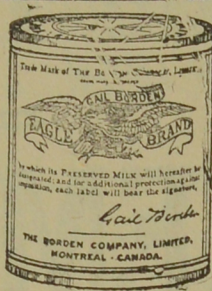


4 Simple nourishing puddings

made with
EAGLE BRAND



RICE PUDDING

$\frac{1}{2}$ cup rice
 $\frac{1}{2}$ cup Eagle Brand Condensed Milk
 $\frac{1}{2}$ cups water
Rind of one-half lemon thinly sliced

Wash rice thoroughly, cover with cold water, soak one hour, drain. Dilute milk with cold water, stirring well to blend. Add rice, salt and lemon rind, cook in a double boiler until rice is tender and milk nearly absorbed. Remove lemon rind, stir in eggs and butter. Cook slowly five minutes longer. Add raisins, pour into a buttered pudding dish, bake in a moderate oven twenty minutes.

TAPIOCAL CREAM PUDDING

$\frac{1}{2}$ cup Eagle Brand Condensed Milk
 $\frac{1}{2}$ cups hot water
4 tablespoons quick-cooking tapioca

Dilute milk with hot water, blending well. Bring to scalding point in a double boiler. Stir in tapioca and cook about one-half hour. Add butter and salt to egg yolks. Pour over them gradually the hot tapioca, stirring constantly. Return to double boiler and cook three minutes longer. Pour slowly over the beaten egg whites, folding in gently; flavor and chill. Serve plain or with cream or fresh fruit sauce.

Vary cream tapioca pudding by arranging fresh or canned peaches, apricots, or sliced oranges in bottom of serving dish, pouring over the chilled tapioca cream.

ORANGE BREAD PUDDING

$\frac{1}{2}$ cup Eagle Brand Condensed Milk
2 cups hot water
1 cup sifted soft bread crumbs
2 egg yolks, slightly beaten

Add hot water to condensed milk, blend thoroughly, and bring to scalding point. Pour over bread crumbs; let stand until cool. Add egg yolks, salt, melted butter, orange juice and rind. Pour into a buttered pudding dish, set in a pan of hot water. Bake in a moderate oven about forty-five minutes. Cover with meringue of stiffly beaten egg whites and one-fourth cup sugar. Brown slightly in a moderate oven. Serve cold. If desired, the whole eggs may be added to pudding, the meringue omitted and the pudding served cold with cream.

CARAMEL PUDDING

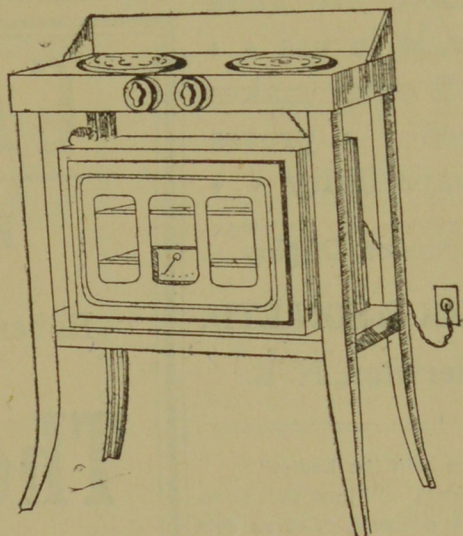
Place unopened can of Eagle Brand Condensed Milk in a kettle of boiling water and simmer for two and a half hours, being careful not to let the kettle boil dry. Remove can, cool, and chill. Remove top of can, cutting along the side of the can—not the top—so that the contents may be removed whole; place on a serving dish, garnish with broken nut meats and whipped cream. To serve individually, cut in slices, garnish with nut meats and whipped cream—or use plain unsweetened cream, with or without garnish.

69-27 For More Recipes write to THE BORDEN CO., LIMITED, 180 St. Paul St. W., Montreal

EAGLE BRAND
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This milk is entirely a Maritime Province product
CONDENSARY TRURO, N.S.

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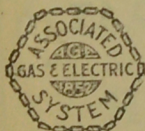
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of the ASSOCIATED SYSTEM
FREDERICTON, NEW BRUNSWICK

TOURIST ARE NOW SNUBBING PARIS AND ITS LEAPING PRICES; MANY REFUSE TO BE GOUGED

Paris, France, Aug. 17—Now that the peak of the tourists season has been reached it is realized that the high prices have here kept thousands of Americans from France this year. Last year approximately 300,000 American tourists visited Paris and France but this year's number is likely to fall considerably below this figure. French official sources are wary of statistics to this effect and precise figures are impossible to obtain.

The national tourists' bureau has no statistics of the number of Americans coming to France since 1926, when the estimate was 225,000. American banks and tourist agencies agree however, that a serious slump has occurred this summer and that many small organizations devoted to travel have been hard hit.

Bartender's Barometer Low

Plenty of barometers exist to show this trend. For instance, the bartender in one of the most famous hotel bars in Paris says that his receipts in July this year were 40,000 francs (\$1,600) less than in July last year. Several of the fashionable dressmakers are complaining that fewer rich American women are buying dresses than ever before. The hotelkeepers' association reports good business as usual, but this is because Paris has comparatively few first-class hotels, though the number is constantly growing and good hotels in this city are always jammed.

The value of American tourist traffic to France is difficult to estimate, but it probably reaches \$300,000,000 a year. This sum is reached if every

visitor spends \$100. Most of them spend far more than that. "Tourism" is recognized as one of the chief industries of France and any serious diminution in the number of Americans is a considerably blow not only to the luxury hotel and restaurant business but to industry as a whole in France.

Prices Steadily Going Up

The principal reason given for the slump in the tourist traffic is high prices. Year by year, especially since the franc was stabilized, prices have been going up here. Once Paris was traditionally the cheapest European capital.

Several wives of American millionaires sampling wares on the Rue de la Paix have simply said that they are returning to New York in order to buy their clothes. As to the restaurants the sky is the limit. A moderate dinner for two in any of the boulevard restaurants frequented largely by Americans is likely to cost once again as much as in similar restaurants in America. Even liquor has gone up. Whisky and soda in a fashionable bar in Paris now costs about 75 cents or in other words the same as it costs in "good" American speakeasies.

Of course, this rise in prices is only one of many reasons why such a lot of Americans have been snubbing Paris this summer. One tourist agency said that thousands of visitors have been cutting their stay here short and going to Germany instead. Germany is reported to be having its best tourist season since the world war and at the same time Paris is having one of its worst.

CITY OF CHICAGO TO HAVE A SCOTLAND YARD HAS STUDIED LONDON POLICE METHODS

Chicago, Aug. 17—Chicago, with a record of failures in solving crime, turned its attention yesterday to the secret, successful methods of Scotland Yard, and other great agencies of the kind in the Old World, where the cunning of criminals is overcome and murders are growing scarce.

A careful study will be made of the files of detective bureaus in all the leading cities of the world and brought back to Chicago to be used by science in replacing politics in solving past and future crimes.

Leading business and professional men of the city are backing the establishment of the scientific crime detection laboratory, where clues will be given scientific scrutiny for the trace that all criminals are supposed to leave.

"Our managing director, Col. Calvin Goddard, is now abroad to learn the detective crime-fighting agencies of Europe," Dean John H. Wigmore, of Northwestern University and secretary of the laboratory, said yesterday. "Anyone familiar with conditions in the Old World knows that it has only a small fraction of the crime we have. Seldom does a murder go unsolved or a criminal escape without punishment."

Ballistic Expert

Col. Goddard is the ballistic expert who was called in, among other experts, to examine the impressions of bullets taken from the walls of a North Side garage, where six members of the "Bugs" Moran gang were massacred.

"Scratches and impressions made by the barrels of guns on fired bullets leave tell-tale marks," Goddard explained, and he enlightened police on

the subject at length. But the massacre was not solved.

Goddard expects to return from Europe about the middle of October, shortly after the crime-detecting laboratory is established on the near North Side, a location not far from the massacre scene.

"Every one of London's 16 murders last year was solved and to historic Scotland Yard, the detective bureau of England, goes the credit," Dean Wigmore continued, in discussing the plans for Chicago's crime laboratory. "Col. Goddard proposed to learn its methods of procedure in detail and make them available for Chicago police."

"He will also visit Berlin, Paris, Rome, Vienna and Lausanne to confer with police officials and learn their ways of finding the criminal and punishing him. Col. Goddard has been promised the most cordial cooperation by the various Governments, and we expect him to bring back with him many startling facts as to how modern science may be used to uphold the law and protect society."

Dean Wigmore and others connected with the movement have offered the position of assistant managing director of the laboratory to Robert T. Passler, who for 17 years was chemical analyst for the Pennsylvania state police.

Burnt A. Massee, president; Walter A. Olson, vice-president and Dana Pierce, treasurer, all leading citizens of Chicago, will direct the operations of the laboratory.

Summer vacation period is now in the home stretch.

FIRE ALARM LOCATION IN THE CITY

- 6 Argyle and York Sts.
- 7 Victoria Public Hospital.
- 8 Children's Home.
- 2 Westmorland and Aberdeen Sts.
- 18 Northumberland and Saunders Sts.
- 14 Brunswick and Smythe Sts.
- 15 Charlotte and Smythe Sts.
- 16 George and Northumberland Sts.
- 17 King and Northumberland Sts.
- 21 York and Queen Sts.
- 23 York and George Sts.
- 24 Queen and Westmorland Sts.
- 25 Brunswick and Westmorland Sts.
- 26 Charlotte and Westmorland Sts.
- 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.
- 42 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 Street and University Avenue.
- 56 Lansdowne and Waterloo Row.
- 57 Grey Street and University Ave.
- 112 Aberdeen and Smythe Sts.

Relatively is an impressive abstract. Life is much shorter than it seems and we're dead longer than we think.

Guess most of us human beings are more or less like the weather—probably fair tomorrow.

SUMMER TRAIN SERVICES BETWEEN NEW YORK, BOSTON, AND THE MARITIMES

For the Summer season 1929, exceptionally attractive schedules will be placed in effect between New York and Boston, and the Maritime Provinces, and will prove of much interest to the regular and tourist traffic.

THE GULL will operate daily leaving Boston 10.40 P. M. arriving Saint John 2.00 P. M. Daylight time. On the return leaves Saint John at 7.45 P. M. Daylight time, arriving North Station Boston 6.55 A. M. following day. This train will carry Compartment Lounge car, Standard Sleepers and through Day Coaches.

In addition to the above the PINE TREE ACADIAN will be operated June 28th to September 6th inclusive, five days a week each way, leaving Boston at 3.20 P. M. Mondays to Fridays inclusive, arriving Saint John at 7.10 A. M. Daylight time, Tuesdays to Saturdays inclusive, arriving Boston 8.50 P. M. same evening. This train will carry standard sleepers in which parlor car accommodation may be obtained from Saint John to Boston, also through day coaches and will give a two train a day service for five days a week.

The New York services will be maintained by the DOWN EASTER which will operate one day a week each way leaving New York, Grand Central Station, every Friday, June 28th to August 30th, at 9.02 mornings. On the return leave Saint John at 7.45 P. M. Daylight time Sundays, arriving in New York at 5.07 P. M. following afternoon. The car will not be operated on Sunday September 1st, but will leave Saint John on Monday, September 2nd instead arriving New York afternoon of September 3rd.

It is anticipated that this excellent service will be patronized by even a greater number of Tourists than in previous years and it is expected to be very popular with the other travelers as well.

Any local ticket agent can supply complete details and make desired reservations.

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