

## NEWLY DISCOVERED PYGMIES

## ATTRACT MUCH ATTENTION

Washington.—"For more than 5,000 years pygmies have been known to exist, yet the recent discovery of a new tribe of these human dwarfs in Dutch New Guinea renews interest in them," says a bulletin from the Washington headquarters of the National Geographic Society.

"Pygmy peoples are distributed over wide areas, including the Philippines, which are inhabited by the largest groups; the Andaman Islands of the Bay of Bengal, New Guinea, the interior of the Malay Peninsula, and the Congo region of Africa. With few exceptions they are similar in characteristics.

"The smallest Pygmies are those of Africa, where the men seldom are more than four and one-half feet tall and the women reach only three and one-half feet. If one imagines an eight year old Southern 'piccaninny' with a well formed muscular body, a mouth reaching from the center of each cheek, a flattened nose, a protruding upper jaw and a slanting forehead, which gives him an apish appearance, and having a mature expression, then one has a mental picture of a Pygmy man.

"Many of these little fellows live so much like monkeys that they have been suspected of being the 'missing link.' They look upon any kind of work with scorn and a hoe or any other instrument of agriculture would be a curiosity to them.

"Wild fruits, nuts, tender shoots and various roots are favorites in their diet, and for meat they go hunting. Birds and small game are food staples, with occasional delicacies such as elephants, rats and caterpillars.

"Modern landlords would become bankrupt in Pygmyland. Many of the tribes remain in one place only a week or two, then, when their sources of easy gotten food are exhausted they move on to another region. There they stay until the choice roots and fruits are consumed, and the birds and wild game are scared away by their arrows.

"The Pygmies, unlike their neighbor tribes, usually have no chiefs, though they often rally around a superior huntsman as a leader. Formal laws are unknown among them but they follow strict moral codes. Fighting is seldom noted, and murders are few. When a murder is committed in a Pygmy village there is no trial, but the murderer risks being killed from ambush by his victim's next-of-kin.

"Explorers attest that lying and stealing are uncommon among the little people and tribes which do not usually trust fellow tribesmen are so

impressed with Pygmy honesty that the Pygmies often become a cattle tender for his taller neighbors.

"When the young Pygmy's fancy turns to love he begins to count his arrows, for marriage in Pygmyland is a matter of bargaining between the girl's father and the dimitutive swain.

"In some tribes the fixed price for a wife is from ten to fifteen arrows, but if the prospective bridegroom appears over-enthusiastic the cost may be increased by one or two spears or some tobacco. After the ceremony the husband goes hunting and the wife goes to work.

"A red letter day is celebrated among African Pygmies when an elephant is killed. When they smell an elephant in the vicinity of their encampment the whole tribe is called into action. They climb trees in the path they believe the animal will take. Then, jumping from limb to limb, the hunters spear the animal, and by so doing cause him to collide with trees thus making him commit suicide.

"Once assured the elephant can do them no harm they swarm over him like ants and cut away his flesh for food. They have no way of preserving the flesh so they are apt to hover about the carcass until nothing but the skeleton remains. Tusks are hidden to be traded for tobacco and salt, which are among the few Pygmy luxuries."

## THE MERCHANT MARINE NOW SHOWS PROFIT

## Substantial Operating Net for the First Nine Months of This Year.

It is announced by the management of the Canadian Government Merchant Limited, that the conduct of the Company for the first nine months of 1926 shows an operating profit of \$77,225.41, whereas for the same period of 1925 an operating loss of \$816,114.84 was sustained. A comparison of the two periods indicates an improvement insofar as 1926 is concerned of \$893,340.25 in the operation of the fleet of 48 vessels as presently constituted.

A betterment in the operating returns from the fleet has been consistently shown month by month during the present year, which can be explained as being the result of heavier tonnage carried in the respective services in which the steamers are engaged, and the fact that further economies in the operation of the fleet have been made. It is the impression of the management that the increased tonnage carried is at once an indication of a greater degree of support and co-operation extended to the Company by Canadian exporters and importers, who are realizing more and more the advantages of the Government-owned fleet and the efforts which are being put forward in connection with its operation to further the interests of Canada's trade.

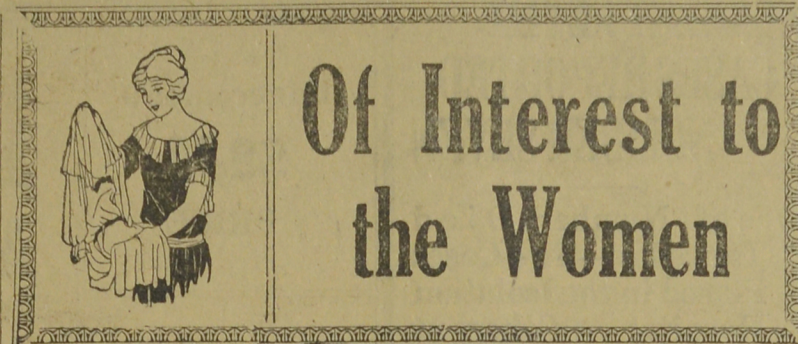
While the past five years have been very difficult ones for world shipping, the operation of the Government steamers has shown a consistent improvement from year to year—as will be indicated by a comparison of the following figures:—

1922 Operating Loss	\$2,384,189.17
1923 " "	1,864,293.14
1924 " "	1,440,880.21
1925 " "	948,053.34

It is interesting to note that while in 1922 the operating ratio was 124.56 this was reduced in 1925 to 109.60, and for the first nine months of 1926 the figure is 99.06. The Company hopes to complete the present year without an operating loss and unless something unforeseen should occur meantime, it is likely that a small operating profit for 1926 will be found when the balance sheet is prepared as at the end of December.

## WILLS HAS PARALYZED ARM

Rochester, N. Y., Oct. 21—Harry Wills, negro heavyweight boxer, whose rating in that class was given a jolt last Tuesday night at Brooklyn where he lost to Jack Sharkey, called on Harry W. (Doc) Knight here for treatment to his left arm, which has been causing him trouble for some time. The arm is in a paralyzed state and has been since some time before the Sharkey fight according to Wills.



## Of Interest to the Women

## BOILED WHITE BEANS, BACON FLAVOR.

1 quart or 1 pound white beans  
1 tablespoon finely cut bacon or bacon drippings  
1 tablespoon finely cut onion  
1 teaspoon salt  
Dash white pepper  
Soak the beans over night; change the water in the morning; drain, put into saucepan, cover with boiling water and boil slowly two hours uncovered. Drain; put the bacon and onion into small frypan and fry slowly until light brown (not too hard); pour over the beans; add the salt and pepper and mix well. Serve hot. You can also add a little vinegar if you like.

## CANNED BEAN FRITTERS.

1 can baked beans  
2 tablespoons scraped onion  
1 tablespoon drippings  
1 teaspoon salt  
Paprika  
1 tablespoon finely chopped parsley or  
1 teaspoon dried celery leaves, rubbed fine  
1 egg  
½ cup flour  
2 teaspoons baking powder  
Milk  
Mash the beans through coarse strainer potato ricer or fruit press. To it add the onion, which has been cooked in the drippings, seasoning, parsley and well beaten egg. Mix well; if too dry, add milk enough to make it the consistency of stiff batter. Brush hot griddle with drippings or oil, and put the mixture on in tablespoons, shaping the same as an oyster; fry until nicely browned on both sides.

## BAKED BEANS AND LETTUCE SANDWICH

Open the can of baked beans, put into colander or strainer and drain thoroughly; then mash slightly with back of spoon and mix with seasoning to taste, a little grated onion, if desired and salad dressing of choice. Spread thin slices of bread with the bean mixture; then cover with shredded lettuce or lettuce leaves and spread the other slice of bread lightly with butter or salad dressing; press firmly together and cut into three-cornered shapes.

## BAKED BEAN LOAF.

2 cans baked beans  
1 cup breadcrumbs  
2 tablespoons grated onion  
1 level tablespoon dried celery leaves  
2 level teaspoons salt  
½ teaspoon pepper  
1 teaspoon bacon drippings  
½ cup white sauce  
Mash the beans through coarse strainer, add the breadcrumbs, which have been covered with the white sauce, onion, celery, salt and pepper; mix all well together. Form into oblong shape and put into small brick pan, which has been brushed with drippings; bake in moderate oven thirty to forty minutes. Serve with tomato sauce.

## BEAN LOAF, TOMATO SAUCE.

3 cups white beans  
2 tablespoons grated onion  
1 tablespoon finely chopped parsley  
1 tablespoon butter or bacon drippings  
1 teaspoon salt  
½ teaspoon white pepper  
1 teaspoon grated nutmeg  
½ teaspoon Worcestershire sauce  
2 tablespoons buttered crumbs  
1 egg  
1 cup cold mashed potatoes  
Wash and soak the beans twenty-four hours; drain, cover with boiling water; boil slowly two hours or until tender; drain and mash through strainer. Add the onion, parsley, melted drippings or butter, seasoning and mashed potatoes, the well beaten eggs; mix well. Brush bakedish with butter or drippings, put in the mixture and cover with the buttered crumbs; bake in moderate oven thirty five minutes. Serve with tomato sauce.

Boss—I was glad to see you coming out of the Second Street bank this noon.  
New Clerk—Yes, sir. I always fill my fountain pen there.

## PARISH PRIEST POPE'S DOUBLE IS EMBARRASSED

Beauvais, France, Oct. 21—Being the living image of Pope Pius XI has proved rather embarrassing for the Abbe Bernard, parish priest of a modest village in the Department of Oise. Motion picture men, desirous of inducing him to take the part of the Pope in a film and villagers asking him to perform miracles and cures have made his life miserable.

The realization of his extraordinary resemblance to the Supreme Pontiff of the Catholic Church suddenly burst upon the humble priest during a recent visit to Rome. Entering the Vatican through the bronze gates, the priest was puzzled when the Swiss Guards came rigidly to attention and presented their ancient halberds. Strolling through the vast corridors of the palace, the French priest became thoroughly frightened when he noted high dignitaries, noble guards and bishops saluting him.

The fact was called to the attention of the Pope and the priest who had merely hoped to be received in public audience was summoned privately. The Pope was greatly struck by the likeness.

"If I could perform miracles," the priest told his numerous visitors upon his return to his village "I would help the franc."

Regarding the proposition of the motion picture photographers, the abbe has referred them to the Bishop of Beauvais, and is awaiting the latter's decision. It is certain to be in the negative.

C. D. Wreyford of Toronto is at the Barker House.

## Counter Check Books ALL SIZES AND STYLES

All Orders Filled Promptly and at Lowest Possible Prices.

Mail Orders Receive Careful Attention

## The Mail Printing Co.

MRS. MARY D. COLBY  
Public Stenographer  
333 CHARLOTTE STREET  
Work Done Neatly and Promptly  
TELEPHONE NO. 951-41.

Frederick H. Peters  
BARRISTER-AT-LAW  
Representing  
THE MUTUAL LIFE  
INSURANCE COMPANY  
OF NEW YORK  
Offices: York Street, over Royal Stores  
Phone 947.

## DON'T THROW THEM AWAY!

Bring your Safety Razor Blades to me and have them honed. If you have a pair of Rubber Boots or a Hot Water Bottle that needs mending I can do it for you at a small cost.

Fred H. Ferguson

Cor. Northumberland and Brunswick Sts.

## GET RESULTS

When you join a business school you are after one thing and there is but one thing that will satisfy your yearning for practical training. That one thing we furnish—RESULTS.

## FREDERICTON BUSINESS COLLEGE

Write for full particulars

Address:

F. B. OSBORNE, Prin.,  
P. O. Box 928—Fredericton, N. B.

## TRAP NESTS

If you are in the Poultry business go at it systematically.

Keep tabs on your hens by trap nesting them.

It's the only way to pick out the boarders.

I make a complete set of four nests for only \$4.00. Satisfaction guaranteed. Send me a trial order.

FRED LYONS  
260 Aberdeen Street  
FREDERICTON, N. B.

## Is It Worth 50 Cents?

"Money can't buy anything else like this wonderful herbal Zam-Buk. It's simply priceless!" says one enthusiastic mother.

For injuries, Zam-Buk is the indispensable ever-ready healer. Where there is any skin or scalp disease, Zam-Buk is magical in extracting germs and poisoning impurities and growing new healthy skin. Being prepared exclusively from pure refined herbal essences, all highly concentrated, Zam-Buk retains its medicinal virtues indefinitely. It never goes rancid and useless like fatty salves and ointments do. Yet, whilst so much more safer, purer and reliable, herbal Zam-Buk costs no more to buy.

From Stadacona St., Montreal, Mrs. Villiers, writes:—"For healing, give me Zam-Buk! It is the finest thing I know. It saved me from a poisoned hand, rid my three children of scalp sores, and healed my husband's badly crushed finger. We wouldn't be without it at any price."

Get a 50c box to-day, or for FREE SAMPLE mention paper and enclose 1c. stamp to Zam-Buk Co., Toronto.

**Zam-Buk**  
ENDS SKIN TROUBLE

## THE DAILY MAIL

Is on Sale at the following places of business in the city:

D. H. GROWLEY, 612 Queen Street.  
MISS QUINN, 147 Westmorland Street.  
ALONZO STAPLES, 100 York Street.  
A. J. HANLON, 83 Regent Street.  
W. GRIEVES, Cor. Regent and King Streets.  
RAY BARKER, Cor. Carleton and King Streets.  
WESLEY ERB, 266 York Street.

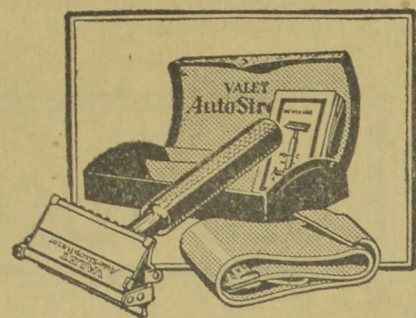
## Cook's Regulating Compound

A safe, reliable, regulating medicine for women. Sold in three degrees of strength No. 1, \$1; No. 2, \$3; No. 3, \$5. Sold by all druggists, or sent prepaid on receipt of price. Free pamphlet on request. THE COOK MEDICINE CO., Toronto (formerly Windsor). The Proprietary and Patent Medicine Co. Registered.

## HERE IS A REAL BARGAIN

A Valet Auto Strop Safety Razor at Less Than Cost!

.35



.35

(30 Cents if no Postage is required)

CUT OUT THIS COUPON

Mail Printing Company  
Fredericton, N. B.

Enclosed find the sum of thirty-five cents for which please send me, A Valet Auto Strop Safety Razor and case.

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

AND SEND IT TO

## THE DAILY MAIL OFFICE

327 QUEEN STREET, FREDERICTON, N. B.