

RED ROSE TEA "is good tea"

Red Rose Orange Pekoe
is supreme
In clean, bright Aluminum.

AN IMPRESSION OF ALFRED LOEWENSTEIN REPORTED TO BE A MAN OF GREAT WEALTH

Captain Alfred Loewenstein, the Belgian capitalist, reported to be the third or fourth, or maybe fifth richest man in the world, is indeed a man of action. He comes with a rush, goes with a rush and talks with a rush, until we ordinary souls are left struggling for mental equilibrium.

He has given breath-taking interviews to the daily press, in one of which he states that he "plans to organize the largest single company in the world, somewhere in Canada." His reaction to the first newspaper guess as to the nature of this business is, "It is absolute bunk." So, Mr. Loewenstein thereby climbs right down off his pedestal on to the bottom step of vernacular. He is only a mortal after all; an everyday individual who says "damn" when the hammer-head makes contact with a sensitive digit.

Being only mortal, we have no hesitation in saying that this proposed world-shattering corporation, "somewhere in Canada," is "the bunk," to use his own picturesque and forceful terminology. He is just pulling our respective legs. That is all Alfred Loewenstein is doing—pulling our pedal extremities.

Of course we do not mind a gentle little leg-pull, but we do wish to say that we are entirely out of sympathy with his references to Belgian and English taxation. He, as a Belgian, should know the difference between taxation in its ordinary sense, and necessary financial toll upon the citizens, to rehabilitate a country stricken and impoverished by cruel war. It is exceedingly distasteful to hear of people of such sentiments that "they would rather "much rather," he says, invest money in Canada than in their own country" because "everything is taxed and super taxed and the result is that they want a country where there is certain stability and that offers no such handicap of taxation." Well if that is what they want, they can have

it in Canada, but does Canada want that kind of tip and run citizenship?

Alfred Loewenstein spoke of his own experience we are told, "with English taxation" and remarked that it had driven him. "Like many others to take his capital out of the country." That may be the case with Mr. Loewenstein, he says it is, but we have yet to hear of a British capitalist leaving England to her own resources on that account. On the contrary, the British capitalist, tax and super-tax and still more tax and super-tax has stood four-square, with those proverbial broad shoulders and with stern fortitude, growled and groaned, we admit, but only at home. When the same British capitalist comes to Canada he reveals in the exploits of his compatriots at home. He tells, with the light of pride in his eye that the Old Country is not by a long chalk decadent, and we jolly well believe him.

Money, they say, is liquid and international and knows no flag. But that is not always so. It was not liquid enough to run out of England when England needed its irrigating qualities to retrieve a lost commerce and save a stricken Europe.

No Mr. Loewenstein, you have struck a wrong note in this your breezy visit by train, aeroplane, submarine and what not to a British Dominion. If it is your wish to scamper from one country to another seeking tax immunity, or to deprecate Belgium, that is your own affair, to be left to your own good taste, but we cannot leave unchallenged what might seem a reflection upon England to those who are not British.

Talkative Barber—My wife—left me sir and I'm all cut up about it.
Irate Customer—Is that so? Well, I'm fast getting the same way.

A. D. Duke of Bangor, Me., is in the city today.



Of Interest to the Women

NEW WAYS FOR ASPARAGUS.

Everybody likes fresh asparagus served on toast with cream sauce, but as this good spring vegetable has so many other possibilities why not tempt jaded appetites by serving it in out of the ordinary ways.

Asparagus pies make an unusual luncheon dish. Cut boiled asparagus into one inch pieces, add a cup of Bechamel sauce for each cup of asparagus, turn into pastry shell, or pastry lined muffin rings, sprinkle well with cheese, dot with butter and bake in a slow oven about twenty minutes.

A mousse of asparagus is most delicious. Boil one pint of chopped asparagus until it is tender, drain and mix with a smooth, well seasoned white sauce and add half a cup of melted aspic, or two teaspoons of gelatin dissolved in cold water. Fold in half a cup of whipped cream and a few small pieces of pimiento and pour into small molds.

Asparagus fritters with pineapple are unusual but very good. Boil two bunches of asparagus in water until tender, then drain and chop in half-inch pieces. Add to one well beaten egg a cup of flour, a pinch of salt, a cup of milk and a tablespoon of melted butter. When beaten until very smooth, allow to cool an hour, then add a teaspoon of baking powder and the asparagus and drop by spoonful into smoking hot fat. When a delicate brown, drain and serve on thin slices of pineapple, sautéed in butter.

Asparagus croquettes, surrounded with creamed peppers, are very appetizing. To one and one-half cups of cooked and chopped asparagus tips, add one beaten egg, one tablespoon of butter, melted, one-half a grated onion, one stalk of finely minced celery, the juice of a small lemon, one teaspoon of salt, a quarter of a teaspoon of pepper, two-thirds of a cup of milk and a quarter of a cup of bread crumbs. Form into croquettes proceed as with any croquettes, then let stand an hour and cook in hot fat.

A FRENCH COMBINATION.

This is a good asparagus combination which one eats in France. Cut the tips form two dozen tender stalks of asparagus. Put half an endive, one onion, one fresh, crisp lettuce through the grinder, using the coarse blade. Blend a tablespoon of butter and flour heat in a saucepan, add a cup of stock, then put in the vegetable, season with salt and pepper and simmer gently half an hour and serve at once.

This is a very dainty asparagus salad. Soak two and one-half tablespoons of gelatin in half a cup of cold water and dissolve over hot water; add two cups of pineapple juice and two tablespoons of lemon juice. Pour into a flat dish to the depth of about an inch. When it begins to congeal add asparagus tips, cut into two-inch lengths. When hard cut into squares and serve on lettuce, with mayonnaise.

A hearty luncheon salad is made by combining shrimps with asparagus. Drain a can of shrimps and remove the viscera; cut freshly cooked asparagus tips into two-inch lengths, and using twice as much asparagus as shrimps, toss them together with a seasoning of salt and pepper. Make a French dressing and beat with it the yolks of three hard-boiled eggs that have been rubbed through a sieve. Pour it over the salad just before serving. Serve with crisp salt wafers.

ASPARAGUS SANDWICHES.

Make a delicious sandwich for the spring tea table by boiling a cup of tips until tender, drain and heat up in half a cup of cream and put through a sieve. Mix with the asparagus three-quarters of a cup of very finely minced chicken, a tablespoon each of chopped red pepper and celery, with salt and pepper to taste; spread between thin slices of buttered bread.

CAUGHT BAD COLD WHILE OUT PLAYING NOT PROPERLY DRESSED

Mrs. L. Mantle, Millet, Alta., writes: "My youngest child had a very bad cold which she got by going out playing in a strong, cold wind not properly dressed."

"She got so hoarse she could hardly speak, and her throat and chest were very sore."

"I used everything available, but she received no relief until, finally, I secured a bottle of

Dr. Wood's Norway Pine Syrup



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Sealed tender, marked on the envelope "Tender for Warehouse and Office Building" will be received by Mr. R. G. Fulton, Chief Commissioner of The New Brunswick Liquor Control Board, Fredericton, N. B., or the undersigned, up to 12 o'clock noon, Standard Atlantic time, Tuesday, May 22nd, 1928.

Each tender shall be accompanied with a certified cheque for \$5,000.00 made payable to The New Brunswick Liquor Control Board, Fredericton, N. B.

Plans and specifications may be seen at the office of The New Brunswick Liquor Control Board, Fredericton, N. B., where information may be had from

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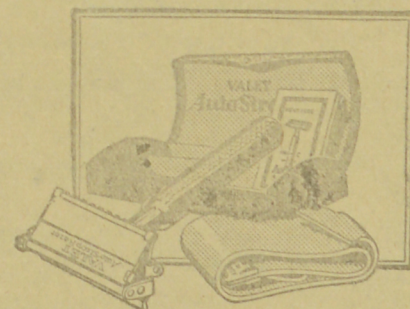
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