

# RED ROSE TEA "is good tea"

The Orange Pekoe is  
something extra—a special tea  
In clean, bright Aluminum

## AUTUMN LEAVES LIKENED TO FLAKY JEWELS

John Keats, who was born under England's October skies, described autumn as the "season of mists and mellow fruitfulness," but that was only Keats's gorgeous rhetoric for a period of fog and rain and damp and chill mitigated only by the fact that it was also the season of harvest. What would Keats have said could he have seen a New England autumn at its height? Would he have survived the shock? Our own poets are either city bred and seem not to notice the sunset splendor of autumn, or else, living on the country, they are familiar with it that it fails to bring them year by year the full force of its revelation. But if Keats might have seen it! He would have burst into a splendor of utterance that England never inspired.

Our leaves are so beautiful that even when they have fallen they are still like flaky jewels and respond to the touch of sunlight. Imagine Keats on an October morning in its tingling air raking up maple leaves, with the low sun glinting through the multitudes of those yet unfallen. How he would have loved to pile up their almost weightless masses and push them before him! How he would have delighted in their high-keyed rustle! We can safely wager that he would have gone in to breakfast with an unwonted appetite. Might he have followed his brother George to America and made it his home in the maple belt, the change of climate might have made it possible for him to throw off his menacing disease and live to the good old age of which his well-knit body gave promise. Here he might have finished his Hyperion and written other poems and equally great plays which the world now must forever lack.

Our autumn leaves ripe only after the fruits of field and garden have been gathered, but they are a true ripening, the last and most splendid fruit of the year, and they nourish, not our bodies, but our sense of beauty, our

## PENNSYLVANIA MAN BAGGED LARGE MOOSE

Fredericton, N. B. Oct. 31—New Brunswick's record moose for the first half of the 1928 big game hunting season has antlers spreading 61 inches. It was shot by R. W. Crouse, 226 East Winona avenue, Norwood, Pennsylvania, who was one of the party of six Philadelphians who were hunting for fourteen days with the Imhoff brothers, of Bathurst, as guides in the Tetagouche river district.

In addition to getting the record moose for the month of October, Mr. Crouse also shot two deer and a bear and other members of the party secured two more moose, four more deer and another bear. They saw a lot of other big game and returned their trip to New Brunswick. The record moose taken in New Brunswick in 1927 had antlers spreading 63½ inches and was shot by A. W. Christiani, of Keyport, New Jersey; it was the record head of all Canada last year.

The month of November is expected to see a large influx of big game hunters into New Brunswick from the United States, although the presidential elections always are a factor in keeping many sportsman at home when they would like to be in the woods. Among those now hunting big game in this province is Otis L. Wiese, editor of McCall's Magazine, who arrived from New York with his brother and went into the woods with President William T. Griffin of the New Brunswick Guides' Association.

Father—I'd bet on Leaping Lena, but I think she's sick.  
Young son—No she isn't. See, she's wuzzing her tail.

Imagination and our confidence that when winter comes, spring and the annual resurrection of their loveliness will not be far behind.

## WOMEN'S COLUMN

### CRANBERRY SALAD DRESSING

1-2 cup mayonnaise  
1-2 cup cranberry sauce  
1-2 cup whipped cream  
Add the uncooked cranberry sauce to the mayonnaise, mix and then fold in the whipped cream very lightly.

1-2 cup mayonnaise  
1 cup grated raw apple  
1-4 cup uncooked cranberry sauce  
The above ingredients must be very cold; mix lightly together.  
The apples are pared and grated on coarse grater with the downward stroke only. To the above may be added whipped cream, that is a matter of taste.

1 cup mayonnaise  
1-2 cup uncooked cranberry sauce  
Be sure that both are cold and mix lightly together. Serve with fruit salad.

### JELLIED CRANBERRIES

1 quart or 1 pound cranberries  
1 cup water  
2 cups sugar  
Wash and pick over the cranberries, put into saucepan with the water, boil 10 minutes without a cover. Mash and add the sugar and boil 3 minutes; strain through wire strainer and put into mold, bowl or glasses.

### UNCOOKED CRANBERRY SAUCE

Wash and pick over the cranberries, put through food chopper, being sure to save all the juice by putting a bowl under the chopper; then measure the juice and chopped cranberries and to each quart, add two cups of granulated sugar; mix well. Fill into glass jars, which have been rinsed with cold water. These will keep indefinitely and do not have to be sealed. Put in cool place.

### CRANBERRY SHORTCAKE

1 1-2 cups flour  
2 teaspoons baking powder  
1-4 teaspoon salt  
3 tablespoons shortening  
Milk  
2 cups uncooked cranberry sauce  
Sift the flour, baking powder and salt into bowl, add the shortening and rub in very lightly with the tips of the fingers; then add enough cold milk to make a soft dough. Brush cake pan with butter, put in the dough and pat evenly; brush the top with milk and sprinkle with sugar. Put into hot oven and bake 20 to 25 minutes. When cool split and when ready to serve, put the uncooked cranberry sauce between. The cooked cranberry sauce may be used in place of the uncooked cranberry sauce. That is a matter of taste.

### CRANBERRY SUET PUDDING

2 cups cranberries  
1 cup seeded raisins  
1 cup chopped suet  
1 cup bread crumbs  
1 cup sugar  
1 cup flour  
1 teaspoon salt  
2 teaspoons baking powder  
1-2 teaspoon cinnamon  
Wash and cut the cranberries in half. Mix the dry ingredients together; add enough cold water to make a stiff mixture; add cranberries and raisins. Brush mold with butter; put in the pudding and place

## Dry, Hacking Cough Was Caused By A Bronchial Cold

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in boiling water; steam three and one half hours. Serve warm with fruit or vanilla sauce.

### CABBAGE AND NUT SALAD

4 cups shredded cabbage  
1 green pepper  
1-2 cup chopped peanuts  
Mayonnaise  
Mix the ingredients with mayonnaise, serve in a bowl and garnish with watercress or parsley.

### OCTOBER

There in the dripping windy wood on the brink of a desolate pool  
Float dead red ghosts of summer's slow despair;  
There on her gypsy breasts that glitter brown and silver cool  
She leans shaking the long rain from her hair.

She in her dark beauty while from her rich hair rustling down  
Drop by drop the final rainbows fall  
All September's agony hardens in her eyes like stone;  
Riding like a witch spins the last wild leaf of all.

There in the whimpering haggard wood in the brink of a pool, distraught  
Draggled October with the rain still in her stare;

There on her brown bright head where the cold wind's kiss has caught  
Soft frost diadems the rain upon her hair.

—JOHN MEFFERT in New York Sun.

Jane (referring to stout friend)—  
Mildred dresses like a fashion plate.  
Mary—Fashion plate? I'd say fashion platter.

Customs Inspector—Your case of vegetables is dripping all over the platform. Onions you said it was.

Traveler from Bermuda—I meant leeks.

Guide—And here is a pastel.  
Visitor—Oh! Pastel? Yes, I recognize his style!

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