

YELLOW AND BLACK

Nov. 17—On yesterday afternoon the students of "A" Class tendered a very pleasing entertainment in the High School auditorium. Many visitors were present in the balcony. Prof. F. W. Harrison directed the singing of the student body in general. The chairman was Miss Leona Toner.

November examinations begin on the twenty-ninth day of this month and are eagerly awaited by the students. (!) These examinations are to be held under the new grading rules wherein a pupil, in order to pass, has to make an average of 55 per cent with no cross tests. The former standard was 50 per cent.

On Tuesday and Wednesday, Mr. MacCallum, science teacher, was absent from the faculty, and his classroom was occupied by Miss A. Kelly.

A debate is to be held at the University of New Brunswick this evening when a team representing Fredericton High School, and composed of

Miss A. Howie (leader), Miss B. Harman, and Miss C. Montgomery will oppose a team of U.N.B. freshmen girls. The resolution reading "That Lord Clive was justified in his policy toward India" is to be supported in the negative by F. H. S. and in the affirmative by U.N.B. The resolution is such as to enable the debaters to find many points "for and against". Many are expected to attend.

Each Friday morning before opening of school, the "B" Company cadets receive instructions in the gymnasium, concerning the use of rifles. Two instructors are usually present.

Mentioning afternoon programs, Fredericton High certainly deserves praise for the fine quality of their musical training in singing, under the direction of Prof. F. W. Harrison. There are usually at least three programs at stated times each year, which are quite excellent. Yesterday's program was a fine example.

"Gee Gee"

Soldiers-Then and Now

(By Theodore Goodridge Roberts)

This series of Articles by a well-known Fredericton Writer will appear each day until further notice.

A. J. Arnold of Blair, Ontario, late of the Canadian Cavalry Brigade, has a cigarette from what may justly be considered a famous, or at least a highly distinguished, cigarette case. I refer to General Seely's cigarette case.

I have already written of General Seely (now Lord Mottistone) in this column; and with Mr. Arnold's letter for my excuse, I am again writing of that galloping commander.

Having commanded the Canadian Cavalry Brigade from January 1915, to May, 1918, unhorsed and in the trenches for a year and then mounted with a division of British cavalry, J. E. B. Seely went to the War Office. He did not want to go to the War Office; he did not want to leave the field and his regiments of Canadian horse; but it was Col. R. W. Patterson's turn to command the one and only Canadian Cavalry Brigade—"Seely's Brigade."

A Gift from Marshall Foch
My last meeting with General Seely

29 YEARS AGO TODAY

(From the Files of The Daily Herald)

Mr. Andrew Dodd, of Nashwaak, shot a buck deer on Thursday of this week which dressed, weighed 342 pounds. This is 23 pounds heavier than the deer shot at Garden Creek a few weeks ago. A number of persons were present when Mr. Dodd weighed the carcass, so he is in a position to prove his statement in regard to its weight.

New Flour Mill

Mr. Beverly Lawrence has established a new flour mill at Burt's Corner with a capacity of fifty barrels per day. It is equipped with the newest machinery and is doing splendid work. Deputy Commissioner of Agriculture Peters inspected the mill the other day and will recommend that the owner receive the government grant.

Personal Mention

Ald. J. B. M. Baxter, of Saint John, is here today attending the Supreme Court.

Mr. Charles H. Fowler of this city has been gazetted a lieutenant in the 71st York Regiment.

Mrs. E. D. Estabrooks of Aberdeen street, who was taken to the Victoria Public Hospital a week ago with a severe attack of pneumonia, is making satisfactory progress towards recovery.

BRIGHTER BUDGET NOW IN PROSPECT

Canadian Revenues Expected To Show \$50,000,000 Improvement

OTTAWA, Nov. 16—Improvement in railway earnings, constantly mounting national revenues, and savings through lowered interest rates on Government borrowings, have combined to paint a much happier picture of the nation's finances and make more pleasant reading of the budget to be presented at the next session of Parliament.

It has been estimated that gross earnings of the Canadian National and Canadian Pacific for the current calendar year will show an improvement of \$30,000,000 over last year and that the net betterment of the Canadian National alone will be around \$9,000,000. That would bring the railway deficit down to around \$47,000,000 this year, as compared with \$56,000,000 last year.

National revenues were shown in figures published yesterday to be some \$26,000,000 better for the first seven months of the fiscal year as compared with last year with the possibility that the improvement for the year will go to nearly \$50,000,000.

Bert Rumsey, of Buffalo, N. Y., paid a few dollars for board and room following a vacation on the Eaton Brothers ranch at Medora, N. D. Ten years later the Eatons began to cater exclusively to dudes, pioneering the industry which now has more than 350 ranches, capable of handling from 10 to 100 guests.

was in a London street in the summer of 1918. We had been good friends in France. He produced his cigarette case. I helped myself. He drew my attention to inscriptions thereon. They were well worth attending to. I have forgotten the exact wording, but the purport of the inscription was that Marshall Foch presented this cigarette case to his dear friend Brigadier-General Seely as a small token of his private and official regard for General Seely personally and for the splendid brigade of Canadian cavalry which he had led with such distinguished skill and courage. It was something for even a dashing cavalryman to be proud of. And now I hear of that cigarette case from one of Seely's own ex-troopers. When Mr. Arnold and other wounded members of the Canadian Cavalry Brigade were in hospital, General Seely visited them and passed round the cigarettes and the cigarette case.

Seely's lads, from regimental commanders to trumpeters, were all with him, in the early days of pounding duckboards with their own feet and in the later days of galloping. There was a dash to Seely, a foot or mounted, which appealed to all adventurous hearts. He is Lord Mottistone now, of Mottistone Manor, Isle of Wight; and yet, to judge by the following letter, he still has thought and time for the lads who served under him;

"My Dear Arnold: Very many thanks for your letter telling me that you have read my book and that you like it. I am glad to dedicate it to my comrades of the Canadian Cavalry Brigade, of whom you are one as I remember very well. How interesting that you should call your house 'Masnières' after the village in which we spent three days during the First Battle of Cambrai. I do hope that you have quite recovered from your operations and are now fit and well.

Yours sincerely,

John Bernard Seely."

But I don't understand that reference to "the First Battle of Cambrai" in connection with the actions of the Canadian Cavalry Brigade. Wasn't there a Battle of Cambrai in August, 1914, when our Cavalry, Infantry, guns and everything else of the kind were still at Valcartier, in Quebec? Or was General Seely at Masnières and Cambrai in 1914, with some English outfit?

SHERIFF'S SALE

The following property will be sold at Public Auction in front of the County Court House, FREDERICTON, N. B., at TWELVE O'CLOCK NOON on the TWENTY-FOURTH DAY of NOVEMBER, 1934, for Parish and County Taxes; Road Taxes and School Taxes, with cost.

Hiram H. Veysey,

Parish of North Lake, N. B.

"A certain piece or lot of land situate and being in the Parish of North Lake and County of York and bounded as follows, viz: Beginning at a post standing at the Southeast angle of lot No. 15 granted to Hiram Veysey in Green Mountain Settlement thence running by the magnet of the year one thousand eight hundred and sixty-one south eighty-eight degrees and thirty minutes east twenty chains to a fir tree, thence north one degree and thirty minutes east fifty chains, thence north eighty-eight degrees and thirty minutes West twenty chains and thence south one degree and thirty minutes West fifty chains to the place of beginning containing one hundred acres more or less and distinguished as lot number Thirty in Green Mountain Settlement."

Account of the Hiram H. Veysey Estate, Parish of North Lake, N.B.

Year	Taxes	Road Taxes
1932	\$ 5.16	\$ 3.44
1933	4.05	2.16
1934	8.68	4.64

School Taxes:

1928	\$17.89
1929	\$ 5.43
1930	3.90
1931	2.31
1932	3.15

Total Parish and County Taxes \$17.89
Total Road Taxes 10.24
Total School Taxes 14.79

TOTAL \$42.92
Dated this 23rd day of October, 1934.
(Sgd.) ROY W. SMITH,
High Sheriff, York County, N.B.

Of Interest to the Women

A WELL-MADE STEW CAN BE AS TASTY AS IT IS ECONOMICAL

(By Frances Blackwood)

Any of the cheaper cuts of beef, veal, lamb or pork lend themselves to making good stews. Veal or beef heart too have their uses here. And the essence of a good stew is slow cooking. The cheap cuts are cheap because they are tough. Yet they are nutritious and flavorsome.

What the French call a "smiling" fire will tickle a pound of neck of beef into such a good humor that all its toughness melts away. While a fire that laughs out loud makes tough meat tougher.

Having tempered the heat, the cook turns her attention to the flavors that will blend with the dish. If she is clever she will have saved essence from other meats just to combine with stew on days when this is to be the main dish. She will have saved the bones when a roast has been the order of the day, or she will have asked her butcher for bones just for the very purpose of covering them with plain cold water and simmering them down to obtain their essence. This she will use to cover the stewing meat. She will take a carrot or two, an onion if a mere flavor is wished, or three or four if the onions are liked, some peas perhaps, a turnip or two, three or four tomatoes from a can if fresh ones are not on hand. If there is a little bit of corn tucked away in the refrigerator, into the stew, it goes. Potatoes, too, if these are not served separately, or rice or macaroni. And the method is like this: Heat about a tablespoon of good drippings in a skillet.

Slice the onion and simmer it gently in the fat. When it is tender, lift it to the stew pan. Wipe the meat, cut in chunks for stewing, with a damp cloth, then lay them in the fat in which the onion simmered. Sprinkle it with a bit of salt and pepper and brown it lightly, replace the onions in the pan, add hot water (or meat or bone essence) stir in all the brownness and essence in the pan while it heats a bit. Add more salt and pepper if needed, cover and bring to a gentle simmer. Let it simmer about an hour. Add the sliced vegetables (or if they are tender and small and you like them whole, don't slice them). Add a little Worcestershire sauce, a little beef essence or a bouillon cube if you wish.

Continue the simmering until everything is perfectly tender and by the delicious aroma that haunts your kitchen you know you have a combination of flavors that would delight an epicure. Then, if you like the stew thickened a little, blend a level tablespoon of flour or of cornstarch with a full tablespoon of melted butter and stir it into the stew. If the

dish is simmering you can do this perfectly. If it is boiling the flour will cook before it blends with the essence in the pan and it will be lumpy and unpleasant. Let the cooking continue about five minutes after thickening is added and the chorus of approval that this stew will call forth will amply reward you for the extra care expended on it.

Lamp Chops with Oranges

6 lamb chops.
Melted butter.
Sliced oranges.
Salt, pepper, paprika.
Wipe and trim lamb chops. Dip in melted butter and place on broiler and broil under hot flame for 8 minutes, longer. Season well with salt, pepper and paprika.

Orange Bavarian Cream.

1 tablespoon granulated gelatin.
¼ cup cold water.
1 cup orange juice and pulp.
1 cup cream.
1 tablespoon lemon juice.
½ cup sugar.
Soak gelatin in cold water 5 minutes and dissolve by standing cup containing mixture in hot water. Add to orange juice and pulp. Add lemon juice, sugar and salt. When it begins to jelly fold in whipped cream and turn into mold to become firm.

Potato And Cheese Salad

Mix finely chopped or grated cheese with cold potatoes cut in cubes. Season with salt and pepper and moisten with salad dressing. Place by spoonfuls on lettuce leaves and serve cold. Chopped celery, finely minced onion or pimento in small pieces may be added and give variety to the salad.

Cheese Biscuits

2 cups flour
4 teaspoons baking powder
2 tablespoons lard or butter
1-4 teaspoon salt
¾ cup milk (about)
1-2 cup grated cheese
Sift the flour, baking powder, and salt together and rub in the fat evenly. Add the grated cheese and enough milk to make a soft dough. Roll, cut in shapes and bake in a hot oven. The dough should be handled as quickly as possible and mixed only enough to blend the ingredients.

Mrs. Jones—"There! Broke my looking glass! Now I suppose I shall have seven years' back luck!"

Mrs. Brown—"Don't you believe it. Mrs. Jones! A friend of mine broke hers, and she didn't have seven years' bad luck. She was killed in an explosion next day!"

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