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for Weak and Nervous People

## MAN WHOM WE UNDERSTAND, RESPECT AND TRUST

Moving Address Delivered by The Archbishop of Canterbury in St. Paul's

Here are the moving words of the Archbishop of Canterbury's address at the Jubilee service held in St. Paul's Cathedral, London:

Twenty-five years have passed since the reign of our beloved Sovereign began.

Looking back upon them we realize as he of all men must, that more perhaps than in any previous period of our long history they have been years of almost unbroken anxiety and strain.

They began in an atmosphere of embittered party strife. Into the midst of them came suddenly the fiercest ordeal which the nation has ever been summoned to face.

Since then have followed years of toilsome effort in the midst of a world restless, bewildered, broken by the shock of war, to revive the trade and industry on which the lives of multitudes depend and to find the basis of settled peace.

### Throne is Bond of Our Unity

Yet beneath the troubled surface there has been in the life of our nation, the deep underflow of a spirit of unity, confidence and steadfast strength. That spirit has found a centre in the Throne.

Elsewhere ancient monarchies have been swept away by the storms of revolution. Here the Throne has been established in every stronger security.

Across the seas during these twenty-five years the attainment of full nationhood by the great Dominion has been acknowledged.

The Empire has become a Fellowship of self-governing peoples. Yet their freedom has not lessened but strengthened loyalty to the one Commonwealth; and it is in the one place of honor and affection, has

Throne that they find the symbol and bond of their unity.

It may be that by the mere force of circumstances or of sentiment the Throne itself would have been accepted by the people of this realm and the nations of the Empire as the centre of their unity.

### A Man We Understand, Respect, Trust

What is certain is that the personality of the King has given to the Throne the power of a personal attachment. He has brought it into the hearts of his subjects.

For they have discerned in their Sovereign a man whom they could understand, respect and trust.

They have seen in him a quiet dignity worthy of his high office, and with it an unaffected friendliness. They have seen a constant care for their welfare and an unselfish devotion to their service. In times of crisis, before, during and after the war, they have found in his own calmness and steadfastness an inspiration and an example.

They have rejoiced in his association with their sports and pleasures; yet they have felt that his life was founded as they instinctively desire the life of themselves and of their country to be founded—on the Faith and Fear of God.

### Honor and Affection For Our Queen

Thus in the passage of the years he has come to be not the King only but the Father of his people, and to loyalty has been added the warmth of love. This is the secret of the real personal emotion, which today fills the heart of his Realm and Empire.

In that common heart a special monwealth; and it is in the one place of honor and affection, has

been won by our gracious Queen, unwearied in her care for the health, the happiness, the homes of all the people.

The Prince of Wales and the Royal Family have brought to all classes and to all parts of the world that personal touch which has moved the whole Empire to adopt the King's family as its own.

For all that our King has meant for us and has given to us and for the way by which during the stress of these five and twenty years this people has been led, it behoves us to offer our thanksgiving to Almighty God.

### This Dear Land and The Empire Around

We lift up our eyes unto the hills from whence has come the help by which both he and they have been sustained, to that high region, where above the mists and clouds surrounding the Will of God, silent, patient, sure is reigning.

As we lift our hearts in thanksgiving, so let us bow them in humble prayer for our King and Queen that God may continue to bestow His blessings upon them, and for us all that He would pardon the sins we have committed, the mistakes we have made, the chances we have lost.

Pray for this dear land and for the Empire which has grown around it, that by God's help they may uphold before the world the cause of peace among all nations, the principles of liberty and justice, and the example of a community wherein all the citizens are the willing servants of the common weal.

May we as a people through all the fleeting shadows of time see and follow the light which comes from that ideal and eternal city whose maker and builder is God.

### Our Gratitude, Our Hopes, Our Loyalty

When we have thus presented our vows and prayers for King and country before the Throne of our fathers' God, we shall close our thanksgiving by singing the old time-honored words and within them today we shall concentrate the gratitude, the hopes, the loyalty of our hearts.

God Save the King.

Connie Gates, the young Cleveland contralto currently featured on several CBS programs, attributes her grand figure to the fact that she always missed her lunch while attending high school. Connie used to play and sing for the girls during lunch hour, then grab a sandwich en route to class.

## APPLICANTS DESIRE JOB OF HANGMAN

Job, However, Is Not Official One, Justice Dept. Reports

OTTAWA, June 14—The supposed job of "official hangman" has an evident attraction for a lot of Canadians.

Nearly every week some one applies for it to the Justice Department, it was learned today on the highest authority. Some tell of their experience and profess to be able to produce testimonials from sheriffs for whom they have officiated. Others, inexperienced, are sure they can do it. For the larger part, but not wholly, they are people born outside Canada, and, mainly, live out West.

There is no job of official hangman. No one is on the pay list in this connection. The duty of hanging condemned people rests with local sheriffs, who are provincial officers. Ottawa is concerned only with the question of whether the law should take its course or the clemency of commutation be extended. When the former course is decided on, it is the sheriff's duty either to do the hanging himself or hire some one else to do it. One of several who, from experience, are known to be qualified, is usually engaged, but there is no complete monopoly of it and in no sense is the job official.

## Toronto Swimmer To Try Channel Swim

TORONTO, June 15—Marvin Nelson, noted Toronto swimmer, announced today that he has planned to make a round trip swim of the English channel late this summer. Gertrude Ederle of New York, holds the record for a one-way crossing, 14 hours, 44 minutes.

## NEGRO, 19, IS RESCUED FROM LYNCHING MOB

MUNFORDVILLE Ky., June 13—Saved from lynching after a band of 30 irate men had him perched on a shaky bedstead with a noose ready, Raymond Curry, 19 year old Negro, was in jail at Elizabethtown today, awaiting trial on a charge of attempting to assault Mrs. Esther Jolly, 18, a bride of two months.

Town Marshal Burt Hodges and Dr. Maher Speevack of Munfordville, rescued the Negro from the barn of Henry Jolly, the victim's father in law where the men had made ready for an impromptu hanging.

A crowd of about 150 persons, apparently more curious than aroused to violence, gathered at the jail here and the Negro was moved.

## Of Interest to Women

### "SOME SAUCE-Y TRICKS"

The master recipe for Cream Sauce is incredibly simple and easy to follow.

#### Cream Sauce

2 tablespoons butter  
2 tablespoons flour  
Quarter teaspoon salt  
Dash of white pepper  
1 cup milk, scalded.  
Melt butter in top of double boiler. Remove from fire and add flour, salt, and pepper. Stir to form a smooth paste. Add milk gradually, stirring constantly. Place over hot water and cook until thickened. Cover and cook 10 to 15 minutes, stirring constantly. This sauce may be made in a saucepan over the direct heat instead of in a double boiler. It requires less time but the flavor is not as good as when the sauce cooks longer.

Many delightful variations of this sauce may be made by adding a seasoning or making substitutions to ingredients.

#### Cheese Sauce

To cream sauce, add ¾ cup grated cheese and a dash of paprika. Stir until cheese is melted and sauce is evenly blended. Serve with egg and vegetable entrees, omelets, and macaroni dishes.

#### Golden Malaga Sauce

To cream sauce, add one egg yolk and cook two minutes. Then add ½ cup peeled white grapes, seeded and cut. Serve with broiled fish fillets or white boiled fish.

#### Pimiento Sauce

To cream sauce, add ½ cup pimiento. Serve with cheese timbales, buttered noodles, or egg dishes.

#### Parsley Sauce

To cream sauce, add 1 tablespoon finely chopped parsley and serve at once with new potatoes, carrots and peas, or fish timbales.

#### Sauce Alexandra

To cream sauce, add ¾ cup cooked asparagus, cut in small pieces. Serve with green peas, timbales or ham soufflé.

#### Drawn Butter Sauce

In cream sauce, substitute hot water or fish stock for milk and add one teaspoon lemon juice. Serve with boiled or baked fish.

#### Drawn Butter Sauce

One-third cup butter  
4 tablespoons flour  
2 cups boiling water  
Quarter teaspoon salt.  
Melt 4 tablespoons of the butter and allow it to brown before adding the flour, then stir in the flour and cook, stirring constantly, until the flour is brown too. Gradually add the boiling water, stirring constantly over hot water until the sauce comes to a boil. Simmer until thick and smooth. When ready to serve add salt and remaining butter in small pieces, beating constantly.

#### Caper Sauce

To drawn butter sauce, add 1-3 cup capers, drained from their liquor. Serve with boiled fish or mutton.

#### Egg Sauce

To drawn butter sauce, add two egg yolks, beaten, and one teaspoon lemon juice, or to cream sauce, add 1 chopped hard-boiled egg. Serve with boiled salmon or fish loaf.

Hollandaise Sauce is unquestionably the supreme triumph in sauces. Rich,

smooth, and with the soft sheen of yellow satin, it adds the touch magnificence to many fine dishes. Yet its ways are so tricky that more often than not some more staid member of the sauce family is served in its stead.

Here is Hollandaise news straight from a Chef Professor at Le Cordon Bleu in Paris. Watching the expert skill and ease with which Monsieur compounded a superb Hollandaise, one wondered why that particular sauce ever presented hazards.

#### Hollandaise Sauce

½ cup sweet butter or washed butter  
1 tablespoon lemon juice  
2 egg yolks, well beaten  
Dash of salt  
Dash of cayenne.

Divide butter in three pieces. Put one piece in double boiler and add lemon juice and egg yolks. Place over hot water and beat with an across-and-around motion, using small wire whisk or plano wire beater. As the mixture foams and thickens, add the second piece of butter; and as it thickens still more, add the third piece. Remove from the fire, add salt and cayenne and serve at once.

The main thing to remember in making Hollandaise is that it is largely eggs and must be cooked at a very low temperature; also that it must be removed from the fire as soon as cooked or it will separate. The addition of hot water or heavy cream will help to prevent separation and the addition of one-quarter cup of cream sauce will entirely prevent separation. However the cream sauce changes the fine flavor and takes away the beautiful gloss.

#### Sauce Mousseline

Into Hollandaise sauce, fold ½ cup cream, whipped. Serve with artichoke hearts, asparagus, fish, and chicken.

#### Sauce Bearnaise

The true Bearnaise flavor is obtained by cooking 1-4 cup tarragon vinegar with two chopped shallots until only one tablespoon vinegar remains. This vinegar is then used instead of the lemon juice in Hollandaise sauce. One teaspoon finely chopped parsley is added to the finished sauce and also one teaspoon chopped fresh tarragon if the herb is available. Serve with broiled steak, fillets of beef, lamb cutlets, smelts, or boiled salmon.

#### Hollandaise Trignon

To Hollandaise sauce, add sherry wine to taste. Serve with fish.

#### Sauce Henriette

To Hollandaise sauce, add anchovy essence to taste. Serve with egg and fish entrees.

#### Cucumber Sauce

To Hollandaise sauce, add ½ cup diced drained cucumbers. Serve with fish. Picallilli or chopped watercress may be added instead of cucumber.

The accompanying sauce should be the touch that lifts an entree and many another dish to epicurean heights. The delicate entrees which can be made with chicken, meat, fish, cheese, eggs, and vegetables, are infinitely varied. For each one there is a sauce which truly supplements and perfects it. Flavor and texture are equally important in selecting the correct sauce. Color also adds its note to the final harmony.

## AN UNHAPPY MOTHER

The mother of the Dionne quintuplets touches every heart with her message to the thousands who have wished her world-famous children many happy returns on their first anniversary.

"On this, the birthday of the quintuplets," she says, "it is my hope that other mothers are happier than I, who have been separated from these children the whole year."

There is no denying that the parents of the babies have suffered. It is true they had literally none of the facilities which have insured the safety of the girls for the first year of their lives. For the first time in medicine, children doomed to succumb by the history of all parallel phenomena have had enlisted in their behalf every device of science toward their survival, and have survived—plump, hearty and beaming.

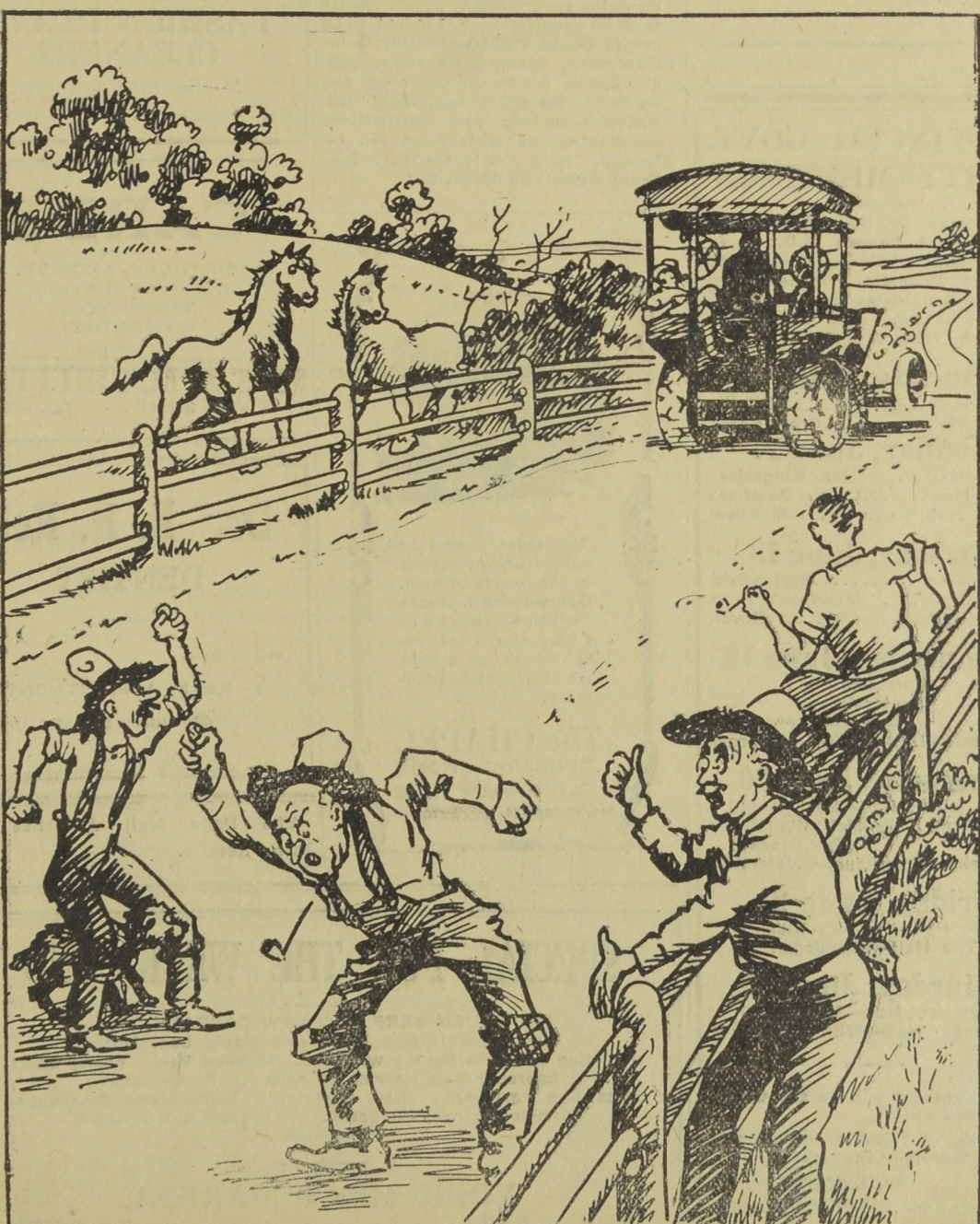
Against the gratitude a mother

must feel for this consummation is her desolation at being denied a mother's place in their lives. To say this is unreasonable is to deny the existence of maternal instinct. The situation is one which has engaged every great analyst of conflicts in the human spirit. The war between love and duty is as old as any issue in the experience of mankind.

The world can only hope as time goes on, and the innocents in whose fate it feels the liveliest concern continue to thrive, the issue will resolve itself into some arrangement which can accommodate both a mother's longing and her appreciation of the exceptional requirements on which the well-being of her babies depends.

talking of golf in a Hollywood restaurant, "Look at me," Jack bragged. "I'm in the seventies." The old woman who sat at the adjoining table, said to her friend: "Isn't it remarkable how some people don't show their age?"

## IN THE BAXTER - RICHARDS - TILLEY MACHINE AGE



THE MACHINE WORKS; MEN AND HORSES ARE IDLE

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