Capital, $34,548,760 Rest and Undivided Profits, $37,076,829

Total Assets, $915,705,653

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The Bank has over 600 Offices in Canada, Newfoundland, United States, Mexico; at London, England, and at Paris, France, with Correspondents in all Countries, offering exceptional facilities in all departments of General and Foreign Banking.

The Bank of Montreal holds an interest in Barclays Bank (Dominion, Colonial and Overseas), and by reason of this association is able to offer its clients close competitive rates and complete banking service for business with the West Indies, among the important advantages offered being facilities for obtaining accurate local information.

BANK OF MONTREAL

Established 1817

EAGLE BRAND CONDENSED MILK

4 simple nourishing puddings made with EAGLE BRAND

RICE PUDDING

½ cup rice
¾ cup Eagle Brand Condensed Milk
2½ cups water
Rind of one-half lemon thinly sliced
½ teaspoon salt
1 tablespoon butter
2 eggs, slightly beaten
½ cup seeded raisins

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.

TAPIOCA CREAM PUDDING

¾ cup Eagle Brand Condensed Milk
2½ cups hot water
4 tablespoons quick-cooking tapioca
½ teaspoon salt
1 tablespoon melted butter
1 teaspoon vanilla or any preferred flavoring
2 eggs, beaten separately

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

¾ cup Eagle Brand Condensed Milk
2 cups hot water
1 cup sifted soft bread crumbs
2 egg yolks, slightly beaten
1 tablespoon melted butter
Juice of three oranges
Grated rind of one orange
¼ teaspoon salt

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

This milk is entirely a Maritime Province product

CONDENSARY - - - - TRURO, N.S.

ITALY PLANS TO PRODUCE OPERA SOON IN THE TALKIES FAMOUS MELODIES ON SCREEN

Washington, Aug. 10—No one ever has figured out precisely why it is that grand opera has always flourished more luxuriantly in Italy than anywhere else. The climate has been cited as a cause, the brilliant sunshine being credited with keeping the people so intensely happy that they burst into song at the slightest provocation.

Prefer Opera

Whatever the cause, the fact remains that the Italian will sing—end preferebly opera. So it is with considerable interest that the bureau of foreige and domestic cemmerce at Washington learns that there is a scheme afoot to make sound motion picture operas in Italy. The development, it would seem, was inevitable.

Iitaly first heard sound pictures in April of this year. April is decidedly a spring month in Milan, where the initial presentation of a sound picture (American by the way) has made. Those who heard it were immediately captivated, the bureau here is advised. But Italian national pride was roused in a curious fashion.

Italy has for years enjoyed motion pictures. Indeed, that country has sent us not a few splendid screen actors of whom the greatest was the late Rudolph Valentino. Italians, however, seemed to remain content with American films and only the most half-hearted efforts ever made to produce films in the ancient Roman state. Such efforts as were made were failures.

Home Of Opera

But the advent of the sound pictures stirred deep feelings. The visual picture was all very well as a product of America or any other foreign country. Indeed, La Scala, the most famous opera house in the world, lent its stage to the presentation of films, although for generations it had refused the privilege to legitimate stage plays. Every opera of any importance ever written has been uresented at La Scala and the career of no opera singer is capped until an appearance on the stage of La Scala is arranged. It was a triumph, indeed, for American films to be given the La Scala presentation.

But when it comes to sound pictures, pictures in which the actors sing audibly from the silver screen, the Italian realm is being upardonably invaded. Sound especially in musical form, is the peculiar prerogative of Italians. Why, the very first operas ever written were composed by Italians, who turned them out by the hundreds! Furthermore, all subsequent operas have followed to greater or less extent the model first laid down for the operatic form by Italians.

Italy's chief expert has always been grand opera. Of course, when Italy was Rome it exported legions to conquer the world, but now that those days have passed long since, the European boot is most notably represented in other occidental lands by operas, opera singers, and organ grinders. Did any one ever see an organ grinder of any but Italian nativity or at least descent or extraction? No part of the world, in the opinion of the Italians, has a clear right to produce real grand opera but Italy.

During the six months' season at La Scala Opera House in Milan opera is performed practically every day. Every year sees the presentation of new operas, but the mainstays are the old ones, which are sung over and over again. The children in the streets of Milano, Firenze, Roma and many another Italian city can sing the entire scores of the operas of Italian composers—Verdi, Donizetti, Leoncavallo, Mascagni, Puccini, Scarlatti and many another. Other cities besides Milan have noted opera houses. Their clientele is unlike that of, say, the Metropolitan Grand Opera House of New York, where as many persons go to see what jewels their neighbors are wearing as to hear the music. Prices are much lower and the very poorest people attend, not to compare each other's rags, but to listen and learn. An Italian street beggar will spend his alms on a seat at the opera.

On Singing Screen

So it is regarded by the Italians as the natural thing for them to make the world opera-conscious by putting their great works on the singing screens. There are so many trained singers in Italy that this will provide a new and welcome source of employment. Hundreds of singers, with entire roles and scores well learned and rehearsed, are always ready at a nod to spring to the boards to take any part in any operatic production. They are equally ready to spring before a recording machine.

The Italians do not lay claim to being in advance of Americans in the actual production of sound pictures from the technical and mechanical point of view. What they are ready to furnish is the talent. The bureau of foreign and domestic commerce here, therefore, sees an excellent trade opportunity for American producing companies to avail themselves of the ready-made grand opera companies of the Italian cities.

CARRIERS ARE PERSISTENT IN BAZAAR

Outside the bazaar in Calcutta, writes a contributor in The Ocean Ferry, you observe as you pass in, certain lean little men in loin clothes, each having a large circular basket with two handles. One of them promptly follows you, padding along noiselessly with bare feet, and you are half way thruogh the first alley before you become conscious of his presence.

You tell him to go away. He does not go. You try to shoo him, as you would an over-affectionate dog. Nothing doing. He is there to carry parcels for buyers in the bazaar, and it is not within the range of his understanding to conceive of a foreign sahib, all done up in white clothes and shoes and pit helmet to be anything else than a prodigal buyer.

So he abides with you, and when you have bought one small brass tea caddy and a carved box 3 by 4 inches, he insists on putting them into his basket, to be taken home with you. After trotting around with you for an hour or so, and padding along with you to your hotel, where the packages are delivered to a house boy, he receives four annas—about ten cents and he is content.

This system prevails throughout India where no white man is expected ot carry a bundle, however small. The carrying of burdens is the duty of the menial classes, hence the firmness with which the carriers of the bazaars maintain their particular kind of special delivery.

BLIND PITCH HORSESHOES IN NEBRASKA

Lincoln, Neb., Aug. 11—Another outdoor sport that has been added to the list of games in which the blind can participate is horseshoes, played at the Nebraska School for the Blind.

Regulation size horseshoe courts were established and several blind children have become proficient at pitching.

In playing the game a blind boy is partnered with one not entirely blind. The boy who can see stands near the stake at which his partner is shooting and calls out directions to him. Ringers are not uncommon.

Church pews never skid into a ditch, smash against a telephone pole, ,or get tagged for speeding.

Well, modern girls may be affected, but at that they don't put on so very much.

With movie stars, one honeymoon ends when another begins.

Lima Beane says the record for endurance flights is still held by gossip.

Science says books often contain hay fever germs. Possibly, in the hay fever season.

FIRE ALARM LOCATION IN THE CITY

6 Argyle and York Sts.
7 Victoria Public Hospital.
8 Children's Home.
2 Westmorland and Aberdeen Sts.
13 Northumberland and Saunders Sts.
14 Brunswick and Smythe Sts.
15 Charlotte and Smytne 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.
43 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.

Then there are the kind of people who think and think so much about life, and what it means, that they forget to live it.

Fortunately disgust doesn't kill. Yesterday's work may be painfully unsatisfactory, but there is a spirit that lives and inspires new effort.

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 patornized by even a greater number of Tourists than in previous years and it is expected to be very popular with the other travellers as well.

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

Forest Hills Hospital

Accredited training school for Nurses. 3 year course. One year High School required; graduates preferred. Maintenance, and allowance for uniforms and text books. Excellent educational and clinical facilities. Classes enter in February and September. Beautiful location. For prospectus write Principal, Box F., Jamaica Plain, Mass.