

QUEBEC FARMER SET TRAP FOR DEER, KILLED MAN AND FACES CHARGE FOR MANSLAUGHTER

Bishop's Crossing, Que., Nov. 21—Pale and sobbing quietly as he felt himself drawn into the vortex of a tragedy he had brought upon himself, Robert Olivier, Boucher, forty-seven year old farmer of Dudswell Township heard the charge of manslaughter read against him in the coroner's court yesterday afternoon following the inquest into the death of Orson F. Jenkerson.

Jenkerson, one of Dudswell Township's lifelong and prominent residents, sustained fatal injuries when he walked into a deer trap that had been set by Boucher in the woods behind Sideroit Cote's farm about three miles from this place.

Boucher openly admitted having set the snare, the crude yet ingenious device of a hunter, hungry for deer, that resulted in the death of Jenkerson. Early Sunday afternoon, a few hours before the accident occurred, Boucher concealed a twelve gauge shotgun in the woods about a mile from the clearing with the gun pointed toward an old logging trail. A wire secured to a tree was stretched across the path and fastened to an evener that was nailed to a stump.

This evener was in the form of a small stick, with a nail driven through the centre, and could be moved freely. Another wire, leading to the trigger of the gun was fixed at the other end of the evener. A light pressure on the long wire stretched across the pathway caused the trigger of the gun to be pulled and the gun to discharge.

It was in this trap, two hours after it had been set, that the unsuspecting Jenkerson walked on Sunday afternoon.

The gun was loaded with buck shot, and when it exploded the pellets struck him in the left leg, tearing through the flesh and lodging in his right. He died in the Sherbrooke hospital early yesterday morning.

"I was deer crazed," Boucher sobbed

shortly before the inquest opened. "My God, if I had only thought—"

Boucher, a neighbor of the deceased, has resided in Dudswell for the past eleven years. He is the father of three children, Dorothy, aged 19, who is at Macdonald College, Ethel aged 14 and Robert, aged 12, who lives at him with their mother.

Previous to the inquest which was held in the town hall here under the presidency of Coroner Leonidas Bachand, of Sherbrooke, Provincial Detective Ernest Dion, Boucher and others interested in the case, inspected the scene of the accident. Photographs were taken of the stump against which the gun rested and the wiring that had been attached to the trigger.

The mishap occurred about a half mile from the clearing behind Cote's farm and signs of blood along the logging trail told of the desperate struggles of a dying man. After being wounded Jenkerson took his own rifle and that of Boucher and using them as crutches dragged himself about a hundred yards toward the clearing. He had tied a handkerchief around his thigh to stop the flow of blood. Weak and exhausted, he finally fell about a hundred yards from where he was shot. He lay there, calling for help, and was found by his younger son, Ivan.

Throughout the inquest Boucher sat quietly among a number of other men—his face drawn and haggard his eyes dull and staring into space. Sometimes he cried. Then great sobs shook his shoulders and his eyes moistened with tears.

Following the evidence of the various witnesses, including that of Boucher himself, the jury deliberated about twenty minutes before rendering a verdict. They declared that "Jenkerson had died of gunshot wounds received from the discharge of a rifle

unlawfully set by one Robert O. Boucher." Coroner Bachand then signed a warrant for Boucher's arrest charging him with manslaughter. High Constable Gaudreau placed Boucher in custody and brought him to Sherbrooke jail. He appeared this morning for his preliminary hearing and was remanded until next Wednesday.

Doctor's Evidence

Dr. Robert Elliott, of Bishop's Crossing, was an important witness at the inquest. He had held conversation with the wounded man in Cote's home and in the Sherbrooke Hospital. Jenkerson had told him the manner in which the accident had happened. "He told me that he followed the old logging road to Bishop brothers" the doctor stated. "He was walking down the trail when all at once he heard the sound of a shot and felt the bullet strike him. The force of it threw him over. His first impression was that his own gun had discharged. But he found that it was not the case when he discovered the concealed weapon. He used the two as crutches and struggled up the trail. He went about a hundred yards before he dropped exhausted. His condition, while serious did not strike me as critical. I was shocked to hear of his death."

FOUR YEAR OLD LICENSE USED

Warsaw, Indiana, Nov. 21—Russell Bills, 26, Elkhart, Indiana, store manager, carried a marriage license nearly four years before using it.

The certificate, issued here Feb. 4, 1929, named Maurine Engel, 22, also of Elkhart, as the prospective bride.

The record at the Elkhart county clerk's office recently revealed the couple was joined in matrimony Oct. 30, 1932, by the Rev. R. E. Garrison at Elkhart.

We'll get around pretty soon now to counting the shopping days that remain before Christmas.

Thrift is not merely not spending money when you want to.

Here and There

A total of 120 sailings to and from Halifax will be made during the coming season to the Old Country, the majority of which will be by Canadian Pacific steamships.

A rise in wholesale prices in Canada during September is considered to be one of the outstanding favorable events in the Canadian economic situation, according to a statement recently issued by the Department of Trade and Commerce.

Popularity of Canadian tobacco in the United Kingdom is increasing. For the eight months to August last, 8,950,563 lbs. of Canadian tobacco valued at \$2,545,380 was exported to Great Britain as compared with 4,917,128 lbs. valued at \$1,429,892 exported in the same period of 1931.

The Canadian silver production in 1931 was approximately 20½ million ounces, or 10.5 per cent. of the world's computed production of 196 million ounces. Canada has for many years ranked third amongst the silver-producing countries of the world, being exceeded by Mexico and the United States.

New Brunswick is to stage the North American Cover Dog International Trials as an annual sporting event. Success of two days' trial concluded at Petersburg recently, has brought about formation of a permanent dog fanciers and owners association which has fixed dates for 1933.

Photographs of Bangkok's shrines, temples, statues, and other places of interest in Siam taken during world cruises by Canadian Pacific liners, are being taken to Bangkok for King Prajadhipok by the Siamese Consul-General in Canada, who sailed for the Far East on the Empress of Asia recently.

Hon. Herbert M. Marler, Canadian Minister to Japan, left for Tokyo recently aboard the Empress of Asia after a two-month vacation in Canada, strong in the belief that the Dominion is on the threshold of great trade developments in the East. With 500 million people in Japan and China, the possibilities, said the Minister, are incalculable.

China is on the eve of an era of tremendous development in railway expansion, engineering works and general trade, in the opinion of Major W. S. Nathan, chairman of the Pekin syndicate, who recently sailed on the Empress of Japan from Shanghai to Victoria en route for England. Rationalization and expansion of China's railways would be the first step in this expansion, he stated.

Three months in the unexplored regions of the Fairweather Range in Alaska, with mountain climbing, airplane explorations, and skiing, was the unusual summer holiday of a party of Harvard undergraduates, headed by H. Bradford Washburn, Jr., president of the Harvard Mountaineering Club, who returned on Canadian Pacific "Imperial" train to his Alma Mater recently. "We had bad luck with weather and snow," said Mr. Washburn, but otherwise the party is bringing back some very interesting moving pictures of their experiences. (873)

The best way to measure a man is to give him authority and see whether he looks pleased when you call him a hard guy.

FIRE ALARM LOCATION IN THE CITY

- 6 Argyle and York Sts.
- 7 Victoria Public Hospital.
- 8 Children's Home, Woodstock Rd.
- 12 Westmorland and Aberdeen Sts.
- 18 Northumberland and Saunders St.
- 14 Brunswick and Smythe Sts.
- 15 Charlotte and Smythe Sts.
- 16 George and Northumberland St.
- 17 King and Northumberland Sts.
- 21 York and Queen Sts.
- 23 York and George Sts.
- 24 Queen and Westmorland Sts.
- 25 Brunswick and Westmorland St.
- 26 Charlotte and Westmorland St.
- 27 King and York Sts.
- 28 Saunders and York Sts.
- 31 Queen and Regent Sts.
- 32 Needham and Regent Sts.
- 34 Queen and Carleton Sts.
- 35 Brunswick and Carleton Sts.
- 36 Charlotte and Carleton Sts.
- 37 George and Regent Sts.
- 38 King and Regent Sts.
- 43 Aberdeen and St. John Sts.
- 44 Queen and St. John Sts.
- 45 Brunswick and St. John Sts.
- 46 Charlotte and St. John Sts.
- 51 King and Church Sts.
- 52 George and Church Sts.
- 53 Union and Church Sts.
- 54 Shore Street and Waterloo Row
- 55 George St. and University Ave.
- 56 Lansdowne St. and Waterloo Row
- 57 Grey St. and University Ave.

Rich In Flavour—Always "SALADA" TEA "Fresh from the Gardens"

Lima Beane says the man who While the reformers are all het up things he is going to wake up some over the movies, the traffic in books morning to find himself famous is de of the dime novel variety quietly stined to have many restless nights. flourishes.

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POP-OVERS

3 eggs; 1 cup Borden's St. Charles Milk; 2 cups flour; ½ small tspn. salt; 1 cup water.

Beat the eggs ten minutes and then add the milk. Gradually add the flour, sifted, and the salt. Beat until absolutely smooth. Turn into hissing-hot, well-oiled gem pans and bake quickly.

LEMON MERINGUE PIE

¾ cup Borden's St. Charles Milk; ¾ cup hot water; 1¼ cups sugar; 4½ tbsps. corn starch; 1 tspn. butter; 2 eggs; juice 2 lemons; grated rind 1 lemon; few grains salt; 1 cooked pastry shell.

Combine the milk and water in a double boiler top, add the sugar and cornstarch, thoroughly mixed together, and cook fifteen minutes, stirring occasionally. Separate the eggs, beat the yolks light, combine them with a little of the hot milk, stir into the thickened mixture and cook five minutes longer, stirring occasionally. Then add the salt and when somewhat cooled stir in the lemon juice and rind, pour into the pastry shell, heap with a meringue made of two egg whites, and a third cup of powdered sugar, and cook in a slow oven for ten minutes until the meringue is firm and delicately browned.

CREAM OF ASPARAGUS SOUP

1 bunch or can asparagus; 4 cups cold water; 2 slices onion; ½ tspn. sugar; blade of mace; 2 tbsps. butter; 2 tbsps. flour; 1 tspn. salt; 1-8 tspn. pepper; 2 cups Borden's St. Charles Milk; 1 egg yolk; dash of paprika.

If fresh asparagus used, remove tips and cook them in a little boiling salted water until tender; if canned, cut off tips and lay aside. Cut up stalks. Cover with cold water. Add onion, sugar, and mace. Cook until tender. Strain through sieve, pressing asparagus well to extract flavor. Melt butter in saucepan and stir in flour. Add salt, pepper, and asparagus puree. Continue stirring until thickened. Add one-and-a-half cups St. Charles Milk and the asparagus tips. Bring to boiling point, and simmer five minutes. Combine beaten egg yolk with the remaining milk and add to mixture. Let come to boil. Serve each portion with a dash of paprika over top.

Borden's
ST. CHARLES MILK
(Unsweetened)

