizes as high as 25,000 rubles. The other is officially owned and operated horse racing.

On the outskirts of the Soviet capital stands the Moscow Hippodrome. It no longer provides those pageants of fashion, gold braid and clanking swords which made the races a social occasion before the revolution. But it is as crowded and tense as ever. Twice a week thousands of Muscovites crowd every foot of space, carry on brisk betting and show off their best clothes.

Officials of the State Horsebreeding Trust, which operates ten such race tracks for the commissariat of agriculture, insist that racing in the Soviet Union is not merely frivolous sport. It is a method of improving the breed of horses for the socialist fatherland.

The race touts, tipsters and spectators, however, are not in the least aware of the patriotic aspect of their evenings spent in the Hippodrome. They come for the thrill of the contests and for the itch of low-down monetary gain. Bets range from five rubles up, with the government management doing its own bookmaking. Except twice a year when a Derby is staged, trotter racing is the rule.

Racing begins in the later afternoon and continues until nearly midnight. A brass band blares out martial and operatic selections. The restaurants and lunch counters do a thriving business despite exorbitant prices.

Theories of equality to the contrary notwithstanding, class distinctions can be noted. In the centre, where admission is more expensive, the grandstands and the spectators' promenade are filled with better dressed people—officers, engineers, writers, what little remains of style and fashion in Moscow. A boy reserved for the diplomatic corps is always well patronized. On either side, fenced off from the elite, are teeming crowds of racing

cent of cost, and since wage rates have been little affected to date, it would appear that the further liquidation required must be effected largely by cutting wage rates."

enthusiasts who paid only one ruble admission.

Hundreds attend every race without exception. They know every horse and every jockey and indulge in cocksure prophecies which are usually wrong, as elsewhere in the world.

The horses belong to state farms, but their Communist status has not yet affected their names. One expects to find them called Red Star or Comintern or Proletarian Hope, instead of which they sport names like Mermaid, Golden Harp, Geranium, Smoke, Iago, Daisy, Queen of Spades, Mephistopheles, Ministrel, Trump, Ascetic.

The race track is brilliantly lighted. Night falls early at this time of year—racing continuous all through the bitterly cold Muscovite winter—and the Hippodrome presents a colorful sight under its arc lights.

The official programs do their utmost to remind the crowds that despite the capitalistic betting there are Soviet morals behind the races. Along with pertinent information about the horses the printed program features slogans about the need for raising the quality of horses for the Red army and the collective farms.

WEST INDIES STEAMERS HAVE FULL CARGO

Montreal, Nov. 13—Well loaded with Canadian products, such as machinery, wearing apparel and novelty goods, the Canadian National freighter Caveller sailed Friday morning on her last voyage of 1931 on the Et. Lawrence. She is bound for Bermuda, The Bahamas and Jamaica. Part of her cargo will be transhipped from the latter colony to British Honduras. During the winter months this freighter, like other Canadian National ships will operate from Maritime Province ports. Next spring they will resume service from Montreal.

Good cargoes characterize all the remaining departures of C. N. S. ships from Montreal for the West Indies, Pacific Coast ports, South America and New Zealand and Australia. The passenger liner Lady Somers, due here Monday and due to sail next Friday for the West Indies, may take away a capacity cargo of Canadian products as well as the long passenger list already booked.

Embarrassed By Pimples on Face

BURDOCK BLOOD BITTERS

Mrs. O. J. Benson, Seal Cove, N.B., writes:—"I was in a very nervous, rundown condition, and not able to do my own work."

My face was covered with pimples which was very annoying and embarrassing to me at times.

After taking three bottles of Burdock Blood Bitters I can do my own work, and the pimples have entirely disappeared."

For sale at all drug and general stores; manufactured, for the past 32 years, only by The T. Milburn Co., Ltd., Toronto, Ont.

roast, one half of a middle-sized salmon and a medium-sized turbot three is the London Times of Nov. 7, 1867, dishes of entrees, including an oyster with 1,200 cooks advertising for work. loaf cooked with butter, oil and eggs; Vehling said many of the dishes of and bread and wine. today and which are regarded as odd A handbill printed in 1790 in London and entirely new are dishes which containing a list of recipes for cheap ancients all but grew bored over cookery to assist the poor during the years ago. They only have new names.

Come To — A Printing Office For Your PRINTING Requirements

LETTER HEADS

ENVELOPES

CIRCULARS

PROGRAMMES

CARDS

WEDDING INVITATIONS

BILL HEADS

LEGAL FORMS

HONEY LABELS

REPORTS

AUCTION SALE HANGARS

BOOKS

CATALOGUES

DODGERS

STATEMENTS

FINANCIAL STATEMENTS

MENUS

RECEIPT BOOKS

BUTTER WRAPPERS

POSTERS

VISITING CARDS

ALL KINDS OF

CIRCULARS AND PAMPHLETS

Printed to Order

PRINTING IS OUR BUSINESS

NOT A SIDELINE

The Entire Printing Department of THE
MAIL is at Your Service in Your Printing
Needs.

Mail Printery

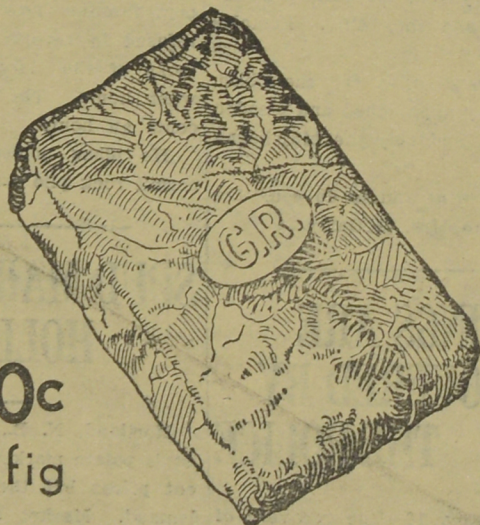
Phone 67

627-29 Queen Street

FREDERICTON, N. B.

Printing That Combines Price With
Satisfaction

Rich, golden chewing tobacco has the flavour—remember this and ask for Golden Rod. Does not dry out, chip or crumble—a man's chew with no waste. You get a good-sized fig of this better chewing tobacco for only 10c.



10c
a fig

Golden Rod

BRIGHT CHEWING TOBACCO