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TELLS WHY THERE IS AN EXODUS FROM CANADA TO THE STATES

Some people blame Canada for the so-called exodus of Canadians to the United States; others blame the voluntary exiles, but R. R. Annett, one of the writers whose work appears in the September 15 issue of MacLean's Magazine, blames nothing but his own foolishness for a move from Alberta to Montana and then to New York. Writing under the heading "I Want to Get Back to Canada" Mr. Annett, in a half humorous and wholly engaging manner, explains why it is that after experimenting with life in the United States metropolis for two years he is now straining every nerve to save enough money to bring himself and his family back to Alberta.

"A couple of years ago," he says, "I had a good job in a small town in Alberta. I did not call it a good job then for it was just an ordinary office job paying me the odd hundred and fifty a month. It is only now after months of sober reflection in the midst of American prosperity that I am moved to call my old job a good job."

Mr. Annett explains that he lives in New Jersey and works in Manhattan. Rents are high in both city and suburbs, he says. "Given the choice between ninety a month and no air that a white man would call air, or sixty a month and plenty of air in a nice commuters' town, we took the air."

But "taking the air" has its disadvantages: "I leave home at seven-thirty in the morning, the kids being still in bed. My hours are from nine to five but I seldom get away from the office until six. After an hour and a half of hectic commuting I arrive home about seven-thirty to find the babies in bed. Only Saturday afternoons and Sundays do I see the kids when they're awake, unless one of them is sick and gets me up in the night. But my wife keeps telling them about me during the week so they won't forget me and, so far, they have always recognized me when I come home for the week-end."

"My salary," he adds, "is fifty dollars a week which I know is better than the average run of office men get. For such people, I am sure that thirty-five dollars a week is about the average rate of pay. For months we have marvelled about how people could live on the salaries they get and we don't understand it yet. For living is incomparably higher than in Alberta. We never lived so carefully in our lives, but the pitiful balance at the end of the month makes me look back regretfully at my old Alberta job."

"I work in one of the world's largest buildings where elevators rise and drop thirty stories without a drop. My prairie-trained feet tread daily the most valuable real estate in the world. It's all very wonderful but I have arrived at the prosaic time of life when the 'world's largest' statistics have no kick in them for me unless they have to do with providing food and clothing and a good upbringing for two of the world's finest babies."

Mr. Annett does not deny that New York still has its attractions. He says he would love to visit the city if he had some money to spend. He thinks the theatres are wonderful but "my wife and I haven't been to a show since we came here. We can't afford it."

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Of Interest to the Women

SEPTEMBER SALAD.

Cut large pears in half after peeling and scoop out the seed portions. Also have one or two pears to cut in small dice. Have ready, also small pieces of peaches and bananas and a few peeled and seeded grapes, sprinkled over with a little ginger syrup and lemon juice. Fill the pear cups with this fruit mixture and sprinkle over the powdered sugar. Just before serving put a generous portion of golden mayonnaise on each pear.

With this salad serve tiny brown bread sandwiches spread with butter and honey.

PEAR AND CREAM CHEESE SALAD.

(Individual Serving.) Arrange peeled, scooped out halves of pears on lettuce leaves, hollow side up. On top of each pear place three balls of cream cheese. Sprinkle with paprika and serve with fruit salad dressing made from:
1-4 cup pineapple juice
1-4 cup orange juice
1-4 cup lemon juice
1-4 cup water
2 tablespoons cornstarch
1-2 cup sugar
Cook all together, cool and fold in:
1-4 cup whipped cream.

STUFFED PEARS.

Scoop out the hollows of canned pears a little and fill with orange marmalade mixed with chopped nuts. Put the pears together in their original shape and lay in a dish having a thin layer of boiled rice. Cover with whipped cream which has been flavored with orange extract.

PEAR AND CAMEMBERT CHEESE SALAD.

Stuff pears with Camembert cheese and serve with French dressing.

CELERY AND PEAR SALAD.

6 pears
6 stalks celery
Mayonnaise
Salt and pepper
1-2 cup broken walnut meats and stoned olives, chopped
Lettuce leaves
Select well-formed pears and cut off a bit of the end so that the pear will stand steadily on the plate. With a potato ball cutter remove the centre, leaving enough of the pear to make a thick cup. Mix broken walnut meats and chopped olives with mayonnaise, adding a pinch of salt. Fill the pear cups and serve on lettuce leaves.

PEAR AND MELON FRUIT CUP.

1 cantaloupe
2 Bartlett pears
1-2 cup sugar
1 1-2 lemons
2 cloves
1 cup ginger ale
Dice the fruit and add the sugar, lemon juice and cloves. Just cover with ginger ale and chill thoroughly. Garnish with berries if in season.

PEAR AND GRAPE COCKTAIL.

1 1-2 cups juice from Concord grapes
3 Bartlett pears
1 cup diced watermelon
Sugar to taste
Squeeze out the pulp from the grapes and put through a coarse sieve to remove the seeds. Dice the pears and add to the juice, sweetening as necessary. While chilling let some of the grape skins stand in the juice to get the flavor. Remove the skins and serve ice cold.

BAKED PEARS.

Halve the pears, remove the cores and stems and place face downward in a baking dish. The peeling, if tender and not bitter, need not be removed. Sprinkle over with sugar and cinnamon, add some butter and water and bake uncovered at 375 degrees for 30 minutes basting rather frequently. For three medium sized pears use:

1-3 cup brown sugar
1-2 cup water
1-4 teaspoon cinnamon
1 tablespoon butter

GRAPE AND MELON CUP.

1 1-2 cups diced cantaloupe
1 1-2 cups seeded Tokay grapes
3-4 cup white grape juice
Few leaves mint
Sugar to taste
Cut the grapes in half and combine with the other ingredients. Chill thoroughly, leaving the mint in just long enough to flavor intangibly. Serve with mint leaves as garnish.

WOMEN M. P.'S IN ENGLAND HAVE COMPLAINT

London, Sept. 16.—One small, lonely mirror in the rooms allotted the women Members of Parliament is the subject of a weighty complaint which the House of Commons will have to deal with during its next session.

Before starting for America for a visit, Lady Astor, backed by the five other women lawmakers, filed a protest with the housing committee because the quarters assigned them are "simply horrid." Improvements were demanded.

The women Members of Parliament are particularly angry because they have only one little mirror. They contend there should be six at least.

"What would Gladstone or Disraeli say if he could be told that members of the mother of parliaments were grumbling because they had no room in which to powder their noses?" asks "The Westminster Gazette."

Reggie—You say you detest Lewis? Did he lend you the \$5 you asked him for?

Clarence—Yes, but he lent me his memory course along with it.

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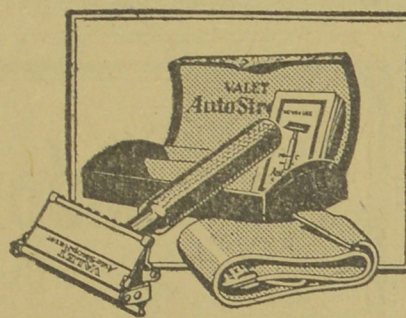
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DRURY DEFEATED.

Barrie, Ont., Sept. 15.—The latest available returns in Simcoe North, Ontario, gave W. A. Boys, Conservative whip, a majority of 191 over E. C. Drury, Progressive, former prime minister of Ontario. His majority in the last election was 590.

HONORED HIS MEMORY.

Ottawa, Sept. 15.—On the morrow of the Liberal victory, Rt. Hon. W. L. Mackenzie King went from his Laurier house to deposit a wreath on the graves of Sir Wilfrid and Lady Laurier.