

GOULD, EUROPE'S GAMING KING, SEEKS BUTTER AND EGG TITLE, HIS PALACES HAVE BEEN LEASED

Nice, Dec. 12—Frank Jay, scion of one of America's pioneer millionaire families became the greatest gambling house operator in the world just a few years ago through pique combined with gambling instinct.

His Check Refused

Gould happened to lose heavily while playing in the casino of the Jete, which runs into the Mediterranean at Nice. When he offered his check in payment, the manager refused to accept it. Gould departed angry, bought a site almost across the street and built the most luxurious gambling palace of them all. It has increased greatly his millions.

The depression, however, hit the gambling industry heavily and recently Gould got out from under to avoid losing what he had made. He leased his gambling palaces to a syndicate, which now operates them, leaving Gould in the position of a landlord.

Today Gould owns more casinos than any other man in the world. Hundreds of thousands of plungers sit at his tables and play everything from bridge to baracat. If one feels the urge to shoot crap, make the red ball spin around the red and black bowl or play ping-pong for money, a Gould croupier will accommodate.

There are Gould casinos in Nice, Juan-les-Pins, Granville and Bagnolles-de l'Orne. The Gould taste makes it possible to stake your fortune in luxury. You generally have a view of the blue Mediterranean, or Atlantic, over the shoulder of the croupier; the chandeliers over head are the most expensive obtainable in Venetian glass the statuary on the way out is inspiring at least.

Famous for Mad Critics

"So fast it rocks," that is one of the flash advertisements used for Juan-les-Pins. That nearly tells the story of Goulds Pajamaland, world famous

for its mad antics, its nearly morning gambling, its nudism in the name of sunburn, its cockroach racing, its freak pajamas and its notable people in such numbers that even the most celebrated pass unnoticed.

What takes place beyond the vine-clad villa walls rarely becomes public knowledge. Here the kings and queens, prince and princesses of society and commerce are not on parade. They laze in loose clothes all day and pit their fortunes against the Gould millions at night.

Dawn in Juan-les-Pins is more than a sunrise. It generally sees 10,000,000 to 20,000,000 francs lying on the many tables waiting for the spin of a ball, or a draw of a card to determine its ownership.

When gamblers do step out, it is generally at Juan-les-Pins. One of the greatest was Maj. John Alexander Coates, a playboy whose golden playthings came from the thread which was sold to the world. He left a fortune of millions of pounds when he died recently.

He was the "Boni de Castellane" of the casinos and used to appear evenings in his white Eton jacket and loose collar, inviting play for any stakes while he held the bank.

He continued to play big until he lost around 10,000,000 francs in one evening at the Casino in Jules-les-Pins. Coming up for air he reached the conclusion that someone had marked the card on him. There was quite a scandal and thereafter Coates swore off gambling forevermore.

Gould Never Gambles

Gould himself never gambles although Mrs. Gould (formerly Florence La Caze of San Francisco) plays for fun and modest sums. He is content with the casino's share of all baracat bank transactions and last year, according to the official figures of the French government, the Gould casinos

paid him the following profits: Nice, £12,069,000; Juan-les-Pins, £11,460,000; Bagnolles de l'Orne, £628,000; Granville, £550,000—nearly £34,000,000 in a bad year. His 1928 profits were nearly £60,000,000.

The Gould baracat temple in white marble along the Promenade des Anglais—Gould chose the site bearing the street number 13 without giving a thought to superstitious gamblers—cost him \$5,000,000. He calls it, "the palace Caesar could not have built," which is perhaps quite true since it contains the latest modern inventions such as secret elevators between the croupiers' deposit box in the baracat room and the burglar-proof safety deposit steel vault in the basement.

Turns to Butter and Eggs

Gould seldom is seen in his own gambling room. He almost never is in the luxurious offices fitted for him. His pique was satisfied when he saw his palace draw the gamblers away from the Jete casino and just now his interests are centered in butter and eggs. He is buying up dairy farms in an effort to add a new title to his list—butter and egg baron of Europe.

TEACHERS USE 44-HOUR WEEK

Eugene, Ore., Dec. 12—University professors of the University of Oregon, at least nine out of every 10, devote more than 44 hours a week to the business of preparing the modern youth for the business of life, a survey recently completed here reveals. A committee sent out a survey questionnaire to faculty members, which asked the members to record what ever they did for two specific weeks. The answers were not estimates, but showed time actually spent in instruction, correcting examination papers, holding conferences with students, research work and attending to other duties.

The survey showed the typical work of the college professor took up 58 hours of his week, an average of 9½ hours a day from Monday to Friday,

MEXICO PLANS ANNUAL TREK TO TEPEYAC

Thousands of Pilgrims To Pay Homage To Virgin

Mexico City, Dec. 12—The hill of Tepeyac, which each Dec. 12 has been climbed by thousands upon thousands of pilgrims paying homage to the Virgin of Guadalupe holds the centre of public attention here today.

Even before Christianity came to Mexico and before the legendary apparition of the Dark Virgin in 1531, annual pilgrimages to Tepeyac were celebrated. While preparations went on as usual in the village of Guadalupe, suburb of Mexico City, scene of the "fieste" the huge cross surrounding the hill became transformed into a tropical question mark.

Many Echoes

Echoes of the 400th anniversary of the legendary miracle were being heard throughout the republic as observers reviewed developments since last year's celebration.

The Virgin of Guadalupe has during the last four centuries developed into the symbol of Catholicism in Mexico. There are other religious holidays, there is the Nativity and Easter, All Soul's Day and numerous strictly regional celebrations, but the one day essentially Mexican on the religious calendar is Guadalupe Day.

By this time the legend of the apparition has become known the world over. How the native, Juan Diego, after several attempts to convince the Bishop, finally appeared with the image of the Virgin in his "ayate," or hempt carrying-cloth, has been recounted many times.

Ancient Pilgrimages

But, what has not been stressed until the last few years, is that the pilgrimages to Tepeyam hill occurred annually long before the first Flemish and Spanish missionaries brought the idol-supplanting crucifixes to New Spain.

This bit of historical research now is being emphasized in government publications, part of the campaign to explain to the world the peculiar problems presented by the church in Mexico, and which make it different from state-church problems in other countries.

During this year the number of churches has been reduced over the country. One of the most recent states to come over to limitation of churches is Jalisco, for a long time stronghold of Catholicism and scene of the most intense "Soldiers of Christ" warfare from 1926 to 1929.

LOWER QUEENSBURY

Lower Queensbury, N. B., Dec. 9—Owing to the recent mild weather the ice has moved out of the river at this place.

The Ladies' Aid and Sewing Circle met on Tues. afternoon at the home of Mrs. Frank Joslin, ten members and two visitors were present. The president Mrs. G. L. Slipp and Mrs. Slipp were presented with a cup and saucer each, it being her birthday. Two birthday cakes were served for supper in honor of Mrs. Slipp and Mrs. Hedley Moore.

The many friends of Mrs. Pauline Agnew will be glad to know she is making a speedy recovery after an operation at the Victoria Public Hospital in Fredericton.

Mrs. Charles Gunter spent last Sunday with Mr. and Mrs. Fred Gunter, Fredericton.

Clarence and Murray Jordan are lumbering for William Buckley.

Dr. Clarkson of the Health of Animal Branch is testing the cattle in this section for T. B.

Stanley and Robert Jordan were visitors to Fredericton today.

Frank Joslin who has been threshing at Prince William, has finished, and returned home.

Mrs. Mansfield Dykeman and daughter spent Sunday with Mr. and Mrs. Clarence Dykeman.

six hours on Saturday and 4½ hours on Sunday.

Actual time spent in classrooms teaching, averaged around 13.9 hours each week, and work of a purely administrative nature averaged 10.9 hours a week.

Make Some Hot Biscuits Today!

Make a dozen delicious biscuits this way. Sift together twice, 2 cups Purity Flour, 2 tspns baking powder, 1 tspn salt. Cream 1 tbspn each of lard and butter and mix with the dry ingredients, using the tips of your fingers. Add ½ cup each of milk and of water, mixing with knife until you have a very soft dough. Pat out lightly on mixing board until ¾-inch thick. Cut out and bake in hot oven for 15 minutes.

These biscuits—made with Purity Flour—will keep moist for several days and may be re-heated without getting dry.

DELICIOUS SAUSAGE ROLLS—can be made from the above dough, but use half the shortening. Roll to about ¼-in. thick, cover sausages and bake 25 minutes, or until brown, in hot oven (450°).

MEAT PIE COVERINGS using same dough are extra tasty.

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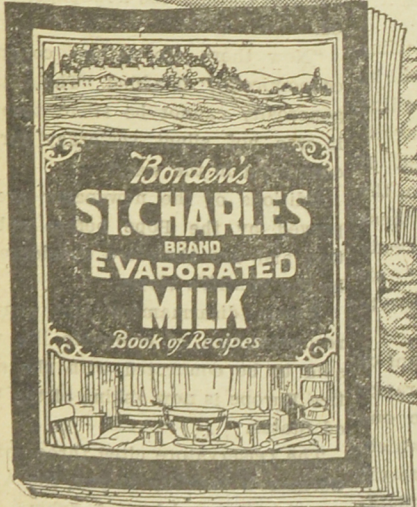
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CREAM OF ASPARAGUS SOUP

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.

Clip and try these tempting recipes to learn how much more appetizing and nourishing such foods are when made with doubly-rich and creamy St. Charles milk! Be sure to use St. Charles milk, though! Also mail the coupon and you will receive FREE beautifully illustrated book with 85 tested recipes.

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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 hot, well-oiled gem pans and bake quickly.

LEMON MERINGUE PIE

¼ cup Borden's St. Charles Milk; ¾ cup hot water; 1½ 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.



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