

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
3/4 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
1/2 teaspoon salt
1 tall tin Borden's St. Charles Milk
1/2 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

3/4 cup Borden's St. Charles Milk
3 1/2 tablespoonfuls water
2 cups granulated sugar
1/4 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.

Send for free recipe book to

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Borden's
ST. CHARLES
MILK



NIGHT LIFE IN SHANGHAI IS HIGHLY COLORED, VARIED AND RATHER PICTURESQUE

THOMAS F. MILLARD in
New York Herald Tribune.

Shanghai--The "night life" of of Shanghai has probably been more widely advertised than that of any city in the world except Paris. According to some descriptions this place surpasses Port Said as a sink of vice and iniquity.

I doubt if night life here is any worse, or any better, than in other large seaports. But it is more vivid, highly colored, varied and picturesque than what is to be seen elsewhere.

This is a recent development. A few years ago the appearance of Chinese diplomatic ladies at foreign dances in Peking caused astonishment. About the same time young Chinese who had been to college in America began to frequent foreign dancing places at Shanghai. One heard, then, that those young men and women were severely criticized by conservative Chinese. A self-important official in one province issued a mandate against foreign dancing. To which the modern Chinese of course paid no attention. They bought the dance records and practiced in their homes. Almost before it could be realized the attendance here became predominantly Chinese. Two hotels saw the trend and began trying to attract Chinese.

Pay-your-partner dance halls started here only a few years ago, when the proprietor of a suburban cafe imported Russian dancers from Harbin and put on a show. When not performing the girls would dance with men patrons who purchased tickets, each good for one dance. A girl gets half the price of a ticket. In some places they have a guarantee of a minimum wage. In other places they depend on getting partners and a commission on drinks sold. I saw a list compiled last January of thirty-two dance halls of that kind in Shanghai. They cater to every class. Some are large and others hardly more than bar-room size. Formerly the dancing girls were almost all Russians. Now, in the cheaper places, the girls are mostly Chinese and Japanese.

Dance Rooms

The large Chinese department stores have now opened dance rooms. While foreigners may go to these places, they are intended primarily for Chinese and are crowded nightly until 4 or 5 o'clock in the morning. The dancing girls are Chinese, although in one place I saw two Russian girls. I know of seven Chinese dance halls within a short distance of where I live, three of which are conducted by the big department stores, two by Chinese hotels and two as independent cafes. All are under Chinese management. In two of them I saw foreign "bouncers." They are there because of the foreign patrons. Chinese almost never are noisy or obtrusive in such places, for as a rule the Chinese do not drink intoxicants.

The Chinese dance halls are decorously conducted in fact, everything is quite proper. (One does hear hints about their hotel connections.) I noticed many Chinese family parties, which often include servants and small children. Curiosity draws the older people. At one place the other night a child that could not have been more than five years old created a slight excitement by going to sleep (the time was 3 a. m.) and falling off a chair. A man picked the child up, hushed its cries and sat in on the chair again. The incident amused the crowd. The only jarring note was a drunken foreigner, and he, fortunately, was good-humored and tractable. Dance tickets at the better Chinese halls are three for one dollar (Mex.) about 16 cents American money a dance. Filipino "American" bands provide the music.

When the Chinese girls have no male partners they dance with each other, apparently for practice. I saw girls who could not be older than twelve, and who seemed to be learning from more experienced girls. Most of the girls wear boyish bobs. Chinese men of all classes are getting the jazz mania. I recognized a telephone operator who works at the apartment hotel where I live dancing the fox-trot, and I hear that many of the boys who work in the foreign

cafes go to Chinese dancing halls after they quit work and "step" until daylight. One sees the "Variety Rag," the "Black Bottom," the "Charleston" and the newest waltzes fairly well done.

Not Booze Fighters

The foreign cafes do not regard Chinese as good customers, for they use intoxicants sparingly or not at all, and the profit comes principally from sale of drinks. A few cups of tea or some lemonade for the women will do a Chinese party for a whole evening.

Not long ago I was looking on at a Sunday afternoon tea dance in the ball room of the Majestic Hotel in company with some Americans who were making a round-the-world tour. They had visited Europe, the Near East, India, Burma, Siam, Java, the Philippines, Hongkong and Canton, and had seen temples, palaces, Museums and all that.

"What have you found most interesting on your trip?" I asked.

"This," they replied.

About six hundred persons filled the ornate room. An American jazz band of ten pieces was playing the same tunes one would hear on Broadway now. A majority of the dancers were Chinese. Probably half of the men wore foreign clothing (usually American "college cut") and others wore the long silk gowns of the Chinese gentleman. Modern Chinese "flappers" dominated the scene, with hair bobbed the latest shingle and the semi-foreign style of dress which they have evolved in late years and which is so becoming to most of them.

The better class of foreigner here finds that the Chinese are crowding them out of the hotel ballrooms and the larger cafes, so they go to small and "exclusive" cafe-cabarets that do not cater to Chinese and which are much the same as such places in America and Europe. A cover charge and high price for food and drinks keep Chinese attendance there down to a few of the wealthy and ultra-modern. One might try to moralize about this, but to what conclusions? To me it appears merely repeating what is happening in other countries.

The older generation of Chinese do not know exactly what to make of it. A foreign lady told me of how her amah came in disgust and anger and complained that her nephew's daughter, a girl of fourteen, was learning to be a dancing girl, which, so the amah thought, would disgrace the family. The mistress, knowing something of life with the coolie and servant classes of Chinese, said:

"But, amah, do you realize that those girls can earn as much as \$200 a month?"

"Ah-ya," said the amah, which is the Chinese way of expressing surprise, incredulity and, a class, who for centuries have been accustomed to sell their daughters into concubinage and prostitution are not likely to stick now at having them work in public dance halls.

11
OUT OF
83

cases ended in death! So a recent Canadian investigation showed. These were not cases of infectious diseases--of consumption--of typhoid! They were cases where a person had sustained some slight injury--a cut, a burn, a wire-prick--and where the wound, being thought not serious enough for careful treatment, had been neglected. Blood-poisoning and death resulted.

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Dated June 13th, A. D. 1928.

NATHANIEL JONES,
Chief of Police.

FIRE ALARM

LOCATION IN

THE CITY

- 6 Argyle and York Sts.
- 7 Victoria Public Hospital.
- 8 Children's Home.
- 12 Westmorland and Aberdeen Sts.
- 13 Northumberland and Saunders Sts.
- 14 Brunswick and Smythe Sts.
- 15 Charlotte and Smythe Sts.
- 16 George and Northumberland Sts.
- 17 King and Northumberland Sts.
- 21 York and Queen Sts.
- 23 York and George Sts.
- 24 Queen and Westmorland Sts.
- 25 Brunswick and Westmorland Sts.
- 26 Charlotte and Westmorland Sts.
- 27 King and York Sts.
- 28 Saunders and York Sts.
- 31 Queen and Regent Sts.
- 32 Needham and Regent Sts.
- 34 Queen and Carleton Sts.
- 35 Brunswick and Carleton Sts.
- 36 Charlotte and Carleton Sts.
- 37 George and Regent Sts.
- 38 King and Regent Sts.
- 48 Aberdeen and St. John Sts.
- 44 Queen and St. John Sts.
- 45 Brunswick and St. John Sts.
- 46 Charlotte and St. John Sts.
- 51 King and Church Sts.
- 52 George and Church Sts.
- 53 Union and Church Sts.
- 54 Shore Street and Waterloo Row.
- 55 George Street and University Avenue.
- 56 Lansdowne and Waterloo Row.
- 57 Grey Street and University Ave.
- 112 Aberdeen and Smythe Sts.
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