

CANADIAN CONFEDERATION OF UNIVERSITY WOMEN TO MEET NEXT WEEK AT MONTREAL

(Toronto Globe.)

University women from coast to coast are keenly interested in the approaching triennial convention of the Canadian Federation of University Women, which takes place in Montreal on Wednesday, Thursday and Friday of next week. In Toronto, where the organization had its birth six years ago, there is considerable enthusiasm, and the local club will be officially represented by Miss Laila Scott, one of the Past Presidents. Mrs. M. A. Buchanan, another former President, and also the capable Treasurer of the Federation, will also attend, as well as Mrs. Horace Hunter, the present leader of the Toronto club.

The Canadian Federation of University Women came into being in 1920, its aims being to stimulate the interest of university women in public affairs and to afford an opportunity for the expression of united opinion, to promote the higher education of women, and especially to encourage research work and to facilitate social intercourse and co-operation between the women of different universities.

Largest Membership.

At the present time it has a total membership of 1,600, divided among 24 clubs located across the Dominion. Since the last triennial seven clubs have been added to the federation, the youngest being the Dalhousie Alumnae Association, located at Halifax.

From the standpoint of membership the Toronto contingent takes the lead with an enrolment of almost 250, and other centres boasting either a University Women's Club, an Alumnae Association or both are: Vancouver, Victoria, Winnipeg, Brandon, Saskatoon, Regina, Edmonton, Moose Jaw, Montreal, Quebec, Fredericton, St. John, Halifax, St. Catharines, Hamilton, Kingston, London, Kitchener and Waterloo, Niagara Falls and Ottawa. Degrees from 75 universities are recorded on the membership roll of the Federation, 15 of these seats of learning being situated in Canada, 44 in the United States and the remainder in the British Isles and other countries.

Offer Annual Scholarship.

The maintenance of a scholarship each year is the most important concrete effort of the Federation. This undertaking—which necessitates the raising of \$1,000 annually—was started at the inception of the organization, and at present the sixth candidate is about to benefit by it. Of these appointees two went to France for advanced study, three to England and Miss Alice Wilson, the last to win the privilege, has elected to work in the United States. All students aspiring to the scholarship must possess the degrees of Master of Arts, and preference is given to any who have already made some progress in higher departments of learning. Those who have earned the scholarship so far are: Miss Isobel Jones of Toronto, Miss Dixie Pelluet of Alberta, Miss Margaret Cameron of McGill and Radcliffe, Miss Dorothea Sharpe and Miss

Alice Wilson of Toronto, and Miss Doris B. Saunders of Winnipeg. With International Ties.

Affiliated with the International Federation of University Women the Canadian Federation has always sent able representatives to the biennial meeting of this larger institution. Mrs. R. A. McWilliams of Winnipeg, first President of the Canadian organization, was present at the Paris meeting in 1922 and became on that occasion a Vice-President of the International Federation. Mrs. McWilliams has since taken over the convenership of the Committee in International Relations in the Canadian branch and just now is in Europe attending meetings in Finland and Russia.

Mrs. Walter Vaughan of Montreal, retiring President of the federation, was the charming and dignified representative of the Canadian organization at the international meeting held in Norway in 1924, and during her tenure of office has been most diligent in amassing the money necessary to complete the \$5,000 which the Canadian Federation pledged as its share in purchasing and equipping historic Crosby Hall in London, England, as a university women's hostel and clubhouse. Most of this money is now in hand, having been contributed by the various clubs by Sir Augustus Nanton, who before his untimely death was the Honorary Treasurer of the Crosby House Fund in Canada, and by Mrs. Vaughan, who has often lectured on literary subjects for its benefit.

One of the principal speakers at the gathering next week will be Miss Charlotte Whitton of Ottawa, who will take as her subject "The University." The chief social event will be a luncheon at which Miss Hurlbatt, Warden of the Royal Victoria College, will act as hostess. The presentation of reports and the transaction of much important business will fill in the remainder of the time, and it is expected that the work of the federation will receive a decided impetus, and its members a wealth of inspiration through the convention.

CANADIAN COW HOLDS RECORD

Montreal, Aug. 20.—A Quebec bred Ayrshire cow, Nellie Osborne of Elmshade 16th, has broken the world's record for milk and butter fat production for the breed in a recent 305 days test. This animal produced 21,241 pounds of milk and 909 pounds of butter fat, surpassing the old Ayrshire record, held by an American cow, by 2,975 pounds of milk and 170 pounds of butter fat.

Mrs. Youngbride (in tears)—G. George has left me b-because of you.

Her mother—Good gracious, child I'm sure I never gave him any encouragement.

THE DAILY MAIL

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

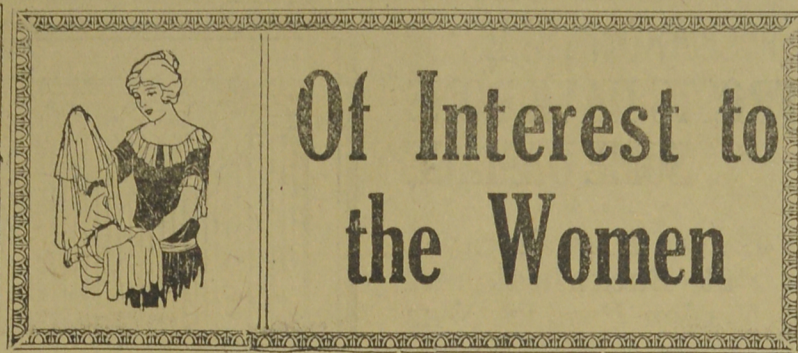


Try Our
ICE CREAM
ONLY 50 CENTS A QUART

WE ARE HEADQUARTERS FOR
TEMPERANCE DRINKS.
TRY OUR OLD ENGLISH
GINGER BEER.

STRICTLY FRESH EGGS
from my own HENNER
Fred. H. Ferguson

Corner Northumberland and Brunswick Streets.



Of Interest to the Women

PICKLED PEACHES.

16 peaches
1 pound brown sugar
1 cup vinegar
16 whole cloves
2 sticks cinnamon
Remove skins from peaches by dipping quickly in hot water and rubbing them with a cloth.
Boil sugar, vinegar and cinnamon broken in bits 5 minutes; stick every peach with a clove. Put peaches in syrup and simmer until soft (be careful not to cook too fast) and seal in sterilized jars.

PEAR SWEET PICKLE.

1 peck ripe pears
6 large onions
1 cupful brown sugar
1 tablespoonful mustard seed
2 red peppers
2 green peppers
3 cupfuls vinegar
1 teaspoonful salt
Pare and core the pears, cutting in quarters or eighths depending on the size. Slice the onions thin and mince the peppers. Combine all the ingredients and cook until the pears are tender. Seal in sterilized jars.

BEET PICKLES.

1 qt beets
1 qt cabbage
2 cupfuls grated horse radish
1 tablespoonful salt
1 teaspoonful pepper
Vinegar
Cook beets until they are tender skin them and chop fine enough to make one quart. Chop fine an equal measure of cabbage. Mix together all the ingredients and cover with cold vinegar. Seal in sterilized jars and store in a dark place.

LAMB HASH.

Chop enough cold roasted lamb to make two cupfuls. Add to it two cupfuls of diced cold boiled potatoes, a tablespoonful of grated onion, a teaspoonful of powdered dried mint leaves, salt, pepper, a teaspoonful of sugar and a cupful of water with a tablespoonful of vinegar in it. Place in a saucepan and add a tablespoonful of butter and melt all together. Dredge lightly with flour as the hash melts together and cover to cook slowly and season through, uncover and dry off as it steams, but do not cook down dry and hard. Serve on a hot dish garnished with parsley croutons cut in triangles and a spoonful of current jelly on top of each.

ALMOND CAKE.

1½ cups shortening
½ cup shortening of choice
1 cup cold water
3 cups flour
3 level teaspoons baking powder
1 teaspoon almond extract
4 egg whites
1 teaspoon vanilla extract
Cream the butter and sugar until light; add the water and two cups of flour slowly, alternating; add the flavoring. Beat the whites of eggs until light and dry and add alternately with the third cup of flour which has been sifted with the baking powder and a pinch of salt. Line one large tube or two small pans with paper; put in the mixture. Bake in moderate oven 50 or 60 minutes. It is well to have asbestos mats to put under the pan. Be sure to sift the flour three times before measuring. The egg yolks are used for custard.

LONDONERS TO BE ON ICE

London, Aug. 21.—For the first time since the world war, London is to have an ice-skating rink. It will be known as the "London Ice Club."

With the announcement recently that the club would soon be ready for use, there was a rush to secure membership. The club has become a novelty inasmuch as ice is one of the great scarcities of the city.

Some men wear old-fashioned arctic, but others would rather be in fashion than comfortable.

THE PYRAMIDS BY MOONLIGHT.

This silver sheen of light
Has made a mystery of stars and sand,
The desert air, from some far lonely land,
Sweeps on in scentless flight
And with long shadows moving slowly by,
Black camels press against an argent sky.

The mounments of Kings
Who hoped to live eternally in stone
Rise up, majestic, terribly alone,
Bereft of secret things
Here is a silence and a space so vast
That Time has sighed and trodded softly past.

And then, as now, men lay
With wistful, upturned eyes that sought to probe
Beyond the star-strewn depths of God's dark robe;
And then, as now, have they
Been given only Beauty in reply
Beauty—and the night wind brushing by.

—ADELE DE LEEUM in The Minaret.

IS THIS RIGHT.

Vice is a critter of such charming mien,
To be embraced it needs but to be seen,
But seen too oft, too constantly admired,
It loses face and makes you awful tired.

Frosh—But your sign says 'First class hair cut, 35 cents and here you're trying to soak me 50 cents for one.'

Tony—Yes, I know but you haven't got first class hair."

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.

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.

GETTING HIS REST.

"A" hear that your wife is dead" said Sandy to his friend.
"Aye," replied Donald "she slipped away on Monday."
"A'm sorry to hear that. When is the funeral?"
"Next Monday."
"Next Monday!"
"Yes, it's like this," answered Donald. "The day we were married she says tae me, 'Donald' says she, 'you and me will hae a nice quiet week together,' and Sandy, we're gettin' it noo."

FALL TERM

FREDERICTON BUSINESS COLLEGE
— OPENS —

Wed., September 1st.

Write for full particulars at once, and ask to have a place reserved for you.

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

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

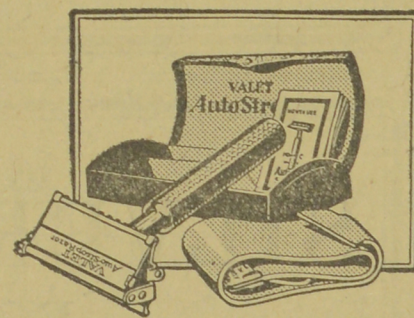
'Phone 947.

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.