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## BISHOP OF NIAGARA ASKS FOR UNION GOVERNMENTS

### Rev. L. W. B. Broughall Delivers Charge Before Opening Session of Synod—Draws Attention to Anti-God Movement.

HAMILTON, Ont., May 1—Calling for the formation of Union Governments both Provincial and Federal, Right Rev. L. W. B. Broughall, Bishop of Niagara, delivered his charge before the opening session of the Synod of Niagara at Christ Church Cathedral. His Lordship dealt with the problem of unemployment and social unrest and urged that the Cabinets of the country should represent every shade of opinion in discussing such questions and that the leaders should be freed from worries of party politics.

In the course of his charge, Bishop Broughall drew attention to the anti-God movement repercussions which he said were being distinctly felt in this country. They constituted a grave challenge to the Church.

Continuing, he pointed to the situation in Germany, where he declared that Christians were being persecuted because they had not seen fit to

accept a state interpretation of their religion.

Bishop Broughall paid tribute to the memory of leading figures in the Church of England in Canada whose deaths had occurred during the past year, and reviewed the activities of the diocese for the past year. He called upon laymen to give their strongest support to the Church in its present time of need. He presented to the Synod of Niagara in brief the various recommendations from the General Synod.

It was indicated that the Synod would discuss the proposed corporation tax for separate schools. Rev. W. W. Judd presented a memorial from the rural deanery of Hamilton which asked the synod to take this matter under consideration. It is likely that a resolution dealing with the proposed legislation will come before the synod later on.

### C. Hedley Forbes and Donald Douglass New Candidates For York County

(Continued from Page Two) Regardless of what has gone before him, Dr. Hanson stated that he never forgets that he is representing the people of York-Sunbury.

"These are trying times," said he, "and Hon. R. B. Bennett is working very hard to help the people of Canada."

Hon. R. B. Bennett

"Canada will never need the leadership of Mr. Bennett more than she will in the next three or four years," said Dr. Hanson.

He paid high tribute to the ability of Hon. Mr. Bennett and said that he was glad to tell them that the prime minister only needs rest—there is nothing organically wrong with him. He pointed out that the rest of the Cabinet were ready to bear their share of the responsibilities.

In speaking of the drastic financial changes in England and the United States, he declared that these crises had their effects in Canada. Hon. Mr. Bennett saved the situation in Canada because he had the authority given him by parliament. He remarked that it was power opposed to by the liberal government.

"Mr. Bennett has never lost faith in the character of the Canadian people," said Dr. Hanson.

"This government during the first three years in power was busy keeping this country solvent," Dr. Hanson exclaimed.

McKenzie King

In mentioning the accusation of the Liberals that the Conservatives were the friends of big interests, he declared that his government had taken away from the banks of the country the right of note issue. This, he said, was not in sympathy with big interests.

In speaking of social legislation he credited Hon. W. L. McKenzie King with being the greatest student of social legislation in Canada. He wrote a book on it in 1918, but he left it in the book," added Dr. Hanson. It was left to a Tory Government to adopt it.

"Human rights come before property rights," exclaimed Dr. Hanson in touching briefly on the price spread investigation by the Bennett government.

He declared that a huge tobacco concern in Canada had enjoyed their greatest prosperity during the depression years because they had lowered wages and paid less for raw tobacco. This company was investigated

## A Meeting Between Poet and Editor

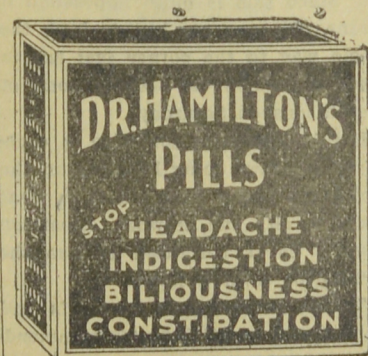
Whittier's emergence from rustic obscurity and introduction to the public form an interesting chapter in literary history. In the early summer of 1826, his elder sister, Mary, without his knowledge sent a poem called "The Exile's Departure," to the office of the Newburyport Free Press, a paper edited by William Lloyd Garrison, to which the elder Whittier was a subscriber. The post rider left the poem lying on the floor near the door. With some misgivings the young editor began reading the manuscript; he had no doubt that the poem was one of the usual vapid outpourings of country rhymesters. Discovering merit in the poem he decided to print it. This was how William Lloyd Garrison chanced to discover John Greenleaf Whittier.

When the post rider delivered the paper, he threw it to the young poet, who was at the time engaged in mending a stone wall by the roadside. When he paused in his work to glance through the paper he caught sight in the "Poet's Corner" of the title of his own poem. His heart came into his mouth with surprise and joy, the blood tingling in his veins. His father reproving him for neglect of his duties, he resumed his labors. Again he paused to re-read the poem, but he merely looked at it vacantly, without seeing a word. He now secretly rejoiced that Mary had sent the poem; he only regretted that she had not sent a better specimen of his verses.

Soon the post rider told Garrison the name of the author. Accompanied by a woman, the editor went down to the farm, fourteen miles from Newburyport, to see his contributor. The young poet in working day clothes, besmeared with dirt, was crawling at the moment under the barn in search of a hen that had stolen her nest. His sister came running up to him, shouting excitedly as she told him of his visitors. He stopped hunting the eggs, crept stealthily into the house, and changed his clothes, in his haste putting on a pair of trousers much too short for him. He then came into the room abashed and tremulous, but eager with anticipation. Neither he nor Garrison then realized what a turning-point in the annals of both American poetry and American politics this meeting in the humble kitchen would one day prove to be. Garrison, finding after a few words with the poet that his education was limited, assured him that he would have a career behind him if this defect was remedied. When Whittier's father came in, the young editor tried to convince him of the need and value of scholastic training for his gifted son. But the old farmer, though proud of the boy's achievements, was obdurate; in fact he was altogether opposed to sending to school one so necessary to him on the farm. He explained to Garrison that he could not see any practical advantage in the boy's becoming a poet. Garrison could not answer the older man's objections and politely took his departure.

Whittier soon sent Garrison a second poem, "The Deity." It appeared with a brief note by Garrison who, comparing him to Bernard Barton, the English Quaker poet, prophesied that he would achieve high rank in American letters. Garrison designated the poem itself as a graphic sketch, manifesting true poetic genius. Before retiring as editor of the Free Press at the end of the summer, Garrison published altogether about a dozen poems by Whittier.—Albert Mordell, in "Quaker Militant, John Greenleaf Whittier."

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## Of Interest to Women

### BILL OF FARE — NUTS, SIMPLY NUTS

(By Cynthia Brown)

Not, you understand, the species of nut you have in mind when you tell your best friend he's simply nuts. Not at all. This is merely an appreciation of the value of those funny little fruits that grow on trees and form the staple diet of squirrels.

My personal devotion to nuts both animal and vegetable, but there we go again, and this is a food column, is so well known to the family as to have ceased to cause comment. They expect the dessert to have peeled almonds in it just as they expect the new beau to have odd ideas. I find both stimulating.

I think myself my devotion to the fruit of the nut tree began when, after a long illness on an entirely liquid diet, the first solid food I was allowed was nuts. The memory of the crunch of those pecans moves me still.

It's Swedish cooks, in my experience, who consider almonds a staple food, and English cooks who run to walnuts. Colored cooks know their cocoanuts, and the Chinese chef, so I'm told—they're about the only nationality I've escaped in the kitchen to date—is devoted to peanuts. Pecans and brazil nuts, probably the best of all, seem only to be met with on this continent. Here are some sane ways to use them all.

The following is the best single item for a tea-party that I know how to make. It's my late Swedish cook's recipe, and wherever she is now, in whatever wider sphere (not lost but gone before, she went to Paris when I left London) I wish she could read this tribute.

### SWEDISH ALMOND WAFERS

1-2 cup butter  
2 eggs  
4 ounces fruit sugar (1-2 a cup)  
3 ounces flour

1-2 cup chopped almonds

Beat the eggs and add the sugar slowly, then the flour, and beat again very thoroughly. Stir in the butter, melted, but not to an oil. Beat again. Put spoonful on a buttered pan and smooth each, with the back of the spoon, into a thin circle. Sprinkle with the chopped almonds. Bake until they begin to color at the edges—it only takes a few minutes—take each up with the poached-egg lifter and curve each while still hot, around the rolling-pin or a small tin—never ask me why. They look nice and taste delectable, that's reason enough.

Fresh cocoanuts are here and never so inexpensive. Use them grated on fruit salad for an entirely new sweet, it's delicious. And don't fail to use them on the icing of a good white cake, there's nothing like it. I make a rather rich layer cake with almonds in it, put a plain white frosting, mildly flavored with almond essence, on one layer, grate half an inch of fluffy cocoanut on that, put on the other layer, ice it all, and cover the whole thing with more cocoanut. It looks like a snowdrift, and you have to eat it with a fork, otherwise it might be mistaken for food for the gods. This is the cake recipe in case you are interested:

1-2 cup butter.

1 cup fine sugar (well creamed)  
2 eggs, well beaten.  
1-2 cup milk  
1 3-4 cups flour  
2 1-2 tablespoons baking powder  
A little salt  
12 cup almonds, blanched and finely cut.  
Almond essence.

This same cake baked in a square pan, split and the bottom half spread with whipped cream and crushed or sliced fruit topped with quantites of the moist freshly grated cocoanut—the top layer adjusted and whipped-cream—makes a desert of the short-cake variety that usually raises a cheer.

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A nut loaf, if it's good, makes delicious sandwiches, as you know as well as I. This isn't a new recipe, but it's a good one and not much trouble.

### QUICK NUT LOAF

2 cups bread flour  
1-2 cup sugar  
4 teaspoons baking powder  
1 teaspoon salt  
3 tablespoons butter and 2 of lard  
1 egg and an extra yolk  
1 cup milk  
1-2 cup chopped walnuts

Mix and sift the flour, sugar, baking powder and salt, and work in the butter and lard with the tips of your fingers. Then add the whole egg and the yolk which you have well beaten, then the milk and nuts. Beat thoroughly and turn into a buttered bread pan. Let it stand 20 minutes. Bake in a moderate oven for 40 minutes.

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Try this the next time you serve mutton or veal cutlets, or grilled lambs' kidneys. It has a zip that is as rare as it's good.

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### DEVILLED ALMONDS

1-3 cup blanched and shredded almonds  
1 tablespoon butter  
1 tablespoon each of chutney  
Chopped pickles and Worcester sauce  
1-4 teaspoon salt  
Cayenne pepper

Cook the almonds in the butter till they begin to color, mix the best and add to the mixture in the pan. Serve when hot on top of the cutlets or on the triangles of buttered toast beneath the grilled kidneys.

Almonds help to give variety to your hors d'oeuvres. This is a good open sandwich affair. Chop water-cress very finely and mix it with well-smoothed butter. With this, butter brown bread rounds and press some soft Roquefort Cheese and Chopped Almonds on top. Put a sprig of cress dead-centre.

I don't have to tell you that nuts are good in salad. You'll like a mixture of skinned and halved green grapes, diced pineapple, sliced banana and chopped brazil nuts on lettuce, served with a French dressing made with lemon juice. It's far better than the old Waldorf salad made with apples, celery, and walnuts, though, mark you, that's not a bad salad, either.

But there, that's nutty enough for one week.

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