

## NOTHING MAKES THEM SO CROSS AS PUZZLE FANS, SAY LIBRARIANS

NEW YORK, N. Y., Feb. 24—Do the makers of crossword puzzles have any idea what a cross they are to librarians?

In a suburb near New York city on the last day of the recent crossword puzzle contest an eager crowd was found to be waiting impatiently for the library doors to open in the morning.

The New York Public Library has banned the use of its reference books to puzzlers. When you add the contestants of New York city who could raise the price of the fare out to Jersey to the home town contestants, you have need of the riot squad. As soon as the doors were unlocked there was a regular stampede up the stairs to the reference room, and a race for the dictionaries. Of course, the young, fleet-footed puzzlers won the cherished prizes. The older, less alert, but just as anxious fans had to content themselves with other possible sources of nuggets of knowledge.

The contestants by this time are well aware that these librarians will not solve the puzzles for them, but the lengths to which the zealous will go to secure their answers are incredible.

### Disguises

If the puzzled one advances to the reference librarian and demands, "Who was the goddess of the harvest?" he receives the prompt, decisive answer, "I cannot help you with your cross word puzzle". So the wary ones have learned to disguise their requests in various ways.

"When I was a boy", a searcher may say, "we had in our home hanging over the mantelpiece in the dining room, a picture which I have always wanted to duplicate. It was the picture of a woman surrounded by sheaves of grain of a tawny yellow. Underneath the picture was written the woman's name, which I cannot remember, but it also said that she was the goddess of the harvest. By consulting any of your reference books, could you secure for me the woman's name? Then it would be possible for me to go to the store and replace that picture which was in my childhood home".

If an innocent contestant should advance and ask for the name of the Supreme Being of the Philippine Islands, his chances of getting that god out of librarian would be slight. But if a smart club-woman in a moleskin coat should introduce herself as the wife of a prominent doctor in the city and an intimate friend of the librarian she would secure attention. Her story would run something like this: "I have to do a club paper on the Philippine Islands. There are many native tribes there but I want to concentrate on the Tagbanna tribe and I wish to present their primitive religious beliefs. The only thing I am uncertain about is the name of the Supreme Being".

Obviously cross word puzzle questions such as those concerning the flora and fauna of South Africa, the name of an extinct bird of Australia, the name of a founder of Hindu philosophy, abbreviation for the word manuscript, name of a river in South America receive scant attention.

### Telephone Subtleties

Sometimes requests came over the telephone. A question, "What is the goddess of hypocrisy?" would receive the answer, "We cannot help you with your cross word puzzles. You may come in and look up things yourself". The prompt protest to that rebuff would be, "Oh, I'm not doing cross-word puzzles. I'm giving a dinner party and I want to use the name of gods and goddesses for place-cards in the way of subtle hints".

Or some one may call up and say, "Will you tell me a man's name beginning with G., containing six letters?" The answer to that, would be, "I cannot help you with your cross-word puzzle".

"Oh, you are very much mistaken", would come the just as prompt word puzzle. You see, I have here before me an important business letter. I can read the last name but the first is undecipherable. If I could have your assistance in possible names. It looks like—yes, I am sure it has six letters and begins with the letter G".

Puzzlers are of all types. They vary as much in appearance as in disposition. Some are in a happy mood, sharing their treasures with generosity, pleased as punch to be able to impart information which has taken them a long time to dig out. Others are just as quick to put their hands over their papers whenever the eyes of a possible peeping Tom or a prying Paul stray in their direction. Some are smartly dressed and some so shabby they could well use the advertised reward. But whatever their appearance, they're all working hard. Some wear strained anxious faces and seem doubtful and anxious of the result; others are animated and optimistic, sure that their answers are right and that the money is as good as in their hands.

What becomes a curse to librarians becomes a blessing to dictionary makers and book dealers. One second-hand book dealer reports that he cannot keep dictionaries on hand. He has sold out every single dictionary in stock, their tattered condition and date of publication making no difference. He even sold one dog-eared old dictionary dated 1880.

Also, as upsetting as the cross word puzzle fad is to libraries, it is nevertheless, a boon to the unemployed as it offers one means of putting in time and preventing mental disintegration. Where else can you get dreams of fabulous wealth at such a slight cost?

## TRIAL PRINCIPALS PLAN LONG TRIPS

Lindbergh to Fly Pacific,  
While Reilly Will Journey  
to 'Tibet.'

FLEMINGTON, New Jersey, Feb. 25—When the Hauptmann trial ends, what will the principals do?

Col. Charles A. Lindbergh plans to fly the Pacific; the jurors will return home.

Other trial principals have these plans:

Col. Norman Schwarzkopf, head of the New Jersey Stat Police—"I'm going to take a good at look at my son. He was born a week after the kidnapping and I've hardly seen him".

Mrs. Jennie Curtiss, wife of Sheriff John H. Curtiss—"The Sheriff wants to go in a cave, where he'll not see a soul. I suppose I'll have to go along".

Edward J. Reilly, Chief Defense Counsel—"I'm going far away—I hope to Tibet".

County Prosecutor Anthony M. Hauck—"Right after the trial we're going to call the Hunterdon County Grand Jury, and present matters that may have some connection with this case."

Attorney-General David T. Wilentz, Chief Prosecutor—"I'm going to Miami to see the horse races".

John Davenport, 65-year-old night custodian of the courthouse—"First of all, I'm going to sleep a month. Then I'm going to play pinochle".

Assistant Attorney-General Joseph A. Lanigan—"No vacation for me. I'm going to work on the Legislature".

Hovey Low, special deputy, who has been guarding Hauptmann—"I think I'll write a book".

Egbert Rosecrans, of defense counsel—"Back to the work that has piled up in my office".

Harvey Saunders, one of the court-

## WOMEN PLAY PART IN ENGLISH RACING AND IN THE HUNTING FIELD

Return to Custom of Pre-Victorian Times and  
Run Their Own Thoroughbreds

LONDON, Feb. 24—Not only is Eve ambitious nowadays to complete for the finest prizes of the English turf, but she is wielding a greater influence in the hunting field this season than ever before.

There are now well over a hundred women—several of them Americans—actively engaged in racing in this country, and the majority are as interested in steeplechase and hurdle events as those on the "flat". What is more surprising still is the emergence of so many of the fair sex as masters of fox-hounds, even of famous packs. Fully a score are now acting in that responsible capacity. In fact, it is asserted that women, who now constitute 75 per cent of nearly every hunting field, have become the mainstay of this expensive pastime.

For many years a considerable number of women have been interested in the turf, but quite a few of them preferred to race under sobriquets even until shortly before the war. Yet there was royal warrant for interest in this sport of kings. Queen Anne, for example, openly ran her own thoroughbreds. But in Victorian days there were more rigid conventions. In the reign of Edwards VII—who was the owner of a fine string of horses—numerous women owners again registered their racing colors in their own names.

### Women Owners

In the present reign, especially since the war, women owners have come much to the fore, although Queen Mary has displayed no enthusiasm over horseracing. For economy's sake, too, King George has kept only a few thoroughbreds in training. Nev-

ertheless, royalty gives its blessing to the sport.

Since the inception of the Derby, in 1780, only one woman has won this most-coveted of English turf trophies and that was Lady James Douglas, in 1918, with the great Gainsborough. Nevertheless, women have won numerous other big prizes, particularly the Grand National Steeplechase classic. Last year this prize—more than \$25,000 in money and a trophy valued at \$1,000—went to Miss Dorothy Paget, whose grand chaser Golden Miller will probably be a contender again in the Grand National next March. The year before an American woman, Mrs. Ambrose Clark, was the winner with the famous 'chaser Kellsboro Jack, which is expected to complete again next March.

### Recently Successful

Among the most successful women owners in the "flat" season recently ended were Mrs. W. M. G. Singer, whose prizes exceeded \$26,000; the American, Mrs. C. Glorney, \$23,000; and Miss D. Paget, \$18,000.

Miss Paget, a woman in her early thirties who is part American, is acquiring a big stable of "flat" racers and jumpers. At the yearling sales at Doncaster in September she paid \$46,000 for one exceptionally fine colt. This was the top price of the sales.

One very noticeable influence of Eve on the English turf is in choice of racing colors. An owner's colors can be registered for life for the payment of a fee equivalent to \$15. Invariably women owners choose delicate and artistic shades or striking combinations of colors for the caps and jackets of jockeys.

The dark-hued tribesmen in gay-feathered headdress and scant clothing, is one of the colorful features of the South African city. In remote Szechwan Province, China, wheelbarrows, which are the local transports, have worn ruts in flagstone pavements. In Sumatra, if one goes native, he must travel in a buffalo-drawn cart whose thatched top is shaped like a sway-backed horse, pointed at each end. In Palermo, Sicily, the purely Sicilian way to get about town is by native cart, a two-wheeled vehicle on whose side panels are gayly depicted Bible scenes and the Sicilian panoramas; and in Ireland, the jaunting car on which passengers sit back to back and face outward lends atmosphere to a tour.

Llamas still carry loads in the Andes, and elephants still are favored among the tiger hunters of India. In spite of progress in Belgium, the morning milk is still delivered by dogcart at many a doorstep, and dog sleds are yet the most dependable transportation in the icy wastes of the Arctic and Antarctic. The tired explorer enjoys comfortable travel in a hammock-like "chair" borne by native porters in central Africa; the mountaineers of northern India and western China employ the yak as their beast of burden; the camel still plods the caravan route of north Africa, Arabia and central Asia; and the carabao (water buffalo) is the dependable draft animal of the East Indian Islands.

## They're Marrying Younger

LONDON, Feb. 23—They are marrying younger in England these days, it is revealed in the latest return of the registrar-general.

In fact, if an Englishman is not married by the time he is 30, the odds are 5 to 1 against his ever taking the step.

A third of the 100,000 men married within the past three months were under 25, and 60 per cent of the brides were under 24. The largest group of bridegrooms gave ages ranging from 25 to 30.

TORONTO, Ont., Feb. 23—Dr. J. A. Williams, superintendent of the Ontario Hospital at Hamilton, will be suspended, Hon. Dr. J. A. Faulkner, Ontario Minister of Health, said yesterday.

## Of Interest to Women

## BETTY BROWN TIME IS HERE AGAIN AND WHO DOESN'T ENJOY THEM SAUTED IN BUTTER WITH PORK OR DUCK?

(By Edith M. Barber)

For making Brown Betty which is such a comforting dessert on a cold evening and for apple sauce we will select the less fancy type which, consoling, often has a more delicious flavor. Of course, some people serve Brown Betty cold, but I like it hot just as I like apple pie.

When you make apple pie be sure not to skimp on sugar. You just cannot get that delightful gumminess, which a good old-fashioned pie should have without adding sugar with a heavy hand. I wonder if you belong to the nutmeg or cinnamon school, as far as apples are concerned. Personally, I am a cinnamon, but there are many members of the other school.

Now, a word about baked apples. Every so often some one asks me how to prepare apples so that they look like those which are sometimes seen in the window of a restaurant or at a good delicatessen. As you know, large apples are always used. They should then be cored, and by the way, thoroughly and then an inch of skin should be cut from the top. Very often the apples which you wish to duplicate are not actually baked. They are cooked slowly in a covered pan on top of the stove with sugar and water. When they are tender they are sprinkled with granulated sugar or spread with corn syrup and put under the broiler or into a very hot oven for a few minutes.

A simple but delicious dessert can be made by folding beaten egg whites into sweetened apple sauce. A dash of almond flavoring gives a special touch. By the way, when I make apple sauce I use practically all of the apples except the blossom end. When the apples have cooked long enough in a little water to make them tender I press them through a coarse strainer, beat them thoroughly as I add my sugar and a dash of cinnamon.

A reader asks how she can make her mint jelly a good color. She boils mint leaves with her apples and gets a delicious flavor but not the color she expected the green leaves to contribute. Mint jelly is always colored artificially by the use of the many good liquids, pastes or powders. The coloring should not be added until the strained apple juice has been cooked with the sugar long enough to get the jelly test. Plain apple juice does not have a particularly appetizing color. For this reason as well as for the flavor, grape juice is an addition. Peach juice will also give flavor, but for really good color a tiny bit of artificial red coloring produces a better appearance.

### Then, Apple Dumpling

An article in regard to apples would not be complete without a mention of dumplings, which you may bake or steam and serve with cream or hard sauce. Fried apples in their simplest form, sauted in butter, are particularly good with pork or duck, while sliced apples dipped in batter and fried in deep fat and sprinkled while they are hot with cinnamon and sugar make a wonderful dessert.

One of my favorite cold desserts is tapioca with stewed apple chilled until very cold and served with plain cream. In its raw form the apple contributes to salad and to fruit cup, for which it seems to be used more abroad than it is here.

You could have a different apple dish every day if you like—as of course you won't—and still have some left over for another year.

### Apple Rings

1 egg  
1 tablespoon melted butter  
Salt.  
Half cup milk  
Half cup flour.  
1 tablespoon sugar  
3 to 4 apples.  
Beat egg yolk, add butter, salt and half the milk. Stir in the flour and sugar to make a smooth batter. Add remainder of milk, and fold in stiffly beaten egg whites. Wash and core apples, but do not pare. Slice one half inch thick, dip in batter and fry in

deep fat 285 degrees F. Drain on soft paper and sprinkle with granulated sugar.

### Apple Dumpling

2 cups flour  
3 teaspoons baking powder  
Half teaspoon salt  
2 tablespoons sugar  
5 tablespoons fat  
1 cup milk.  
Sift dry ingredients and rub in the shortening. Add half cup milk and stir lightly with knife until a soft dough is formed. Remove to a floured board, scrape together the remaining flour in the bowl and add enough milk to make a soft dough.

Roll out and cut into squares to fit small pared and cored apples. Sprinkle apples with sugar and cinnamon. Fold dough over apples. Bake in hot oven 400 degrees F. about 30 minutes or steam 40 minutes in a tightly covered steamer.

5 or 6 apples  
Half cup sugar  
Quarter teaspoon salt  
Half teaspoon cinnamon.  
1 tablespoon butter.  
1 tablespoon flour.

Pare, core and slice the apples. Mix the sugar, salt and cinnamon. Line a pan with pastry, sprinkle with tablespoon of sugar and add the apples in layers. Dot with butter, cover with an upper crust and bake in a hot oven, 450 degrees F. for 10 minutes, then lower the temperature to 35 degrees F. and bake until the apples are soft. This way of arranging the filling may be used for all fruit pies.

### Baked Stuffed Apples

6 tart apples  
One-third cup sugar.  
Half cup chopped dates  
Quarter cup chipped nuts  
2 teaspoons grated lemon rind.  
Core the apples and peel a strip one half inch around the apple. Mix the sugar, dates, nuts and lemon rind and fill the centres of the apples with this mixture. Put in a baking dish, cover bottom with a little boiling water and bake until soft in a hot oven 50 degrees F. Baste occasionally with syrup. Serve with plain or whipped cream.

## OXFORD GROUP MOVEMENT WAS ADDRESS SUBJECT

FREDERICTON JUNCTION, N. B., Feb. 25—The B. Y. P. U. last week listened to two fine papers—Christ's Spiritualization of the Kingdom of God, by Mrs. Abner Mersereau, and on the Oxford Group Movement, by Rev. H. G. Westrup, both of which called out helpful discussion.

We dislike the dictionary when it stalls for time. You look up a word, only to be directed to another for the meaning. Might as well ask the wife in the first place.

### THE DAILY MAIL

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