

## MANY NOTABLES LISTED AMONG EXILES OF WORLD

Former Kaiser, at Doorn, Most Distinguished of All—Lesser Lights Include Grover Bergdoll From the United States

(By Frederic J. Haskin)

The eastern nations seem to have done as much exiling as the Occident. For example there is the Caliph of Bagdad, Commander of the Faithful head of the Moslem church. The politics of Kemal Pasha, the dictator of Turkey, quite poor, and is glad to sell his musical compositions and his paintings—both said to be quite good—when he can find a customer. Another oriental in exile is Abd El Krim, the Riff chieftain, absolutely forbidden by the French to return to his mountain domain. But in his exile on Reunion island he is, presumably, being consoled by the 14 wives the French allowed him to take with him.

Former German Emperor

Unquestionably the most conspicuous of all is the former German Emperor, the exile of Doorn who, in all probability, will never again see the fatherland for which he held such high hopes. Quietly he chops his wood and waits to see who will win the race, Restoration or Death.

He is but one of the monarchs in exile. On the death of the Grand Duke Nicholas, the Grand Duke Cyril succeeded to the position of pretender to the throne of all the Russians. A brilliant, commanding figure of a man, he lives on the coast of Brittany, maintaining semi-state and occupying much of his time in active correspondence with his subjects. Many others of the Russian nobility share his exile. The largest concentrated colony is in France—in Paris and the south of France—but many are in the United States. Washington has so many that they have established their own church.

It is curious to think that the heads of two nations on opposite sides of the world war now both are exiled.

Another war exile is Czar Ferdinand of Bulgaria, who, when his armies were routed by the allied advance, hastily abdicated in favor of his son, the now resigning monarch. Ferdinand is a man of unusual attainments, a great scholar and an ornithologist. George of Greece was not exactly a war exile, but lost his throne to the disorders which followed the struggle. He lives quietly in London.

There is an extraordinary colony of exiles in Belgium, most of them living in or near Brussels. Probably most interesting is the Empress Zita, who, with her eight Hapsburg children, represents the hopes of the ancient Austro-Hungarian royalist line. Of all the exiles her ambitions for restoration seem most promising, for there is a strong movement to place her eldest son, Otto, on the throne of Hungary.

### Some Rich—Some Poor

Nearby dwells an especially tragic figure, the King of France. France does not call him so except for a quite numerous Royalist party, so strong politically that it has representatives in the French Parliament. The reason why the French King's position seems tragic is that he may be said to have inherited his exile. He is known as the Duke of Guise and was living comfortably in France, which he loves, until on the death of his father, he became automatically the pretender to the throne. Under French law all pretenders must depart. He spends most of his time studying the military history of France. During the war he was not permitted to join the army, but was permitted to drive an ambulance.

A neighbor is another pretender to the French throne, the young Prince Napoleon, head of the Bonapartist faction. He is but 20 years old, but he is barred by law from French soil. The Crown Princess of Saxony, another royal exile, is a neighbor in Brussels. She is an elderly woman and so poor she does her own marketing, cooking and housework.

She furnishes a contrast, from the money point of view, with some of the others. The former Kaiser is one of the richest men in the world; the Duke of Guise is worth about \$20,000,000 and then there is the jolly and fabulously rich former Khedive of Egypt. Although exiled, he draws vast sums from privately-owned tobacco estates in the Levant and makes his home largely on a palatial yacht. On the other hand, the King of Afghanistan, once one of the very wealthy men of the East, now is quite poor and ponders quietly at Vevey in Switzerland.

The King of Spain must not be forgotten, especially since he never abdicated but still claims the throne. He lacks sufficient money to establish himself in state, so drives around places in Europe open to him under the style of Duke of Toledo. While his chances of restoration are regarded as good in some quarters there is no certainty and, like King Manuel of Portugal, he may die in exile. Queen Natalie of Serbia died in exile, too.

### Non-Royal Exiles

There is another group of political exiles who are not royal. Alexander Kerensky, driven from Russia at the revolution, has tied to run a Paris newspaper, but ran out of money and there is that very special exile, Leon Trotsky, the New York tailor, who has made himself so feared that he is an exile from most countries in addition to his own. Nor can one omit the fiery Sicilian priest, Sturzo, who challenged the power of Mussolini and now lives obscurely in London. Count Storza, one of the greatest of Italian nobles; Signor Nitti former premier of Italy, and the geographer and historian, Ferrero, are other of Mussolini's exiles.

Perhaps the strangest group of all might be called the Nobel group of exiles, for a number of Nobel prize winners. They are victims of Hitlerism. Thomas Mann lives at Zurich and Emil Ludwig also has a Swiss place of sojourn in exile, while Prof. Albert Einstein spends part of his time in Belgium, part in the United States. Dr. Breunig, former German Chancellor another exile, lives in England. Remarque of "All Quiet on the Western Front" and Bunin, one of last year's Nobel prize winners for literature, are exiled from Germany, too. This list in all groups could be added to by the hundreds with many distinguished names, like those of Zweig and Feuchtwanger.

The United States has but one, Grover Cleveland Bergdoll, but he could return if willing to serve a term for draft-dodging. Others have been deported, but they were not native born.

Exile was an ancient Greek custom and considered the worst punishment a Greek could endure. In other nations, choice of banishment or death was offered. Many a man has regarded execution in his native land as preferable to exile. But of course, in earlier days there was no opportunity to lecture in the United States and sell articles to American newspapers and magazines!

GUFA. U. S. S. R., Jan. 16—Two members of a steamer crew were sentenced to death yesterday and three others given 10 years' imprisonment for causing the loss of about \$500,000 to the Soviet by the burning of a barge. The barge was carrying alcohol and the accused imbibed part of the cargo after which the barge mysteriously caught fire.

WHEN THE OCCASION REQUIRES THE PURCHASE OF A FUNERAL Those who investigate will find our prices lowest. Prompt and efficient service. Complete stock and equipment. Complete funeral including motor hearse and services \$50, \$75, \$100 and upward. No extra charge for delivering to rural districts.

**H. R. ADAMS**  
459-461 KING STREET  
(Next Wilnot Church)

## EX-CONVICT SAILS TO MARRY AFTER 25 YEAR WAIT

"Beauty is in Heart," Italian Says, Carrying Suitcase of His Sweetheart's Letters.

New York, Jan. 12—Twenty-five years ago Michelangelo Gentilecore came to the United States from his native Italy, full of hope for a future in which he would build a fine home and send for his sweetheart, Maria Delando. Yesterday, stocky and gray, he started home again, sailing on the Italian liner Rex, still hoping to meet Maria and fine happiness with her.

The intervening years had not been easy, for Michelangelo Gentilecore had passed most of them in prison, expiating the crime of murder. On December 21 he was released, one of several prisoners granted Christmas pardons at the Stillwater, Minn., penitentiary. After leaving the institution he was taken into custody by Federal agents and ordered deported. They brought him to Ellis Island last week and guarded him to the ship.

Not until the Rex actually had sailed was he truly a free man. But interviewers found him, with some difficulty, in the third-class quarters shortly before sailing time and immigration Officer Charles R. Church stood aside with his two guards so that Gentilecore might answer a few questions and tell how it felt to be going home again.

"I am not bitter—I have paid my debt," he said, quietly. "I killed a man over money. It may have been my money. But that matters little. We had some deals; I thought he had cheated me. There was an argument, then a fight, and I killed him. My greatest lesson is that money isn't worth it. No amount of money could be worth a human life."

### Paid Convict Wage to Widow

Other questions brought out the fact that from his prison wage of 25 cents a day the convict Gentilecore had saved \$1,500 and paid it to the widow of the man he killed.

"I was very happy to do that," he said. "I worked hard." At the time of his arrest, he explained, he was a miner and virtually illiterate. In prison he learned the shoemaker's trade, and in addition mastered English and French and took up the study of Latin. He also developed his talent for music and learned to play the piano and the clarinet and to lead the prison band. "I hope to marry Maria," he said, "if she will have me. But she has waited many years. At least once a month she wrote to me, all that time. See, I have her letters here."

He pointed to a sizeable suitcase. "I shall find her and we'll read those letters again, together. But first I must go to my uncle at Molinara and get a job. Then I will go to Maria at her home near Naples and I hope we can be married. No, I have no photograph. Maria never had one taken. Perhaps she wished me to remember her as she was when I saw her last."

But he scoffed at the idea that they might experience a change of heart when they met again even though he is forty-seven now and Maria is forty-one.

### Says Beauty Is in Heart

"My years in prison taught me that beauty is not in the face or figure," he said, confidently. "It is one's heart that makes for beauty. She has waited for me and written to me all these years and I am sure we will be very happy."

He was sorry to leave the United States without building a better record for himself, but that was part of the bargain which brought him his pardon. Gentilecore probably will never attempt to return. Marie would not want to come, even if it were possible he said.

His years in prison left him philosophical rather than embittered, he said.

"The world grows better and people are kinder," he said. "Even the guards in prison are kinder and try to help a man more than they did in my first years. But human nature changes little. When I went to prison people were talking about the next great European war. And now they talk about the next one."

"But it is wonderful to be free again. Do you know, on the way here I saw an airplane."

## FROG RANCHER GOING TO JAPAN

Says America Tadpole-Minded

NEW YORK, N. Y., Jan. 11—A. Blair Ballard, operator of the largest frog ranch in the world, sat in his room here and with a zeal that indicated more than an epicurean interest in amphibians made known his plans for a trip to Japan to study Oriental methods of concentrated frog culture for the purpose of meeting the needs of an America which he insisted was fast becoming frog-minded.

Mr. Ballard's face, tanned from riding the range on his 62,000-acre frog ranch in the Everglades of Florida, reflected definite pride as he spoke of his "tads", "froglets", "butter frogs" and true "American jumbos". He disclosed that President Roosevelt headed his customer list and he announced that he was sending to Premier Mussolini as a gift of 24 pairs of bullfrogs to assist Il Duce in his program of extensive frog propagation in Italy.

### Seven Pounds To A Pair

"The Italians like giant frogs", he explained, "so these will be the imperial jumbo size. They will weigh about seven pounds to the pair, the female being slightly larger than the male. They will be packed in Spanish moss that has been especially cured in Florida sunshine for this particular purpose."

Headquarters for the ranch are at Bartow, Florida, and there, with scientific thoroughness, Mr. Ballard has developed unique methods of frog care and feeding, some of which he revealed and some of which he preferred to keep secret. He keeps pedigrees of his breeding stock and it was his desire for more carefully nurtured batrachians that led to his decision to visit Japan. He departed for the Orient a few days before Christmas.

The Japanese, he said, are much advanced in the art of rearing frogs in confined quarters. They keep them in very small pens, he explained, and have developed intricate methods of hand feeding, such as juggling a piece of meat on the edge of a china plate to attract the amphibian eye. Captive frogs are difficult to feed and the Ballard ranch is equipped with some of the most advanced methods known in the Occident.

### Lighted Pond For Fattening

A large pond, used for fattening purposes, is equipped with a row of electric lights set about at intervals along its entire shore line. The lights are swung low and the frogs, Mr. Ballard said, soon learn to congregate beneath the lights and feed on the myriads of insects attracted from the surrounding swamplands. The necessity of keeping secret some of the other methods of feeding is so great that the ranch is closed to visitors during the two and a half days of each week when the frogs are feasting.

Mr. Ballard leases the greater part of his 62,000-acre frog pasture from the government. Only eggs and tadpoles are rounded up on the range because a frog, to become a prime morsel, must be tenderly ministered during his tadpole and froglet stages. The rancher, who counted five barrels of tadpoles to ascertain the fact, said that each barrel will hold 60,000 tadpoles. Only a few of these, however, reach the table stage.

Once in the rearing ponds, the tads and subsequent froglets are carefully sorted as to size and species. Frogs are cannibalistic, the rancher admitted, and one large frog will eat seven or eight smaller ones at a meal. If frogs of a size are not kept together, he said, the mortality rate is terrific.

The ranch produces five kinds of frogs—leopard, spring, pickerel, and butter frogs and the "true American jumbo". The biggest frogs he had ever seen, the rancher said, were 12 jumbos which totalled 48 pounds, each one as big as a good-sized chicken.

1,000,000 Tadpoles From That Lot "I've got 1,000,000 tadpoles from that bunch of jumbos," he said with a note of pride. "The butter frog is the best eating frog produced in America, but now I'm experimenting to produce a cross between the spring frog and the butter frog which ought to result in a real delicacy. High in the mountains of British West Indies lives a frog that is probably the finest table frog in the world. The British call it the 'mountain chicken'. When I get back from Japan I'm going to do my best to bring some to this country."

## INDIGESTION

MAY SOON BE  
relieved  
WHEN YOU  
TAKE

**Burdock Blood Bitters**  
FOR THE STOMACH, BLOOD AND SKIN

If your stomach is sick you are sick all over; but don't say nothing can help you. It is surprising how quickly Burdock Blood Bitters will correct the most obstinate digestive troubles, and relieve gas pains and stomach distress. Normal appetite and health return. Try this well-known tonic and restorative.

## Of Interest to the Women

### Good Things To Eat

#### QUICK CANAPES

So often we would like the small appetizers in a hurry, and that is where our supply shelf comes in to fill the bill. On the shelf should be a box of crackers with the indentations found in the canape cracker. A tin of sandwiches and a jar of caviar, of course, are there and in the ice box is a box of cheese paste ready for an occasion. Some of the crackers may be filled quickly with the caviar while others may be spread with the cheese paste and an anchovy placed in the centre. Delicious accompaniments to the cocktails

#### KITCHEN SCRAPS

It takes about ten minutes to fry cutlets in deep boiling fat. Baste the roast duck about every ten minutes, using slightly salted water. Try using coffee in place of water when making gingerbread and note the improvement. Put flour on the scissors before cutting marshmallows and it will prevent sticking to the blades.

#### MEAT BALLS WITH TOMATO

One pound hamburger  
One minced onion  
Three-fourths cup dry oat meal  
Two teaspoons salt  
One fourth to one half cup tomato puree  
One and one half cups tomato puree  
Mix hamburger with onion, oat meal and seasoning. Moisten with the first amount of tomato juice. Shape into balls and place in a greased baking dish. Pour remaining tomato around the meat and bake in a moderate oven, 350 degrees Fahrenheit from 40 to 50 minutes.

#### CHOCOLATE SPONGE ROLL

6 tablespoons sifted cake flour  
1-2 teaspoon double acting baking powder  
1-4 teaspoon salt  
3-4 cup sifted sugar  
4 egg whites, stiffly beaten  
4 egg yolks, beaten until thick and lemon colored  
1 teaspoon vanilla  
2 squares unsweetened chocolate,  
1 cup cream, whipped and sweetened  
Sift flour once, measure, add baking powder and salt and sift together three times. Fold sugar gradually into egg whites. Fold in egg yolks and vanilla. Fold in flour gradually. Then

Mr. Ballard issued a warning to the public to take care in investing in frog-ranch enterprises. There are schemes, he said, in which promoters sell a share of stock for about \$40. The share, he said, entitles the buyer to a pair of bullfrogs and half their offspring for 30 years. It takes from five to seven years for a bullfrog to reach maturity, he cautioned, and he wondered "how in the horrible name of hell can a rancher keep track of everybody's frog and its tads?"

The demand for frogs has doubled since the repeal of prohibition, Mr. Ballard said. Frog meat sells wholesale at \$1 per pound. The Chicago and Western markets demand the whole frog while Eastern markets insist upon "saddles", which means the hind legs with just enough of the body to hold them together.

In addition to table frogs the Ballard enterprise specializes in hand-reared breeding pairs, for which there is a big demand among persons who have room enough for a frog pond. The rancher said he kept a case history of each of his family of frogs so that he could rest assured that his stock was as aristocratic as a frog can be.

beat in chocolate gently but is thoroughly. Turn into 15 x 10 inch pan which has been greased, lined with paper to within 1-2 inch of edge and again greased. Bake in hot oven (400 degrees Fahrenheit) 13 minutes, or until done. Quickly cut off crisp edges of cake and turn out on cloth covered with powdered sugar.

Remove paper. Wrap in cloth and cool on rack. When cold, spread with whipped cream. Roll as for jelly roll. Cover with chocolate coating, made by adding one teaspoon melted butter to one square unsweetened chocolate, melted.

#### JANE'S CORN BREAD

1-2 cup cornmeal  
1 1-2 cups flour  
4 teaspoons baking powder  
1 teaspoon salt  
1 cup milk  
1-2 cup sugar  
2 tablespoons corn oil (generous)  
1 egg  
Mix egg, milk, and oil. Sift dry ingredients and add to first mixture. Bake in a 12x8 inch pan in oven 375 degrees F., for 20 minutes.

#### SALLY LUNN

3 eggs, well beaten  
1 cup warm milk  
2 tablespoons butter  
2 tablespoons sugar  
1-2 yeastcake  
3 cups flour  
Set at noon. An hour before supper put in muffin pan to raise half an hour. Bake 30 minutes at 40 degrees F.

#### MUFFIN VARIATIONS

Sour Milk Muffins—use 1-2 teaspoon soda and reduce the amount of baking powder to 2 teaspoons.  
Graham Muffins—use 1 cup white flour, sifting it with baking powder, sugar and salt, and mix in 1-4 cups graham or whole wheat flour after sifting.  
Corn Meal Muffins—use 1 1-2 cups all purpose flour and 3-4 cup corn meal.  
Raisin, Date and Nut Muffin—add 1-2 cup finely chopped dates, nuts or raisins to the sifted dry ingredients.  
Bacon Muffins—Add 1-4 cup diced cooked bacon to the dry ingredients, mixing it in well. Diced cooked ham may be used in the same way.  
Cranberry Muffins—add 1 more tablespoon sugar and stir in 1-2 cup cranberries which have been washed and well drained.  
Add two teaspoon poppy seed to the dry ingredients for another variation.

## THE DAILY MAIL

is on sale at the following places of business in the city—

#### UP-TOWN:

W. G. Quinn, 147 Westmorland St.  
F. Denahoe, Smythe, & Charlotte St.  
Geo. A. Farris, 332 York Street.  
W. A. Erb, grocer, York St.  
Alonso Staples, York Street.  
S. Keetch, grocer, Charlotte-York St.  
J. E. Saunders, 199 Northumberland Street.

#### DOWN-TOWN:

Crowley's Cigar Store, Queen St.  
Royal Cigar Store, Queen Street.  
Hawthorne's Cigar Store, Queen St.  
T. M. Boyd.  
A. E. Eardley, Grocer, St. John and Brunswick Streets.  
H. C. Jewett, cor. Charlotte & Regent.  
VanWart Grocery, Cor. Charlotte and St. John Streets.  
C. C. Wood, Grocer, University Ave.  
O'Neill's Bakery, Regent Street.  
John F. Timmins, Grocery, King St.  
Devon, N. B.

Claude J. MacDonald, South Devon.  
J. R. Montell, North Devon.  
J. K. Morrison, North Devon.  
and from the carrier boys in the city and in Devon and Marysville.

If you have any trouble in the delivering of your paper, please complain to us. Ring Phone 67 and we will have your paper at your door at ONCE!