

CRIPPLED WAR VETERAN'S WIFE FLIRTED WITH RIVAL

While He Was Ill In Hospital She Came There
With the Other Man and Declared
She Loved the Latter

New York, Dec. 19—While he lay helplessly crippled as a result of war service, his wife came to the hospital with another man and declared her love for the rival, William E. Peters, totally disabled World War lieutenant, testified in Suffolk Probate Court, as he sought divorce from his wife, Rena. He asks divorce on grounds of cruel and abusive treatment, Mrs. Peters is contesting, but her own sister, Mrs. Lucy Tracy, took the stand to testify in behalf of Peters.

The other man was not named, being referred to in the testimony as "F.R."

Peters, who walks with difficulty on canes, told the story of his battle to overcome the disability which laid him low, and accused his wife of torturing him with declarations of love for the other man.

They were married in July, 1922, he said, and lived from 1923 to 1927 in New York, where he was vice-president of a large railroad supply house, with a handsome income.

Arthritis Victim

He became a victim of chronic arthritis as a result of his war service and was forced to give up his position. He became a helpless cripple, unable to move, a living skeleton, weighing little over 100 pounds, he testified.

He finally entered Robert Bent Brigham hospital in September, 1928, staying there until December, 1931, when he was discharged after a series of operations had restored partial use of his limbs.

"While I was at the hospital she brought a man there, a friend of mine, this F.R., and they told me they loved each other," he testified.

"I could not move. I was helpless in bed. She told me I was all done, that I'd never come out alive, and that she did not intend to have her life ruined by arthritis. After they left I suffered

a relapse." He had no income, he said, until December, 1931, when the Government allowed his claim for war disability and since then he has received \$80 a month. His wife has an income of her own, he testified, and made trips to California and Europe while he was in the hospital.

He testified his wife lived in an apartment in Bay State road, and that her rent was paid by the other man.

"Do you want me to name him?" he asked, straightening in the chair from which he testified.

"No, just how do you know he paid her rent?"

"Mrs. Peters told me so herself." He said he had not lived with Mrs. Peters since she brought the man to the hospital and admitted her love for him.

"I was not able to, and I was not interested in her," he said.

Under cross-examination, he admitted that despite the "F.R." incident and his lack of interest in his wife, he drew a will in her favour in 1931, subsequent to these incidents. He admitted that his wife paid half their household expenses after he lost his position.

Mrs. Lucy Tracy, Mrs. Peter's sister, took the stand against her to describe Christmas at her home in 1931, the day after Peters was discharged from the hospital.

She said her sister called Peters "A d— fool," and threw presents at him.

Questioned concerning "F. R." Mrs. Tracy said, "Rena was madly in love with him, and said so."

"She said she had lost all love for her husband and did not intend to go on living with a cripple."

"She expressed the hope that he would never come out of the hospital alive."

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.

Every infantry battalion of the Canadian Army Corps was a masterpiece of its kind. The same may be honestly said of every unit of every arm in that army corps—battery, field company, whatever you choose to name. All had to be good. There were no two ways about it. Consider the 7th Battalion, of British Columbia, for instance. It got off to an early, glorious and tragic start. Tragedy and glory! Stark tragedy and pitiful glory! The horror of slaughter is not lessened by the fact that those who are slaughtered face death without flinching. This adds to the horror of it. If cowards were the only victims of warfare? But the cowards are not there!

The 7th Battalion suffered over seven hundred casualties in three April days of 1915, including its first commanding officer, and won a Victoria Cross. The V. C. fell to Lt. Edward Donald Bellew, who commanded the machine-guns of the battalion. And his guns were two in number; two and no more; two air-cooled Colts emma-gees. No Canadian battalion possessed more than two machine-guns in the Second Battle of Ypres; and there were twelve battalions—which tot up to twenty-four machine-guns for the whole division. It is a pity—pity for dead Canadians—that some military genius at Ottawa could not have foreseen the advantage of machine-guns and the disadvantage of the delicate, straight-pull Ross rifle.

Bellew set up his two guns on a rise of ground commanding the village of Keerselaere. The village was occupied by the enemy, in force. The 24th and struck the 7th on the front and right flank in superior numbers.

The company on the right was done in, wiped out; and then Bellew's machine guns checked the pressure on that flank. But Bellew's party was reduced to two—Bellew himself and his sergeant. Peerless was the sergeant's name. The Germans were within a hundred yards of them. They realized the situation. By remaining and firing their guns they could render extraordinary service to their comrades—but at certain destruction to themselves. They decided for the service and the sacrifice, in perfect agreement. "Are you for it, Peerless?" "I'm with you!"

Each had a gun; and the guns were in a good humor. The loaded belts crawled up and through without a hitch. The enemy was within eighty, seventy, sixty yards. Peerless was shot dead. Bellew was hit. He fell, but did not stay down. He got to his knees and pressure on the trigger of his gun was resumed. Thus he ran the last belt of ammunition through the hammering breech. Then he smashed the faithful machine-gun with a rifle—and by that time they were upon him, around him and all over him. They took him alive.

The 7th Battalion's first commanding officer, Hart McHarg, was killed in action, April, 1915; Victor Odum commanded next until July, 1916, when he was promoted to a brigade; Gardner followed; and Gilson came fourth and last. Lt. Col. W. F. Gilson, D.S.O., began his service with the 7th as a company-sergeant-major. He commanded the regiment with distinction from October, 1916, until demobilization. Victor Odum was a newspaper editor and publisher in Vancouver before the war. I saw him a few years ago, in a bowler. I had seen him last in a tin hat. One of Canada's best battalion commanders!—one of her best 24th and struck the 7th on the front and right flank in superior numbers. look it, in that bowler.

QUEBEC GIRL IN THE MOVIES

QUEBEC, P.Q., Dec. 20—Lucille Watson, well-known actress who was seen here recently in the screen version of Barrie's "What Every Woman Knows" is a native of Quebec City and attended school here as a child. Her parents, Capt. and Mrs. Charles Watson who came here from England, were both prominent in theatrical affairs. Later the family moved to Ottawa. The part played by Miss Watson in the Barrie picture required the ability to speak French fluently.

That Christmas Spirit

France breathes hate—hate of Germany—breathes it sotto voce. Germany snarls at the peace that passeth understanding, the Treaty of Versailles, to wit, and re-arms. The Little Entente barks, dares anyone to tie a can to that tail. Czechoslovakia and Hungary show their teeth at each other. Italy glowers. Spain mutters. Belgium shivers in her shoes. Japan flaunts a chip on her shoulder.

Russia executes sixty-six advanced thinkers.

The United States growls that if Japan wants a naval race she can have it and then some.

England views all with friendly alarm.

This is the Christmas spirit as we visage it December 1934—peace on earth to men of good will with the most recent amendments.

Meanwhile we are glad to draw attention to Holland and the Scandinavian countries which must be making considerable money minding their own businesses.

Hornsby Call Indians Best in Amer. League

(Continued from page six)

we were at this time last year."

Hornsby expects to turn a trade or two. He has given his terms to the Red Sox, White Sox, Yankees and Tigers and figures he will hear from a couple of managers before the spring training period ends.

29 YEARS AGO TODAY

(FROM THE FILES OF THE DAILY HERALD)

Mr. Chas D. Richards, a graduate of the U.N.B. is to succeed to the principalship of the Woodstock Grammar School, vacated by the resignation of Mr. Hume Harrison who is going into the insurance business at Woodstock.

Progress in Photography

Harvey's photograph studio has recently been equipped with a late invention which enables the operator to print photographs on dull days or in the evening just the same as on the finest days. It consists of a sort of cage in which can be placed sixty printing frames. In the middle of this cage is a powerful light, the strength of which can be best understood when one knows that it is equal to five of the street lights. This does the work of the sun quite as satisfactory and as reliable as the Fredericton Gas Company itself. Such an instrument is invaluable to a studio, when business is brisk and is pleasing to patrons who do not wish to wait for the weather.

Red Sox To Add New Players To Line-up

(Continued from page six)

since. His hitting improved and he became an outstanding first baseman.

Trade Prospects Bright

Annually there has been a rumor that Burns was sought by another American League team, but the prospects of a trade that will move him to Boston are brighter this winter than ever.

With Burns very likely will go Oscar Melillo, the flashy second baseman of the Browns. This pair would give the Red Sox a pretty formidable defense on the right side of the infield, with Cronin and Werber, a brilliant duo, on the left flank.

While American League fans raved about the infield combination of Greenberg, Gehring, Rogell and Owen in 1934, the proposed Red Sox four for 1935 seems to rate, on paper at least, with some of the best combinations that ever appeared on a Boston team.

Starting a squeeze play with a small diamond.

Of Interest to the Women

USE BRIGHT COLORED TRANSPARENT PAPER

When You Wrap a Jar Let Ends of Paper Project
and Twist Them at Top Into a Spread—Two-in-One Gift of Coolies on Plate Welcome.

(By Marjorie Mills)

Now that the home-made goodies are ready for Christmas gifts, the jellies lined up on the shelf and the cookies ripening, perhaps you're wondering how you can do them up attractively and give them that professional touch.

Home-made jellies may be attractively presented with individual wrappings of bright-colored transparent paper, the ends of which project and are twisted at the top into a spread.

Gummed seals placed on the glasses themselves will show through the wrappings.

If you are giving an assortment of jellies, choose your wrappings according to flavor, purple for grape, green for mint, red for apple, etc., which will both decorate and identify the jelly glasses.

A two-in-one gift of cookies in a plate or bowl is always welcome for Christmas. Often, however, the cookies are not used at once. If you want to be sure that their freshness is kept you can wrap them in moisture-proof cellophane and then wrap the plate, with cookies in it, in a bright-colored sheet of the same material, which is then twisted and tied at the center.

MAPLE LEAF FUDGE

1-2 cup sweetened condensed milk
1-2 cup water
1 cup sugar
3-4 cup maple syrup
1 tablespoon butter
3-4 cup pecan meats, broken in small pieces

Thoroughly blend, sweetened condensed milk, water, sugar, and maple syrup. Put in a saucepan, heat gradually to boiling point, stirring until the sugar is dissolved. Cook slowly, stirring frequently until the mixture will form a soft ball (238 degrees F.) when tested in cold water. Remove from fire, add butter, but do not stir it in. When lukewarm, beat until it creams, add nut meats, spread in a buttered pan. When it hardens mark in squares.

MAGIC CHOCOLATE CARAMELS

3 squares unsweetened chocolate
1 1-3 cups (1 can) sweetened condensed milk
1-2 cup corn syrup
Few grains salt
1 teaspoon vanilla
1-2 cup chopped nut meats, if desired

Melt chocolate in shallow pan. Add sweetened condensed milk, corn syrup and salt. Cook slowly, over low heat, stirring constantly until firm ball forms when tested in cold water (approximately 20 minutes). Remove from fire, add chopped nut meats and vanilla. Pour into buttered pan. When cold remove from pan and cut into squares. Wrap in squares of waxed paper for packing.

FRUIT CAKE

(Without Butter or Egg)

1 cup sugar
1-2 cup molasses
3-4 cup milk
1-4 cup coffee infusion.
1 1-2 cups entire wheat flour
1-2 cup white flour
4 teaspoons baking powder
1-2 teaspoon salt
1 teaspoon cinnamon
1-4 teaspoon each allspice, clove, mace and grated nutmeg
1 pound seeded raisins, cut in pieces

Mix sugar, molasses, milk and coffee. Mix and sift dry ingredients, reserving 1-4 cup white flour. Combine mixtures and add raisins, dredged with remaining flour. Turn into buttered and floured bread pan and bake 50 minutes in moderate oven (350 degrees F.).

GREEN TREE SANDWICH

Cut thinly sliced white bread into tree shapes. Spread with green colored cream cheese and butter and sprinkle with chopped parsley and watercress.

YULETIDE LOG

Cut long slice from bottom of a fresh loaf of bread. Spread with cream-colored butter and grape jelly. Roll up. Dip end of roll in mayonnaise and then in chopped parsley.

FRUITY FUDGE

3 cups sugar
1 1-2 cups milk
3 squares chocolate
2 tablespoons butter
1 teaspoon vanilla
2-3 cup chopped raisins
1-2 cup chopped figs
1-2 cup chopped nuts

Boil gently, stirring frequently, sugar, milk, chocolate and butter. When TWO—WOMENS soft ball forms when tested in cold water, remove from fire and let stand twenty minutes. Beat until creamy and thick. Add rest of ingredients. Pour onto buttered pan. When firm, cut into squares.

STRAWBERRY JELLY

Two cups juice from canned strawberries
1 lemon
4 cups granulated sugar
4-2 cup commercial pectin
Drain the syrup from the canned berries and add the juice of lemon. Put sugar and syrup into sauce pan. Mix and bring quickly to the boiling point, stirring constantly. Add pectin, stirring constantly and bring to a hard boil. Remove at once from the fire, skim and pour into sterilized glasses.

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