

## A VERY POOR WAY TO REFORM THE COUNTRY'S LAWBREAKERS

We want to make a few remarks, says the Manitoba Free Press, "about the sentences imposed on the three robbers who tried to rob the Portage Avenue Branch of the Royal Bank, and fortunately failed—and were caught."

One of the bandits was sentenced to fifteen years in the Penitentiary; one of them to ten years; and the third, to nine years—let them take it.

The man who got fifteen years, was also sentenced to twenty lashes—and the others were sentenced to twenty lashes too. We made no comment on that either. If this community thinks it proper to lash its convicted criminals, well and good—let them take it.

But the lashes were meted out as follows: For the fifteen-year sentence—ten lashes when the convict is one month in jail; and the second ten, when he has been fourteen years in jail. For the other convicts—ten lashes at the end of a month—and ten lashes at the end of nine years—and of eight years. It might be well to say something about that.

To lash a convict immediately (or shortly after his conviction) may be regarded as reasonable; because the lashing is close enough to the offence—or to the conviction, to establish a genuine connection between the crime and the lashing. The convict has it fresh in mind why he is being flogged—he is taking his medicine, and he knows what for.

But in eight years, in nine years, in fourteen years, the whole world changes. The community has changed, the judges have changed, the jailers have changed. The prisoners have been serving their sentences right through to a finish; expiating their crime; and, if there are any reformatory elements in our prison system, getting the benefit of them; the hope being that when they are discharged they will not revert to criminal habits.

And then, a month before they are released, they are taken into the flogging chamber, triced up, and flogged

for something that happened fourteen years ago, nine years ago, eight years ago. Something whose details have become a blur; something the prisoners have served all those years of punishment for doing.

It is so obvious that this postponed flogging would have such disastrous effects on any reformatory efforts in the management of prisons, that it is impossible to imagine it being carried out. How would any jail-warden feel who had to take a prisoner, on the eve of discharge after a long term, and tie him up for the cat as a preparation for turning him out loose again on the world? What would happen to any good results a course of reformatory treatment might have had on a long-term prisoner? The reformatory results of fourteen years would vanish in ten strokes, and the warden would know that when he discharged his man a month later he was sending out a bitter criminal with rage or murder in his heart.

If this sentence of deferred lashes is intended to be carried out, it is a disastrous method of treating crime; if it is a mere threat which hangs over the head of the prisoner, it is morally unsound; and if it is not intended to be applied, it should not be imposed. At least one of the reasons for punishment is to prevent the criminal from going back to crime.

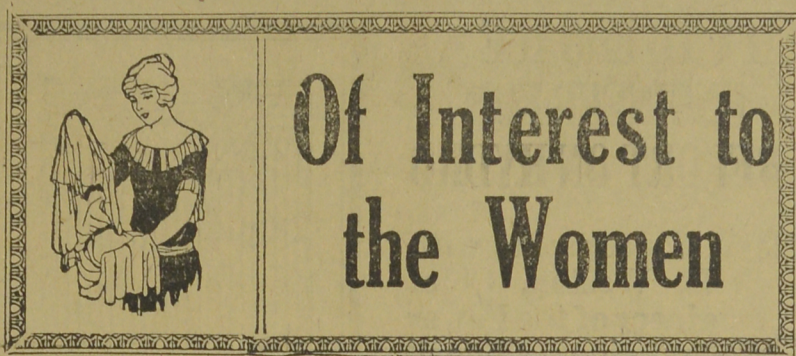
Postponed flogging destroys this reason and makes punishment the pure administration of vengeance. And it is not very likely that many people would want to admit that vengeance was the basis on which our theory of criminal punishment was formed."



**WON THE KING'S PRIZE**  
Sergt. Fulton, winner of the King's Prize at Bisley, "chained" after his victory.

Husband (after long argument)—So you see, dear, you misjudged me in saying that I was making love to the girl just because we went out onto the porch.

Wife—All right, I believe you. Now wipe that eyebrow off your cheek and we'll go home.



### STUFFED TOMATO SALAD.

Five tomatoes, 2 cups boiled rice, 1-2 cup finely cut green peppers, 2 tablespoons grated onion, 1 teaspoon dry mustard, 1-8 teaspoon pepper, 1 teaspoon salt, 1-4 cup vinegar, 1 egg 2 tablespoons cold water, 2 tablespoons butter or oil, lettuce leaves. Beat egg until light; add mustard, which has been mixed with water until smooth, place in saucepan over hot water, stir until thick, then add vinegar and seasoning, beat until smooth. When cold mix with rice.

### STUFFED CABBAGE.

Remove the stalk end of a head of cabbage, leaving a hollow shell of ample size. Pass one and one half pounds of round steak, one fourth inch slice of bacon and one onion through the meat chopper; add one cup of bread crumbs that have been soaked thirty minutes in cold water, then wrung dry; one beaten egg and salt, pepper, a few grains of cayenne and mace to season to taste. Shape in balls the size of a hen's egg and arrange them in the cabbage shell; cover meat with very fine shreds of one green pepper, discarding the seeds and white portion. Set cabbage in the steamer of a waterless cooker and steam until tender; arrange on a hot chop platter and pour around it a rich tomato sauce.

### PICKLED CABBAGE.

Chop fine, crisp white cabbage; there should be one quart. Scrape the outer skin from new beets and pass them through the food chopper; there should be one quart of prepared beets. Mix the prepared vegetables well, add one and one half cup of sugar (use less sugar if preferred more tart), one tablespoon of salt, one teaspoon of black pepper and a dash or two of cayenne; lastly add one cup of grated horseradish. Mix thoroughly cover with pure cider vinegar and store in sterilized fruit jars. This is an excellent relish to pack in the picnic or motor hamper.

### CABBAGE AU GRATIN.

Prepare a medium sized head of cabbage, cut in quarters and boil until tender, drain and cut fine. Make two cups of white sauce. Put a layer of the cabbage in the bottom of a buttered baking dish, sprinkle with a tablespoon of grated cheese and pour over a layer of the sauce. Repeat until the sauce and cabbage are used having a layer of the sauce on top; cover with two thirds cup of fine buttered cracker crumbs. Bake in the oven until heated throughout and the crumbs are browned.

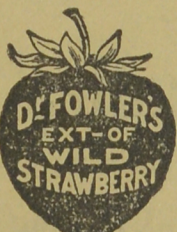
### CABBAGE NUT SALAD.

Select a small head of new sugar loaf cabbage, cut in quarters and crisp in ice water, drain and dry on towels, then cut in fine shreds. To two and one half cups of the prepared cabbage, add three fourths cup each of fresh grated coconut, fine shredded blanched almonds and one half a green pepper cut in thread like shreds. Mix and moisten with cream salad dressing.

### BREADCRUMB MUFFINS.

1 cup flour  
1 cup breadcrumbs  
1 1/4 cup milk.  
1 or 2 eggs

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THERE'S NOTHING TO EQUAL**



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## Of Interest to the Women

1 tablespoon butter or margarine  
3 teaspoons baking powder  
1/2 teaspoon salt  
Soak the breadcrumbs in the cold milk for ten minutes, add the sifted flour, baking powder and salt, the well beaten egg and butter or margarine; mix well. Heat the muffin tins, brush with a little butter and put one tablespoon of mixture into each tin. Bake twenty to twenty five minutes in a hot oven.

### DEVONSHIRE CAKES.

This is an old English recipe. Warm four ounces of butter and add the grated peel of two lemons, the juice of one lemon, four ounces of powdered sugar and one tablespoon and a half each of currants and chopped blanched almonds. Pour into patty pans, lined with puff paste, and bake about twenty minutes in a hot oven. V. C. L.

## SEA BRINE IMPORTED FOR AQUARIUM

London, Aug. 16—The London Zoo is now taking delivery of 100 tons of sea water from the Bay of Biscay to refresh the salt water tanks in the aquarium.

This consignment was carried in the tanks of the steamer Philomel after they had undergone a thorough scouring and was pumped from her water barges at the London docks. The barges were towed up the Regent's Canal to the Zoo where the water was forced through 600 feet of hose into the great storage reservoirs under the "Mappin Mountains."

This importation of the sea is not to make up for evaporation—ordinary tap water will do that, for the salt itself does not vanish nor is it needed to replace the very slight loss due to leakage and splash the water is vitally necessary to replenish the vanished sea water vitamins.

Were it not for these the Zoo could get along quite well with an artificial sea water made up of tap water and Epsom salts with a small amount of other chemicals

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## FALL TERM

FREDERICTON BUSINESS COLLEGE  
— OPENS —

Wed., September 1st.

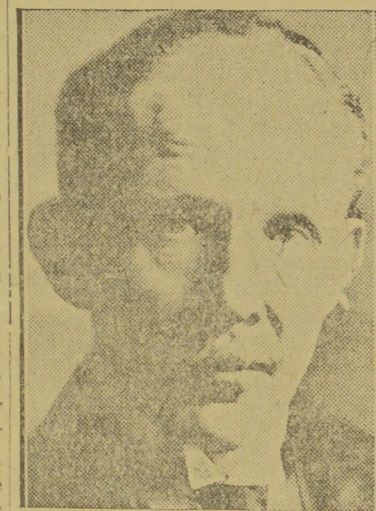
Write for full particulars at once, and ask to have a place reserved for you.

Address:  
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added. A fine hawk's bill turtle presented by the Prince of Wales did quite well in such a mixture after a couple of gallons of real sea had been added to provide the vitamins.

Harold—Did Reggie beat the train to the crossing?  
Gerald—Yes, but the train hit him before he could get off again.

Florida is a place where nothing is so long ago as last week.



THE MARQUIS OF SALISBURY  
Who is now in Canada, and will go through the West, en route to Australia, where he will attend the British Empire Parliamentary Association meeting.

## MRS. MARY D. COLBY

Public Stenographer  
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Rub it in

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ALONZO STAPLES, 100 York Street.  
A. J. HANLON, 83 Regent Street.  
W. GRIEVES, Cor. Regent and King Streets.  
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- 52 George and Church Sts.
- 53 Union and Church Sts.
- 54 Shore St. and University Ave.
- 55 Brunswick St. and University Ave.
- 56 Lansdowne St. and Waterloo Row
- 57 Grey St. and University Ave.
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- 113 Argyle and Northumberland Sts.

## FOUR WEEKS FROM TODAY—SEPT. 18th. FREDERICTON EXHIBITION

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in six separate thrilling acts that take your breath away to watch.—A regular "hair-raiser".

### Auto Polo Games

in which two dare-devil teams try how near they can come to smashing themselves up, without actually doing it.

### GREAT "BREAK-NECK" AUTO RACES

## Also—THREE DAYS RACING

when all the Best Horses in the Maine and New Brunswick Circuit, and Several Others, will Compete for Substantial Purses.

ALL TO BE SEEN AT FREDERICTON BETWEEN

**18th—SEPTEMBER—25th**