

SERVICES HELD AT THE CHURCHES ON SUNDAY

Regular Church Services Largely Attended As Christmas Draws Near—All Churches To Hold Special Services With Special Christmas Music Next Week

Good sized congregations attended the Sunday service of the various churches here yesterday and in most of the churches decorations in preparation for the Christmas services were already in place.

At St. Andrew's Presbyterian Church, the Rev. Dr. George E. Ross delivered a most interesting sermon in the morning on "The Forerunner of Christ". There was a large attendance at the Bible Class and Sunday School in the afternoon. At the evening service Dr. Ross spoke again and chose as his subject "World Conditions When Christ Came". In his sermon he compared the conditions of the world today to those when our Lord Came to this earth, and drew a vivid picture of the comparison.

David L. Kennedy, minister of the Devon Baptist Church, conducted morning worship in that church at 11 a.m., and chose as his subject "Regal Requirements". The evening service was held at the usual hour, 7 P.M., and at this service Mr. Kennedy spoke on "The Good Old Times" or "The Good Times Now".

Rev. W. A. Burge spoke at the ser-

vices of the Gibson Memorial Church at Devon, Nashwaaksis and Kingsley. His theme for the day was "Preparing for Christmas", and he spoke at Nashwaaksis in the morning at 11 A.M., at Kingsley, 2 p.m. and at Devon he conducted a service with special music at 7 p.m.

At the Brunswick Street Baptist Church the Fellowship Prayer Meeting was held in the vestry at 10:30 a.m. The regular Sunday morning service was held at 11 a.m., and the pastor, Rev. G. W. Guioi delivered his eighth of a series of sermons on the Miracles of Jesus entitled "The Word of Power". In the afternoon the regular session of the Sunday School and Brotherhood was held. At 2 p.m., the Rev. Mr. Guioi spoke on the Parables of Jesus and chose "The Diligent Search" as his topic.

The Rev. George Telford used as his morning subject at St. Paul's United Church "Loves Supreme Test" and in the evening delivered a most impressive sermon entitled "Is Christianity Love or Law". The regular Sunday school and Bible classes were conducted in the afternoon.

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.

During the course of the 2nd Canadian Infantry Battalion's battle of September 9th, in which they demonstrated to the hopeful enemy the discouraging fact that the Canadian morale was not only unshaken but on the up-and-up, a lance-corporal of that outfit picked off a Victoria cross. Lance-Corporal Leonard Clarke and four other grenadiers (bombers) were detailed to clean up on a flank of a newly captured bit of trench and cover a working-party engaged in blocking the trench. They were under a variety of fires, including aimed rifle-fire; and it was not long before Clarke remained the only unhit member of his party.

He began the construction of a block in the trench, on his own account, and was attacked by a strong party of the enemy led by two officers. He did not wait for them. Instead, he left his half-built block and went right at them behind his revolver. His pistol empty, he continued his fire and his advance with two of their own rifles. One of the German officers got close enough to bayonet him in a leg—and was killed in the act. The remainder of the hostile twenty turned and ran for it; but the lance-corporal pursued, put four more out of action and collared and fetched home a fifth—a sample to show his platoon-commander. He went to the nearest dressing station, had his leg attended to and returned to duty next day.

Leonard Clarke, V.C. It would be interesting to know how Leonard puts in his time nowadays.

In The Air

It was in September, 1916, and dur-

ing the operations of the Canadian Corps on the Somme, that the famous air-minded enemy hero, Manfred Von Richthofen first tasted blood. On the 17th day of that month, in that year, on the day following the Canadians' heroic capture of Courcellette, Von Richthofen shot down his first victim plane, a British machine, with its two occupants career of German's "Red Knight," or whatever they called him; and as the beginning had Canadian associations, the end was even more closely connected with Canada. During the balance of the year 1916, he shot down fourteen more planes—all British. In the course of time he shot his grim score up to eighty planes; and still they were all British; and of their 103 occupants, 87 were dead men.

Captain Brown

Von Richthofen was skilled, clever and brave but not reckless. But the day came when he was just a trifle careless—the day Captain A. R. Brown of Toronto went after him—and that was his last day in the air.

Flight Commander Brown, flying high, looked down and beheld a hostile plane, a Fokker, manoeuvring above and behind the Camel of his friend, Second Lieutenant May. Though he did not recognize the Fokker as Von Richthofen's he made a steep dive to his friend's assistance. He straightened out above and to the right of the Fokker. The Fokker's pilot had both eyes and all his attention focussed upon his intended victim. He permitted himself a slight carelessness. When Captain Brown cut loose with his twin machine-gun, the Fokker's pilot crumpled in his cockpit. That was the end of Manfred Von Richthofen's terrific career.

FISH SURVIVE DROP FROM GREAT HEIGHT

MONTREAL, Dec. 17—A series of remarkable experiments, proving that fish can be dropped into water, or even to the ground, from altitudes up to 1,500 feet without serious injury, have just been concluded by the Quebec Department of Fish and Game.

The experiments were part of the department's researches into new and speedier methods of restocking lakes. One of the methods under consideration was dropping fish from airplanes. It was doubted, however, whether the fish could survive the drop. The experiments proved beyond doubt that they could.

A number of trout first were taken up to a height of 200 feet, and dropped into a pond. They swam on as if nothing happened. Then fish were dropped from heights of 1,000 to 1,500

At the Wilmet United Church the Rev. J. W. Bartlett spoke very appropriately at the morning service on "The Approach to Christmas". The Sunday school classes were held, as usual, in the vestry and the Brotherhood met in the Pythian Hall on Queen Street. The Rev. Mr. Bartlett delighted and impressed his congregation in the evening with a sermon very much in place with present conditions—"On Giving Short Measure". This sermon was intended as a particularly important message to Christmas shoppers and shop men. The Children's Choir rendered several Christmas carols at the evening service.

The service of the George Street Baptist Church with the Rev. John A. Linton, B. A., officiating, was broadcast over station CFNB. Besides the regular church services in the morning and evening, men's prayer meeting was held in the morning and the regular Sunday School session in the afternoon.

The regular church services were held at the St. Dunstan's Church with the Right Rev. Msgr. F. L. Carney officiating. In the morning the Holy Name Society received communion in a body in the church and then proceeded to the Parish Hall where they had a Communion Breakfast. The Holy Name Society also held a meeting in the evening.

Of Interest to the Women

CHRISTMAS SUGGESTIONS

And now we've some more suggestions for that all-important holiday. For a last-minute gift make a modern fruit cake and tuck it into a baking dish. This cake requires no cooking.

er's sugar and water. Before icing hardens, sprinkle with chopped pistachio nuts and place at intervals small red candies in clusters of three. Makes 75 cookies.

MODERN FRUIT CAKE

1-2 pound graham crackers, rolled
3-4 cup dates, chopped
1-4 cup raisins, chopped
1 cup marshmallows, cut into eighths.
1 cup walnuts, chopped
1 small bottle Maraschino cherries
1-4 teaspoon salt
Add all ingredients to rolled crackers. Lastly gradually add cream, mixing thoroughly to moisten all the cracker crumbs. Pack in square tin or mold lined with waxed paper. Place in refrigerator for twelve hours and serve with or without whipped cream.

STUFFED PRUNES

Wash and steam medium-sized prunes. To steam, place them in a strainer, over boiling water and let stand until well puffed, about five minutes. Cool and remove pits. Place a half or whole marshmallow (according to size of prune) in cavity leaving the cut surface exposed. Roll in shredded cocoanut or powdered sugar. For a Christmas variation roll in red and green cocoanut. Figs or dates may be substituted for the prunes.

CHRISTMAS WREATHS

1-2 cup butter
1-2 cup sugar
3 tablespoons milk
1 1-2 cups bread flour
1-2 teaspoon baking powder
1-8 teaspoon salt
1-4 teaspoon almond flavoring
1 egg yolk
Cream butter, add sugar and cream well. Add egg yolk and beat. Add milk, flavoring and sifted dry ingredients. Chill thoroughly. Roll out as thin as possible on floured cloth. Cut with doughnut cutter and bake in 375 degree Fahrenheit oven about ten minutes or until delicately browned. Remove immediately. When cool, ice with thin icing made of confection-

CHRISTMAS DAINTIES

4 envelopes gelatine
1 cup cold water
4 cups sugar
1-4 teaspoon salt
1 1-2 cups boiling water
1-2 teaspoon peppermint extract
1 teaspoon cinnamon paste
Red and green color paste
Bring sugar, salt and boiling water to boiling point, keeping covered. Pour cold water in bowl; sprinkle gelatine on top. Add to hot syrup; stir until dissolved. Boil slowly 15 minutes. Remove; divide into equal parts. Color one part delicate red; flavor with cinnamon extract.

CHILDREN'S "PLUM" PUDDING

A pudding that looks just like a plum pudding, but is skillfully disguised for the youngsters is made this way: Soak 2 cups stale bread crumbs, grated in 4 cups scalded milk until soft. Melt a square of unsweetened chocolate in a small pan set over hot water (or in double boiler). Pour over the chocolate enough of the hot milk strained from the soaked bread to thin the chocolate until it pours easily. Then add hot chocolate to warm bread and milk and add 2-3 cup white corn syrup, 1-4 teaspoon salt, 1-2 teaspoon almond extract; then add 2 eggs slightly beaten and last one cup finely ground dates and one cup finely chopped nutmeats. Stir greased baking dish or mold. Bake for one hour. Turn mold out on lace paper doily, put sprig of holly on top and serve with whipped cream.

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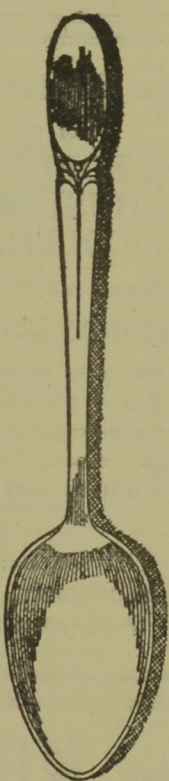
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