

DEADLOCK IN LABOR DISPUTE AT STELLARTON

Stellarton, Aug. 31.—There is no change in the strike situation at Stellarton, today. The men turned out this morning, as usual, but the U. M. W. men refused to go down the mine with non union men, and the situation is at a deadlock.

The O. B. U. are fighting the issue to the finish, and the situation may be tied up for several days. J. W. MacLeod, President of the U. M. W. of A. is in Stellarton today.

The telegram received from J. E. McLurg states that the mines are open, and will work as soon as sufficient number of workmen enter the pit. A resolution has been sent to Hon. E. N. Rhodes, Premier of Nova Scotia, Hon. G. S. Harrington, Minister of Mines, and Hon. W. L. Hall, Attorney General, by the O. B. U. officials, and a reply is expected from the Government immediately.

Both parties to the dispute are stating progress.

Sunday School Teacher—What will become of the man who feeds his body and neglects his soul?
Bright Pupil—He'll get too fat."

CYRUS CURTIS IS VISITING ST. ANDREWS

St. Andrews, Aug. 31.—An interesting party has arrived in this vicinity in the person of Mrs. Pierson Wells, daughter of Cyrus H. K. Curtis, president of the Saturday Evening Post. Mrs. Wells with her son, Cyrus Curtis Wells, and maid stopped over at the Kennedy House during the week-end en route to Bocabec, where they will spend some time as guests at the summer residence of Dean Edwards, of Detroit. The party arrived here by motor from Florida and were met at St. Andrews by the Dean, who later motored them to Bocabec.

Mrs. Wells will be joined here some time this week, it is expected, by her father, who will arrive in the harbor in his palatial yacht. The vessel has been recently overhauled and a new power plant installed at a cost of \$600,000.

PERSONAL etov(t . . N.
R. A. Thorne of Saint John is in the city.
H. McCabe and wife of Charlotte town are guests at the Barker House.

GERMANS TURN TO COCOA AS BEER PRICE MOUNTS

Berlin, Sept. 1.—Germany, once known as a nation of beer and coffee drinkers, is turning to cocoa and chocolate.

The high price of a stein of suds, the government reports, has cut the annual beer consumption from 102 liters for every man, woman and child to 75 liters. Coffee consumption has been cut in half, the average cost a pound being about \$1.

BICYCLE WIDOW WANTS DIVORCE

New York, Sept. 1.—Sundry golf widows have obtained divorces, but now comes a petition for a decree because of too much bicycling by hubby, among other reasons. Mrs. Dayton Carson avers that the Mister left home no less than six times because of his mania for long-distance wheeling, though she cut up the tires once. The last time he came back he was served with papers.

INDIAN CORN RECIPES ARE IN USE UNTIL THIS DAY; SQUAWS WELL KNOW HOW TO PREPARE IT

Corn was the one most useful food plant possessed by the native nations of both North America and South America, says Dr. Melvin R. Gilmore, writing in Good Health (Battle Creek, Mich.)

In both continents there were several distinct types, as flour corn, flint corn, sweet corn, pop-corn, and others, and of the different types there were innumerable varieties. The type we call flint corn was preferred for making hominy. Sweet corn was preferred for parching. Pop-corn, of course, was used for popping. Flour corn was the most generally useful type. It was preferred for use in the roasting ear stage, both for immediate consumption and for drying. This type was also preferred for grinding into meal, both on account of the greater facility with which it could be reduced to meal, and also for its good flavor. We read further:

"Every tribe which cultivated corn had a very large number of methods of preparing and serving it as food in both unripe and ripe stages. Green corn was most commonly roasted in the ear without removing the husk. This method retained all the sweetness and flavor of the corn. To cook corn in this manner a fire was laid in a long trench about a foot in width, or between two logs laid about a foot apart. When there was a good bed of hot coals the ears of corn, still contained in their husks, were laid on the fire and watched and turned to keep them from scorching until they were properly cooked.

Baked in Husks.

"In the country of the Arikara tribe on the upper Missouri River the diamond willow abounds. The dry wood of this species makes a quick, clean hot fire, and it is most commonly used in that region as a fuel for cooking. The Arikara lay a bed of dry poles of diamond willow about ten or twelve feet in length. On this bed of dry small wood a woman lays the ears of corn, retaining their husks, and watches and tends them, deftly turning them with a pole until they are properly cooked. The ears, when cooked, are tossed into a pile. There they lie steaming until they are sufficiently cool, when they are husked at convenience, and then the grains are shelled from the cobs and spread to dry in the sun and open air.

"When the cooked corn was husked it was sorted into three grades, according to the degree of maturity. The very tender young corn, those ears which were still 'in the milk,' were laid by in one pile, those which were approaching the 'hard' or ripe stage in another, and all in the prime 'roasting ear' stage in another. The corn was so sorted because the different stages of maturity are suited to different methods of preparation for eating.

Scraped From Cob.

The youngest corn, that 'in the milk,' was scraped from the cob. The mass of milky corn dough thus obtained was shaped into cakes and wrapped in corn husks and baked in the ashes under the fire. In these modern days it is baked in the oven of the kitchen range. Besides this use for immediate consumption, the corn 'in the milk' was also dried and kept for later use. This tender young corn was also used for infants' food as well as a tidbit for adults.

"A sort of bread was made from green corn. After roasting the ears in the manner above described, the grains were scored on the cob by running a knife down the rows; then the corn was cut from the cob and patted into little cakes and wrapped in fresh clean inner-husks of corn and baked in a bed of hot ashes. A variation of this sort of bread was made by the admixture of beans with the corn.

"When the green corn was out of season the preserved green corn, dehydrated as before described, was rehydrated by soaking, and was then cooked in various ways. It was seasoned with suet and stewed alone or mixed with beans or dried pumpkin.

"When green corn was dried to preserve it for later use, the silks were left on and were cooked and dried along with the corn. It is said that thus the flavor and sweetness of the silks were absorbed into the drying corn. When the drying process was finished the chaff and dried silks were winnowed out before the dried corn was stored away.

Graded.

"It was said above that when the green corn was husked after it was roasted for the purpose of drying for winter it was sorted into three grades, the third stage being that in which it has just passed the prime 'roasting ear' stage and is just becoming hard. Corn in this stage, after it was dried

was often cooked with beans, being first pounded in a mortar."

Meal made by pounding in a mortar with a pestle was the basis of many food preparations. Corn-meal was made into bread by mixing with water and seasoning with salt and fat. Sometimes boiled beans were mixed with the meal. Sometimes when soup was made from meat, the soup was thickened by meal made from parched corn, the fine and coarse being separated by sifting. The coarse meal was boiled first with the meat, and then the fine was added to the body of the soup. We read further:

"Corn was parched, pounded to a fine meal, then sifted, and the finest was mixed with sugar and water and shaped into balls. It was then ready to serve and was considered a delicacy.

"Corn-meal gruel was made especially for sick persons. Another preparation for the sick was made by boiling ripe corn until it was tender, then it was pounded to a paste on a flat stone, seasoned with a little salt, and boiled again. A gruel was also made from meal obtained by pounding dried green corn in a mortar. This gruel was seasoned with a little meat.

Good For Hiking.

"Plain parched corn was a convenient form of food, especially for use on the march, or any time when it was not convenient to have a cooking fire at the time when it was desired to eat. The type which we call sweet corn or sugar corn was the type preferred for parching. The ripe sweet corn was parched with a sufficient measure in the vessel of tallow which had been tried out with a quantity of slippery-elm bark in with the fat in the trying pot. The slippery-elm bark was considered to favor the keeping quality of the tallow, and to add a flavor which was liked.

"Hominy was made by boiling ripe corn with hardwood ashes, preferably hickory, until the hulls would slip from the grains. Then the hulls were washed out and the hulled corn washed in several waters until clear of the lye. This hominy might then be prepared in various ways to be served. It was sometimes made into soup, either with plain water or with meat stock. It was also cooked whole as a dish by itself, or together with meat. Sometimes it was crushed to a paste and in that form made into a kind of porridge. Or this hominy paste was made into dumplings, either plain or with boiled beans mixed in. A lump of fat was placed in the centre of each dumpling. And dumplings left over at one meal were drained of the water in which they had been cooked, and were mashed and fried for another meal."

HELD BALDWIN UP SO HE WOULD RISE IN WORLD

London, Sept. 1.—In a speech on his 59th birthday, Stanley Baldwin, the prime minister, described a quaint, old-fashioned ceremony which was observed just after his birth.

"On the day I was born" he said, "our cook wrapped me in a blanket, and, to insure I should rise in life, she carried me up the stairs to the top of the house and there stodd on a chair in the attic and held me up in the air as high as she could."

NOTICE

TENDERS FOR SOFT COAL

Sealed tenders, marked "Tenders for Soft Coal" will be received at the Provincial Department of Public Works, Fredericton, N. B., up to and including September 1st, 1926 at 5 o'clock P. M. for supplying 765 tons of New Brunswick soft coal for the Provincial Government Buildings at Fredericton, distributed as follows:

215 tons for the Legislative Bldg.
150 tons for the Agricultural Bldg.
200 tons for the Normal School (Main)
150 tons for the Normal School (Annex)
35 tons for the Health Dept. Bldg.
15 tons for the Road Engineers Office Bldg.

The coal to be of highest quality, properly screened with screen of not less than 1/2 inch mesh, to be shipped not later than September 20th, 1926. Price must be quoted per ton on cars at Fredericton. Lowest or any tender not necessarily accepted.

D. A. STEWART,
Minister of Public Works
for New Brunswick.
Dept. of Public Works,
Fredericton, N. B.



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SUBURBAN MATRONS.

(Glen Allen in New York Times.)
I celebrate suburban matronhood. The most diverse profession if you please—
I sing in rhyme the woman who can run
Her house, her car, her club with equal ease!
The woman who can cook and dust and clean;
Can sew a seam or sow the garden seed;
Can either tend the furnace—or a child;
Can make a cake—or make a speech at need!
Who mows the lawn and mends the faucets, too—
Can play the part of gardener or chauffeur,
Can substitute for doctor or trained nurse
Can paint the house or "spell" the carpenter!
Who plays a rather corking game of bridge;
Who holds her own at tennis and croquet;
Plays golf and swims and sails and rides a horse—
Plays all the latest music of the day.

Who helps the youngsters in their work for school—
Sings in the choir and leads the Bible class;
Upholsters chairs, puts paper on the wall—
Does fancy work and cans the garden sass!
Writes learned papers for her club on "Art";
Knows all the latest stitches at crochet;
Knits socks, mends clocks, makes frocks
And never gets—or claims—an eight hour day!
But when the census man comes round to take
The list of all her household every one,
And question her: "Your occupation ma'am?"
Confusedly she has to answer "None!"

Renewing Old Acquaintances.

Morris Purdy of New York formerly a resident of Saint John was here today renewing old acquaintances. He was a student at Davenport School in Saint John in his youth and a number of Fredericton boys were fellow-students. Today he looked up some of them including Chauncey Coleman and Roy A. Morrison. Mr. Purdy is now a member of the Curb Exchange in New York.

NOTICE OF SALE

Notice is hereby given that there will be sold at Public Auction at the Department of Lands and Mines, Fredericton at 12 o'clock noon on Thursday, the 9th of September, 1926, a number of rifles, shot guns, revolvers and traps, the same having been confiscated for violation of the Game Law during the past two years.

C. D. RICHARDS,
Minister of Lands and Mines.

Third Harvesters Excursion CANADIAN PACIFIC \$20.00 TO WINNIPEG SEPT. 3

From Saint John and C. P. R. Stations in N. B.

G. BRUCE BURPEE, District Passenger Agent, Saint John N. B.

A LITTLE THING

THE power called habit is a little thing * * * *
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