

ORIGIN OF WESTMINSTER  
AS BURIAL PLACE OF GREAT  
ENSHROUDED IN MYSTERY

London existed as a British city before the Romans landed under Julius Caesar, and it was a prosperous trading city under the Roman rule, says Thomas Hannon, a writer in The Edinburgh Scotsman, adding that if the words of Tertullian, writing about 200 can be taken literally, there were Christians in Britain in his day. There were certainly three British bishops at the Council of Arles in 314.

"As the Scotsman, or for that matter the Englishman, walks along Victoria street in the ancient city of Westminster," continues the writer, "traverses the Abbey precincts, views the houses of Parliament and crosses Westminster bridge, it is difficult to realize that in those Roman days London was about seven miles away, and that Westminster was a marshy island lying in a great bend of the River Thames as it flows north. The name of the island as we have it is 'Thorn-ey,' but that is Saxon, the second syllable meaning island, the perhaps being akin to the first letter and syllable of Iona.

"Some have said that a church existed on Thorn-ey in the Roman times; and since we know that the martyrdom of St. Alban took place about the year 304 somewhat further north, it is not unlikely. If so, it was a kind of prophecy or 'predestination' of our great Imperial Fane. William of Malmesbury, without referring to such a British church, which must have been a temporary structure, says that St. Mellitus began the Abbey as a church. The Gregorian Mission, under Augustine, the priest-monk, had arrived in Kent in 597, supported by Bertha, the Christian wife of Ethelbert, the heathen king; and Kent soon accepted the Gospel.

A Legend of St. Peter.

"Mellitus was the leader of the second band of missionaries sent by Gregory the Great, and arrived in England in 601. He was to consecrate the church on Thorn-ey, which he built. But, according to a legend, St. Peter did it himself.

"Lambeth is on the opposite side of the river from Westminster, and on the night before the day fixed for the consecration a boatman was hailed by a stranger priest on the Lambeth side. The boatman took the priest across and awaited his return. He soon saw the church brilliantly lighted and heard the singing of angels; while the priest on returning told him that he was St. Peter, that he had consecrated the church and that he was to convey the message to Mellitus next morning. So that church in its various structures has always been St. Peter's.

"Mellitus, the first Bishop of London of the Anglo-Saxon Church, was soon driven out of his diocese by a revival of heathenism, and went to Gaul, whence he returned into Kent and became the third Archbishop of Canterbury, dying in 624.

"From Mellitus to Edward the Confessor is a long step in time. Offa and Edgar are said to have restored the church, but there is nothing reliable until the building or restoration under the Confessor, who is regarded as historically the real founder of the Abbey. He had made a vow of a pilgrimage to Rome, had been unable to carry out his intentions, and built a great church instead. It was the first church in England built in the Norman style, and the dedication of it was an occasion for a gathering of nobles and clergy from far and near, but the dedication had to be hurried on because of the King's illness on Christmas Eve. It took place just in time for his burial in the church on January 6.

"The dedication and the burial are notable—the former marking the church as a national institution and the latter as making the national institution a burial place of the great ones of the kingdom. And so it has continued from that year, 1066, until the present generation. It was the Confessor's building which first received the name of the 'Westminster.' His tomb was opened thirty-six years afterward by the Abbot Gilbert, who found the body in perfect preservation.

A Temple of Apollo.

"William Camden, the historian of the reign of James VI, has a great

deal of information about the Abbey in a small space in his Britannia. Camden was headmaster of Westminster School, and therefore specially interested in the history of the Abbey. He gives the tradition that a temple of Apollo once stood on the site, and that it was thrown down by an earthquake in the reign of Antoninus Pius—that is, before the year 161; and that Sebert built the church to St. Peter out of the ruins of the temple. He states that this church was destroyed by the Danes and rebuilt by St. Dunstan, who was successively Bishop of London and Archbishop of Canterbury, dying in 988. It was this church, given by Dunstan to the Benedictines, that the Confessor worked into a great building as recorded above.

"After the Confessor's work the next stage is found in the reign of Henry III. who began his work at the Lady Chapel on Whitsun Eve in 1221, laying the foundation stone in person. Camden's actual words, as translated from the Latin, are—"K. Henry the third pulled down this fabric of Edward's and erected a new one of curious workmanship, supported by several rows of marble pillars and leaded over, which was fifty years in building." King Henry III. reigned fifty-six years, and seems to have been busy all the time adding to the glory of the church.

"The next distinct stage is that of the reign of Henry VII. but in the intervening period one incident especially appeals to Scotland. It is that of the year 1296, when King Edward I—'Malleus Scotorum,' the 'hammer of the Scots'—carried the Lia Fail, or 'Stone of Destiny,' from Scotland and placed it in the Abbey, where it still forms part of the Coronation Chair. We need not grudge it to the Abbey now, for Scottish sovereigns are thronged upon it, fulfilling ancient prophecy.

"According to Camden, Henry VII. 'for the burial of himself and his children, added to the east part of it a chapel of most neat and admirable contrivance,' of which he laid the foundation on January 24, 1502, the 'whole charge amounting to no less than 14,000 pounds sterling'—an immense sum in that day. The Lady Chapel, built by Henry III, and an adjoining tavern known as 'The White Rose,' were pulled down to give place to this addition.

MRS. JOHNSON  
MADE UP DESPITE  
JUNGLE BEASTS

San Francisco, Oct. 24—Just because one is hunting in the jungles is no reason that she should become dowdy or negligent about her appearance. For instance, Mrs. Martin Johnson, who has just returned from the wilds of British East Africa with her husband, wore her Paris gown and according to her story made up every morning.

Lions or No Lions

"I made up every morning just as if I were going to a formal dance," she said. Lions or no lions, I never left go of my compact and I hardly ever forgot to water-wave my hair. I hadn't the desire to get as dark as some natives."

Mrs. Johnson and her husband did their hunting with cameras and the wife told interesting experiences with natives. But her husband was more interested in narrating the experiences with the animals. Mrs. Johnson telling of her experiences said:

Pygmy Service

"Talk about natives. You should have seen the service the big chief of the pygmies used to get. He was the big chief, even though he was only four feet three inches tall.

"One girl would bring him something to eat, another would follow and wipe his mouth, and then would come a third with a glass of water, and the procession would continue like that till he was through.

"He was small, but he had his tribe trained."

Mrs Johnson would have kept on but Johnson was anxious to tell of the pictures he has taken. He said:

60,000 Feet of Film

"We have 60,000 feet of film, and

DRY UNCLE SAM  
CANADA'S BEST  
BUYER OF BOOZE

Liquor to the Value of  
\$24,000,000 Flowed  
Over the Border Last  
Year.

(Toronto Mail and Empire.)

Canada's best customer for alcoholic beverages is its "dry" neighbor next door. In the twelve months ending with August alcoholic beverages to the value of \$23,816,787 were exported from this country to the United States. Of this total, whiskey made up \$18,620,150 and the remaining \$4,871,546 was for malted liquor. This export item of almost \$24,000,000 seems huge by comparison with the figures for the years immediately preceding the war. In the five-year period ending with 1913 Canada's total exports of alcoholic beverages to all countries in no year reached \$2,000,000. How does it come that in the last twelve-month Canadian alcoholic liquors to the amount of nearly \$24,000,000 went to one country, and that, above all countries, the United States which bound itself to the cause of prohibition by an amendment of its constitution? There are commodities whose importation is encouraged by the United States Government, notably Canada's pulpwood and certain other raw materials. But assuredly the United States Government is not lending its countenance to the importation of alcoholic beverages from this country. On the contrary, it is maintaining a very formidable service for the prevention of the importation of Canadian liquor, a service which, afloat, comes very close to a violation of the treaty to keep the Great Lakes clear of vessels of war. In spite of the constitutional amendment in question, in spite of the Volstead law, in spite of the agreement between Canada and the United States to hold in check the export of liquor to the latter country, in spite of the United States Government's patrol service, nearly \$24,000,000 worth of Canadian liquor entered the United States in the twelve-month ending with August. Why? Because the demand in that land of compulsory tee-totalism keeps pumping the liquor in. And Canada's contribution to the thirsty there is but a small part of the whole quantity of liquor imported. Our neighbor seems to be able to reconcile a strong prohibition sentiment with an indomitable will to obtain and consume alcoholic liquor.

most of it was used to film the greatest migration of animals that I have ever seen. I estimated the number to be over 10,000 million, marking off one inch square on my ground glass plate, counting the animals in the sample squares, and multiplying by the number of squares.

"The animals covered an area about 400 miles square for a time, but when they came to a valley only 10 miles wide, they closed in to form a procession 30 miles in length.

"They were in search of water and food, and while I've never seen an American buffalo stampede, I doubt that even any of the oldtime ones had anything on this. There were beasts of every kind, lions, giraffes, elephants, everything."



**GRIPPE!**

Stop it at the start. Rub the throat and chest with Minard's. Also heat and inhale Minard's. Always keep a bottle handy for emergencies.

**MINARD'S**  
"KING OF PAIN"  
LINIMENT

Home made  
Candy

Treat the folks this Easter-time to candy of your own make! None tastes so delicious, none so perfectly satisfies, none so pure and good for all as the candy you make in your own kitchen. Use Borden's St. Charles when the recipe calls for milk—its creamy richness improves the flavor, adds to the food value of all candy. Here are a few tested recipes made with Borden's St. Charles—try them—they will delight you—

Three Layer Candy

PECAN FUDGE

2 cups granulated sugar  
1 tablespoon butter  
pinch soda  
¾ cup pecans (broken)  
1 cup Borden's St. Charles Milk  
1 teaspoonful vanilla  
1 tablespoon corn syrup

Place sugar, milk, syrup, butter and soda on stove. Boil until it forms soft ball when tested in cold water. Remove, whip, add flavor and nuts. When creamy pour in buttered pan.

Butter Fondant

4 cups granulated sugar  
1 cup corn syrup  
¼ teaspoon salt  
1 tall tin Borden's St. Charles Milk  
¼ lb. butter  
Mix sugar, milk, syrup and butter. Add salt. Place over slow flame, stir constantly and boil until it forms a soft ball when tested in ice cold water or 238 degrees with candy thermometer. Remove and pour on to a platter which has been slightly sprinkled with cold water. When cool to blood heat, beat with wooden ladle until the whole becomes creamy and firm.

Cream Peppermint Drops

¾ cup Borden's St. Charles Milk  
3½ tablespoonfuls water  
2 cups granulated sugar  
¼ teaspoon cream of tartar  
2 drops oil of peppermint.  
Combine the first three ingredients in a saucepan and boil gently without stirring until a soft ball will form when a little is tried in cold water. Cool till tepid, then flavor, beat till creamy and quickly drop on oiled pans in small rounds from the tip of a teaspoon.

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