

## THE LARGEST BREWERY IN THE WORLD IS AT DUBLIN; BELFAST AN INDUSTRIAL CITY

(Negley Farson in Chicago News.)

It would be difficult to imagine within a hundred miles a greater contrast than Dublin and Belfast. Dublin is a residential city, Belfast is industrial. Dublin is a pattern of grays and soft greens. Belfast is a dark mass of browns and shop windows. Dublin is serene. Belfast is a racket.

Dublin has one great industry—Guinness', the biggest brewery in the world—with over two miles of streets in it and uniformed bargemen piloting great vats of lovely beer up and down the Liffey. But even that is done with tranquillity. Belfast has many factory chimneys, their tall brick stacks belch black smoke below the green hills; linen mills; the biggest rope factory in the world, and the huge steel gantries of Harland & Wolff—where the White Star liners are born. Its streets are rumbling with motor trucks.

As you lie abed in the mornings in Dublin you can hear the wild ducks cackling in St. Stephen's green park—in Belfast you hear the low roar of the city, the wheels of trams, motor horns, the hum of thousands of feet.

In Dublin the men in the clubs are soft voiced and restrained. They talk to each other in corners in whispers. Their laughs are low. In Belfast the luncheon room is as animated and effervescent as the Lawyers' club in lower Broadway, New York. The linen barons, the ship men, the thread kings walk about the smoking rooms like great stags. Your first impression is that there is a great uniformity about them; heavy, big and dark. It is as if their industries had molded them to a pattern; and if you see three red-cheeked, gray haired linen barons sitting together on the club sofa you might think that they are related to each other. They are. Their factories are their bond, their factories have had the same influence on all of them. Drives in from their country homes in fine motor cars, hours in the desk chair, hours at the club—out to their homes again. They have been running thousands of workmen and machines, they have controlled enormous power, and that has given them power, confidence, poise, size.

In Dublin there is a tremendous individuality. It is as if, among the clubmen, they had cultivated each eccentricity. You feel that if a man could tie his tie differently from the other ones he would do so. And in this way Belfast is more like an American city and Dublin is old English. In Belfast the jewelers sell mostly silver plate—Dublin wants solid silver. Belfast is a city of small houses and big motor cars. Dublin is a city of great homes and small motor cars.

Both cities are dead after dinner; that is, as far as street night life is concerned. Each city has a band of excellent players. Dublin has the Abbey and Belfast has the Ulster players. The Abbey is small, but it is one of the best theatres in the world, where actual quality is concerned. The Ulster players are more or less non-professional, and when they stage a performance you have to be on your toes not to miss it.

Belfast is rather bigoted, and if a Belfast man wants to have a little fling he leaves Belfast. If he hasn't time enough to go to London he goes to Dublin. Belfast hotels are built for the "commercial," the traveling salesman—Dublin hotels cater to the land owners from the country estates. In Belfast you will get your food quicker—but you won't like it half so well. The cold sideboard of the Shelbourne hotel has no counterpart in Belfast. Dublin hotel rooms are big and cold. Belfast's are hot and small. Dublin waiters have red noses and bunions and have been working at the same table for generations. Belfast's have speed and celerity and a habit of putting new plates on the table to make you move off, so that they can get another customer—and another tip.

Dublin's shopping streets are not very animated. The shops do not make a show of their wares. In Belfast the windows are all dressed, and you walk along past plate glass and price tags, and, as if the shop could not wait for you, it usually hangs juicy offerings outside its doors. At 6 o'clock the Dublin shopping streets seem to empty quietly. In Belfast 6 o'clock means an outpour of young girls and clerks and packed masses at the corners trying to squeeze into the clanging tram cars.

Dublin's slums are more tragic because they are in the old homes of the ex-fashionable quarter, where a whole family will live in one huge room. Their children are infinitely dirtier. Belfast's are the long rows of brick walls, slits of doors and brick chimneys of little "independent" homes—the cells of the factory robots. The people seem to have shrunk in size in order to live in them.

Dublin is a center of soft, green agricultural Ireland, a little perturbed, possibly, about its wherewithal for the future. A city that still glows from ages of former glory. A city of poets. Belfast is the buzzing industrial hive of the black north. If a man is out to make money he should live in Belfast. But, when he makes it, he should certainly live in Dublin.

Man is known by the trouble he keeps out of.



## Of Interest to the Women

### TO CAN PEACHES

As the peaches discolor after they are peeled, peel just enough at each time to fill two quart jars. Put them in a wire basket, dip them quickly into boiling water and peel. Cut them into halves and remove the stones.

Make a syrup from a quarter of a pound of sugar to each quart of water. Bring to boiling point, boil five minutes and add the peaches.

Push to the back of a stove or over a slow fire where they will heat to boiling point. Lift the peaches carefully, arrange them in the jars neatly, bring the syrup again to boiling point, fill the jars to overflowing and seal at once.

It is wise to adjust the rubbers, which must be scalded, before putting in the peaches.

Jars, caps and rubbers should be taken from boiling water before being filled.

### MEAT TURNOVERS

No matter how small an amount of meat and gravy if there is only two tablespoons here is a good way to use it.

### MEAT TURNOVERS

1 12 cups flour  
3 level teaspoons baking powder  
1-2 teaspoon salt  
2 tablespoons shortening  
Milk

1-2 cup left over meat and gravy  
Sift the dry ingredients together into bowl; add the shortening and rub in lightly with the tips of the fingers; add cold milk enough to make a smooth dough than can be rolled out 1-2 inch thick. Cut with large biscuit cutter, put one spoonful of the chopped and highly seasoned meat in centre; wet half the edge with milk, fold over the same as pocketbook rolls, press edges together. Brush the tops with milk and bake in hot oven twenty-five to thirty minutes or until a nice brown. Serve warm. If there is any left over gravy, heat and serve around the turnovers.

This makes a very good luncheon or supper dish. Any kind of left-over meat or poultry may be used.

### JELLIED SUCCOTASH

1 cup bouillon  
1 tablespoon gelatin  
2 tablespoons cold water  
1 cup cooked lima beans  
1 cup cooked corn

Soak the gelatin in cold water and dissolve in the bouillon which has been brought to the boiling point. Cool and when beginning to congeal add the lima beans and corn well seasoned and pour into a wet mold, either a large one or small individual ones. Serve on a cold cut plate or with a hot meat.

String beans cut into small pieces using a cup and one half a cup of chopped celery or cucumber seasoned with a few drops of onion

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juice and a teaspoon of parsley make another good combination for the same kind of service.

### CABBAGE AND APPLE SALAD

1 pint finely shredded cabbage  
1 red apple finely diced  
1-4 cup thick mayonnaise  
2 tablespoons chili sauce or catsup  
Chopped nuts

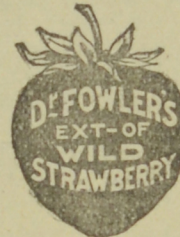
Mix the cabbage, apple, mayonnaise and chili sauce or catsup and add more salt if desired. Serve on lettuce or small cabbage leaves. Sprinkle with nuts.

Mrs. Gabbins (during spat)—I never have to eat my words.

Husband—That's fortunate seeing the doctor has put you on a restricted diet.

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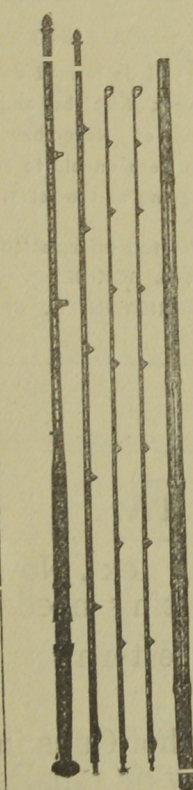
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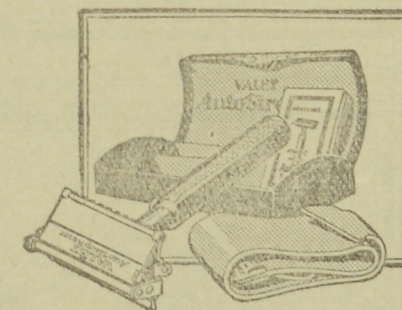
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