

## AMERICANS GET LAZIER WITH ADVANCE OF YEARS

Survey Shows 502,416 Service Establishments in 1933, Employing 657,481 Individuals and the Nation's Bill is Enormous

WASHINGTON, June 25—Most Americans 'seemingly' grow more and have been enlarged. The second large more helpless with the advance of the est also is a personal service group years. There was a time when the with a strong hint of heavy masculine individual used to do about everything patronage. It is composed of 55,459 in the way of service for himself with cleaning, dyeing, pressing, alteration, the exception of princes and very rich repair, and valet shops. Women use men and perhaps, invalids. That time these, too, but it seems safe to as-is far behind us and the change, it sume that men are the chief patrons. The barber shops take in \$204,387,000 and the valet, and allied group, \$135,611,000.

Next in line come shoe repair shops. There are 50,425 of them and their receipts, \$87,153,000. Not until fourth do the beauty shops find their place. There are 42,073 of these and they do a business of \$116,795,000. It would seem that these official government figures might start and finish quite an argument over whether man or woman is vain and spends more on attempted beautification. It looks pretty much as though the men spend almost two to one.

Hand laundries numbering 13,691 and taking in \$35,645,000, rank next and after them funeral directors who number 12,655 and do a business of \$172,438,000. While well down the list in number of establishments, the undertakers rank second to the barbers in receipts.

Business service establishments are not nearly so numerous as the more intimate personal service places. For instance, carting and trucking lead with 23,102 establishments which do a business of \$147,875,000, but the business service group which leads in receipts is composed of the 1479 advertising agencies whose receipts in 1933 amounted to no less than \$189,867,000.

There are a large number of service establishments which cannot be called wholly personal or wholly business. One of the newer services, for example, consists of washing automobiles. There are 33 auto laundries with receipts of \$2,061,000 but this could be service for an individual or for a corporation be business or personal. But it is interesting to note that it was not long ago when nobody ever heard of such service. There are 9678 watch, clock, and jewelry shops which take in \$14,707,000 but these, too, are difficult to classify, because such establishments may do work from milady's wristwatch to the clock on the town hall.

Even the 20,257 blacksmith shops, which do a business of \$21,563,000 can not be readily classified but they unquestionably are service establishments. It does seem that the 2545 welding shops which, in 1933, took in \$10,748,000 could be assigned to business service unless, perchance, they weld broken hearts or cuff links, which seems slightly improbable.

A fascinating classification is that of parking lots, one of the newer branches of American service, a product of modern times. There were in 1933, 3,152 such lots, apart from garages, which took in \$12,827,000. Radio repair service may be regarded as fairly new also there were 4501 of these doing a business of \$6,145,000 and these do not include radio dealers. Window-cleaning has become an important service function. There were 387 such service establishments

which did a business of \$5,108,000 in 1933.

Billiard parlor—and why they are called parlors has always been one of the more baffling mysteries—take the lead over all other places of amusement in numbers with 11,438 and they had in 1933, receipts of \$31,710,000. Theatres numbered 10,265 with a business of \$415,153,000, the legitimate stage and opera places numbering only 122 but having receipts of \$8,611,000. The movies and vaudeville houses took nearly everything.

Hotel business was at low ebb in 1933 but there were 29,462 in operation and their takings amounted to \$515,549,000. Of these, 2334 were open only seasonally but they had receipts of \$22,308,000. An interesting fact revealed by the census is that of the all-year hotels 18,936 had adopted the European plan, the great majority of the total, while among the seasonal hotels the great majority, 1263, followed the American plan. Some used both plans.

With the return of prosperity, subsequent surveys will doubtless show an important increase in the extent and profits of service establishments, for Americans are getting more and more into the habit of helplessness. The 7027 shoe-shining establishments with receipts of \$10,032,000 recall how different things were in Abraham Lincoln's time. One Sunday morning, soon after entering the White House, he was discovered blacking his boots. Some servant remonstrated saying "The President of the United States does not black his own boots". "Then," said the President, "whose does he black".

The Four King Sisters, featured harmony team with Heidt's Brigadiers, can double as an orchestra if need be—Maxine is a violinist; Louise plays the piano, saxophone and violin; Alyce, the featured blues soloist, plays the violin and cello; and Donna, the youngest of the quartet, is a drummer.



SEALED TENDERS addressed to the undersigned, and endorsed "Tender for Wharf Repairs, Caraque, N. B." will be received until 12 o'clock noon (daylight saving), Thursday, July 4, 1935, for the enlargement and repairs to the wharf at Caraque, (Young Wharf), Gloucester County, N. B.

Plans, form of contract and specification can be seen and forms of tender obtained at the office of the Chief Engineer, Department of Public Works, Ottawa, at the offices of the District Engineer, Old Post Office Bldg., Saint John, N. B.; Canadian Construction Association (Saint John Branch), 111 Princess Street, Saint John, N. B.; also at the Post Office at Caraque, N. B.

Tenders will not be considered unless made on printed forms supplied by the Department and in accordance with conditions set forth therein.

Each tender must be accompanied by a certified cheque on a chartered bank in Canada, payable to the order of the Honourable the Minister of Public Works, equal to 10 per cent. of the amount of the tender, or Bearer Bonds of the Dominion of Canada or of the Canadian National Railway Company and its constituent companies, unconditionally guaranteed as to principal and interest by the Dominion of Canada, or the aforementioned bonds and a certified cheque if required to make up an odd amount.

Note.—The Department will supply blue prints and specification of the work on deposit of a sum of \$20.00, in the form of a certified bank cheque payable to the order of the Minister of Public Works. The deposit will be released on return of the blue prints and specification within a month from the date of reception of tenders. If not returned within that period the deposit will be forfeited.

By order,  
N. DESJARDINS, Secretary,  
Department of Public Works,  
Ottawa, June 20, 1935.



SEALED TENDERS addressed to the undersigned and endorsed "Tender for Wharf, Newcastle, N. B." will be received until 12 o'clock noon (daylight saving), Thursday, July 4, 1935, for the construction of a wharf at Newcastle, Northumberland Co., N. B.

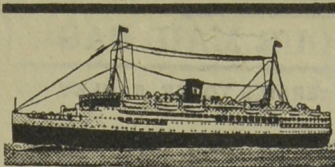
Plans, form of contract and specification can be seen and forms of tender obtained at the office of the Chief Engineer, Department of Public Works, Ottawa, at the offices of the District Engineer, Old Post Office Bldg., Saint John, N. B.; Canadian Construction Association (Saint John Branch), 111 Princess Street, Saint John, N. B.; also at the Post Offices at Newcastle, N. B., and Chatham, N. B.

Tenders will not be considered unless made on printed forms supplied by the Department and in accordance with conditions set forth therein.

Each tender must be accompanied by a certified cheque on a chartered bank in Canada, payable to the order of the Honourable the Minister of Public Works, equal to 10 per cent. of the amount of the tender, or Bearer Bonds of the Dominion of Canada or of the Canadian National Railway Company and its constituent companies, unconditionally guaranteed as to principal and interest by the Dominion of Canada, or the aforementioned bonds and a certified cheque if required to make up an odd amount.

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By order,  
N. DESJARDINS, Secretary,  
Department of Public Works,  
Ottawa, June 20, 1935.



S. S. SAINT JOHN  
**THE SEA ROUTE,  
INEXPENSIVE AND  
COMFORTABLE  
FROM SAINT JOHN  
TO BOSTON**

Regular sailings every Monday, Wednesday and Saturday at 7:30 P. M. (A.T.), from Reed's Point Wharf, Saint John. One-way fare from Saint John, \$10. From Fredericton to Boston, \$12.40. Rail connection to Saint John from all interior points. Staterooms, \$1.50 up, good for two people.

• Apply any Canadian National or Canadian Pacific Railways Office, or Reed's Point Wharf, Saint John.

**EASTERN  
STEAMSHIP LINES**



SEALED TENDERS addressed to the undersigned, and endorsed "Tender for Breastwork Repairs, Port Dufferin, N. B." will be received until 12 o'clock noon (daylight saving), Friday, July 5, 1935, for the breastwork repairs at Port Dufferin, Saint John Harbour, N. B.

Plans, form of contract and specification can be seen and forms of tender obtained at the office of the Chief Engineer, Department of Public Works, Ottawa, at the offices of the District Engineer, Old Post Office Bldg., Saint John, N. B.; Canadian Construction Association (Saint John Branch), 111 Princess Street, Saint John, N. B.

Tenders will not be considered unless made on printed forms supplied by the Department and in accordance with conditions set forth therein.

Each tender must be accompanied by a certified cheque on a chartered bank in Canada, payable to the order of the Honourable the Minister of Public Works, equal to 10 per cent. of the amount of the tender, or Bearer Bonds of the Dominion of Canada or of the Canadian National Railway Company and its constituent companies, unconditionally guaranteed as to principal and interest by the Dominion of Canada, or the aforementioned bonds and a certified cheque if required to make up an odd amount.

Note.—The Department will supply blue prints and specification of the work on deposit of a sum of \$20.00, in the form of a certified bank cheque payable to the order of the Minister of Public Works. The deposit will be released on return of the blue prints and specification within a month from the date of reception of tenders. If not returned within that period, the deposit will be forfeited.

By order,  
N. DESJARDINS, Secretary,  
Department of Public Works,  
Ottawa, June 20, 1935.



SEALED TENDERS addressed to the undersigned, and endorsed "Tender for Wharf Repairs, Lower Caraque, N. B." will be received until 12 o'clock noon (daylight saving), Wednesday, July 3, 1935, for wharf repairs at Lower Caraque, Gloucester County, N. B.

Plans, form of contract and specification can be seen and forms of tender obtained at the office of the Chief Engineer, Department of Public Works, Ottawa, at the offices of the District Engineer, Old Post Office Building, Saint John, N. B.; Canadian Construction Association (Saint John Branch), 111 Princess Street, Saint John, N. B.; also at the Post Offices at Lower Caraque, N. B., and Bathurst, N. B.

Tenders will not be considered unless made on printed forms supplied by the Department and in accordance with conditions set forth therein.

Each tender must be accompanied by a certified cheque on a chartered bank in Canada, payable to the order of the Honourable the Minister of Public Works, equal to 10 per cent. of the amount of the tender, or Bearer Bonds of the Dominion of Canada or of the Canadian National Railway Company and its constituent companies, unconditionally guaranteed as to principal and interest by the Dominion of Canada, or the aforementioned bonds and a certified cheque if required to make up an odd amount.

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By order,  
N. DESJARDINS, Secretary,  
Department of Public Works,  
Ottawa, June 19, 1935.

Daily Mail advertisements bring results.

## Of Interest to Women

### How To Keep Cool in Torrid Weather

"If there is one thing I do hate", you hear housewives say, "it is working in a hot kitchen in summer time". Now there are various ways of remedying this condition, so why not approach it in an intelligent manner? We all know of women who keep on a roaring fire until hours after supper time, "Oh", they well say, "you have to have a fire in the afternoon and evening, there is cooking to do, and other things, one has to have a fire". As a noted author asks: "Why? Why? Why?" There are ways of coaxing a kitchen to keep cool. One way is to keep out of it as far as possible. To do this, avoid foods which call for long boiling, roasting or baking. Do your baking in the early morning, and prepare your roasts, cereals, potatoes and vegetables then, too. If you serve dinner at night, these foods are then people do not use much hot cereals ready to be assembled. Naturally, at breakfast these days: as there are so many excellent ones in packages, which, with the addition of cream, sugar and may also prepare your cold foods, such as salads, and dressings, in the forenoon too. By this means, your fire may go out before noon and you will need no more that day. A good oil stove is a necessity these days and can be used if a hot dish is required at lunch, and also to reheat such articles as you need for dinner. Of course, these rules apply to the housewives, who have to prepare their food on wood or coal ranges. If you have electricity, you have none of the troubles of hot weather in connection with cooking. And here again, if you can have an electric fan, by all means place it in the kitchen. You will need good ventilation. Put your windows down at the top and up at the bottom, having them screened. The refrigerator must be in a convenient spot, as well as the sink, stove, work table and closet for cooking utensils, etc. Many steps may be saved by a wise planning of the layout of the kitchen. In order to keep cool and placid, while here in your work-room, use the old motto: "A place for everything, and everything in its place". It certainly is a temperature raiser, to dash about in haste looking for a holder, spoon, or egg-beater which is needed at once. Do not neglect having a stool and a comfortable chair in the kitchen. Many operations may be done while sitting, and will result in less fatigue. Some people do not like to have the sink at the kitchen window, but if there are two windows in the room, by all means put the sink at one of them. The charming vista, if you live in the country, when you raise your eyes from dish-washing etc., is a tonic and very restful. All these conditions and head-work in planning meals, will ensure a cool kitchen, a contented cook, and a cheerful family even in torrid weather. Another great help in keeping cool is the use of cooling drinks, such as iced tea, coffee and cocoa. To prevent them starting out bravely at the top of the container, and becoming weak and watery at the bottom, it is well to use a shaker. A quart preserve jar makes a good shaker for a small family. It is better to shake up the ingredients for an ice drink in the shaker, after adding half a cup of cracked ice, than it is to pour the drink over a quantity of ice in the bottom of each glass.

If you use much iced chocolate, it is a good plan to keep a good chocolate syrup on hand, and at time of serving, add the required quantity of cold milk. A few chopped mint leaves make a pleasing change in a chocolate drink, as do also crushed pineapple or a few tablespoons of orange juice.

Here is a good recipe for cocoa syrup: 1-2 cup cocoa  
1 1-2 cup sugar  
1 cup cold water  
2 teaspoons vanilla  
1-8 teaspoon salt

Cook cocoa and water together, stirring until smooth. Add sugar and salt, and continue stirring until they are dissolved. Boil three minutes and flavor. Pour into a pint jar, and seal while hot.

Some people have poor appetites in hot weather, and for such, a chocolate eggnog is excellent. To make this, put the yolks of two eggs, six tablespoons of the cocoa syrup, and one and a half cups of milk in a shaker. Add one half cup of crushed ice and shake thoroughly. Beat the egg whites until very light, and fold into the mixture. Serve at once.

For a pleasant and refreshing tea, the juice of a lemon and an orange to a quart of tea is excellent. Fresh mint is good too.

These palatable and cooling iced drinks are very refreshing and more of them should be used during the hot weather.

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#### HOUSEHOLD USES FOR SALT

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##### SALT AND EGGS

To keep eggs fresh, pack them small ends down, in salt, making sure that they do not touch each other. In poaching eggs, a pinch of salt in the water makes the whites set. Eggs will beat more quickly with a touch of salt speeding the process.

##### LONGER LIVES FOR FLOWERS

Freshly cut flowers brighten up a room and to keep them longer, try adding a touch of salt to the water in which they are standing. Most flowers live several days longer when the water is treated that way.

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##### KEEPING GREEN VEGETABLES

When preparing green vegetables, the housewife will find a little salt preserves the fresh green color and naturally improves their flavor. Bring the water to a boil, add one and a half teaspoonsful of salt per quart and then put in the vegetables. When preparing thick soups and sauces it is well to add the salt very early in the cooking, as it takes a long time to get a thorough blend. Meat should also be salted at the beginning of the cooking period. It penetrates better than later and will give a more even flavor.

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##### ELIMINATING ONION ODOR

The housewife spending all morning baking and cooking naturally finds that her hands reveal the work she has been doing. The odor of onions may be quickly and easily removed by rubbing the hands with salt and washing in cold water. To remove vegetable stains from the hands, rub them with salt moistened with lemon juice and rinse in warm water.

## How To Vote on Thur., June 27

Place the Ballot, as below, in the Envelope Given You by the Returning Officer. REMEMBER—If Any Distinguishing Mark Is Made On It Your Vote Cannot Be Counted.

B. HAYES DOUGAN  
MARCUS L. JEWETT  
C. HEDLEY FORBES  
DONALD P. DOUGLASS

Polls OPEN at 8 o'clock a.m., and CLOSE at 4 o'clock p.m.  
(Atlantic Standard Time).

## RADIO SPEECH

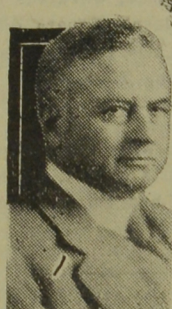
FOR GOVERNMENT PARTY

**Wednesday**

6.30 to 7.00 Old Time

7.30 to 8.00 Daylight

PREMIER TILLEY WILL REVIEW THE  
CAMPAIGN IN ALL ITS  
PHASES



A PROVINCE-WIDE BROADCAST