

THE ORPHANS' APPEAL

(By Henry Harvey Stuart)

(Editor's Note: The following poem was one of those entered in the recent Poetry Contest among members of Sunbury Lodge, No. 42, F. & A.M., Fredericton Junction, N. B., in aid of the Protestant Orphanage).

We come to you, O happy folk,
Who never knew our pain,
To ask you to deny yourselves,
That blessing to retain.

We are the Orphans who know not
Of neighbor love a trace,
Who have no kin with power to give
Us home or resting place.

My father was a working man
Both honest and discreet,
But, strive as hard as he could,
He barely made ends meet.

No compensation for his class;
So, when a mortal wound
Befell him in the midst of work,
No help for us was found.

Save by accepting parish aid,
That would our pride have slain—
From taking Federal relief
Our County did refrain.

No choice had mother but to send
Us to the Orphans' Home,
While she in fruitless search for work
The steps of mansions climb.

My mother died and left a group
Of children very small;
My father could not take her place
And toil beyond the wall.

So to the Orphanage we came—
What help he can afford
Defrays but little of the cost
Of clothing and of board.

My father is unknown to me—
My mother was deceived;
He made her many promises
Which she, alas, believed.

But when I came upon the scene,
She wore no wedding ring—
Four hundred dollars was the sum
Allowed her by the King.

Despite the law, that says a man
For such a child shall care
Until it is of such an age
Its own support to bear!

So pitifully small a sum
Was soon exhausted quite
And to the Orphanage was I

Removed from mother's sight.

I am the child of foul disease—
My mother dear was pure,
But having married worse than beast
She did not long endure.

No timely aid was proffered her
To save her from the fate
That swiftly strikes the innocent
Who weds a tainted mate.

With mother dead and father one
No longer with a soul,
I drifted to the Orphanage
To drain Life's bitter bowl.

My parents both had feeble minds,
But yet were left alone
Until because of lack of care
All law they had outgrown.

And I am feeble-minded, too,
A menace to the race,
And shame because I'm here at all
Should reddened every face.

Now that we're in the Orphanage,
We hope that you, kind friends,
For all the wrongs that brought us here
May amply make amends.

Pray, see that we are fed and clothed
And educated, too,
And all is done that's possible
To make us more like you.

Please don't forget to see that laws,
That, if enforced, were good,
Be carried out, that Poverty
May be forever tabooed;

That work and wages fair and right
Be guaranteed to all
And that protection be ensured
When accidents befall;

That when work ceases, as it may
In any walk of life,
Insurance be denied to none,
Or man, or child or wife;

That when a little child is born,
To matron or to maid,
Upon the father's shoulders broad
Its maintenance be laid;

That marriage be no more allowed
To them who are unfit
But under strictest rules of health
Each candidate must sit,

That soon our people may be strong
And vigorous and kind,
Excelling in all qualities
Of body, soul and mind.

EVERYTHING FROM HAKE TO TELEPHONE BELLS

The Canada Year Book is now issued for 1934-35. It is a government publication compiled by the Dominion Bureau of Statistics which has few equals anywhere. This time it has 1,235 pages and there can be few phases of Canadian life upon which it does not touch. It is sold by the King's Printer at Ottawa for \$1.50, but ministers of religion and bona fide students and school teachers may obtain copies at the nominal price of fifty cents. No student who wishes to keep in touch with the affairs of the Dominion should be without it.

It is almost impossible to indicate the scope of this book. One way is to open it at random at a dozen or so places. The finger slides in at Page 40 and the eye falls on a statement that Canada's forest area is 1,153,000 square miles or 32.8 per cent. of the land area. There are, of course, complete forestry statistics.

Try Page 112, and census figures are encountered. It seems that males outnumber females in every province of Canada (in the Yukon two to one), the total by the latest census being 5,374,541 males and 5,002,245 females. At Page 278 the statistics are not of humans but of orchards. The number of apple trees of bearing age in Canada decreased from 10,617,327 in 1911 to 8,303,866 in 1931, and those not of bearing age from 5,599,804 to 2,085,010. There has been a progressive decline in every tree fruit except the peach. Who would have thought it?

At page 151 the finger lights upon population figures on the urban and rural basis. The cities are growing faster than the countryside. "Not only have cities of over 500,000 (Montreal and Toronto) increased their

Pages, 984-5 deal with bank failures. No Canadian bank that has failed since 1895 has paid anything to shareholders in respect of their capital investment. But noteholders have experienced no losses whatever since the failure of the Bank of Prince Edward Island in 1881. Since 1914 there has been only one bank failure in Canada, that of the Home Bank in 1923.

The last two pages on which the investigating finger paused contain statistics of a very different nature. At Page 1,103 are elaborate penitentiary figures which show that out of 4,220 convicts, 409 are under 20 years of age and 1,916 others in the 20-29 age group. Thus over half the total are under 30. Then on Page 1,137 are facts about Canadian race-tracks. In 1933 the amount wagered at these was \$25,137,598 (\$16,300,670 in Ontario) compared with \$52,600,633 in the peak year 1924. Betting on the decline? It may only be that people cannot wager the money they don't possess.

At any rate, these widely diversified facts about Canada give some idea of the comprehensive coverage of the Year Book. It is of course right up to date in its information with a chapter on the new Bank of Canada, a study of liquor control legislation, and a comparative analysis of provincial finance on the basis agreed upon at the Dominion conference of 1933—a great Canadian book for all students of Canadian affairs.

WIVES WHO JAIL HUSBANDS AS MUGS ARE A BIT 'BUGS'

New York, July 19—A majority of the women who send their husbands to Alimony Reform League today as "pathological cases."

This conclusion was reached, the league said, after a three-year survey which brought 841 replies to questionnaires sent to both husbands and wives.

Jack Anthony, executive secretary of the league, emphasized that the answers were studied from a strictly unbiased viewpoint, and were submitted to "a number of eminent authorities, including psychologists, pathologists, legal experts and people with horse sense."

From the answers, it was decided that 63 per cent of the women questioned were pathological cases, suffering from "persecution mania."

One woman wrote: "My husband had the grace of a hippopotamus, the brain of a gnat, the appearance of a giraffe, and the personality of a dead salmon."

The women were judged by their answers to these three questions: (1) Why did you send your husband to jail? (2) Are you satisfied now that your husband is in jail? (3) How long would you like to have him remain there?

Answers to the first question included: He was a (1) louse (2) skunk (3) pig (4) rat (5) bedbug (6) cockroach (7) snake." Twenty-eight per cent replied simply, "He deserved it."

The second question was answered as follows: 63 per cent, very pleased; 21 per cent, sorry; 16 per cent, undecided.

Forty-nine per cent of the 552 wives in whom a persecution mania was detected answered the third question with, "until he rots."

LITTLE HOME BROKE, BUT A CHAMP AT THAT

New York, July 18. — W. Lawson Little, Jr., was home and virtually broke today.

He came back from England with his second British amateur golf crown, but he rode in a third-class cabin over the churning propellers of the Majestic.

He admitted that he travelled third class as a matter of financial expediency. He saved \$22 a day thereby.

The chunky youth who holds the American amateur crown as well as the British, refused to talk about his conquest in England. If there were any laurels to bestow, he handed them by inference to Tommy Admour of Chicago.

TWINS SO MUCH ALIKE CATCH SAME DISEASES

Second Pair of Brilliant Cambridge Students' Girls, Look Different.

WISBECH, Cambridgeshire, July 19.—For the second time in a week twins have distinguished themselves at Cambridge University.

But this time it is twin girls—the Misses Anne and Hester Coghill, who were 21 last month.

Anne and Hester spent their childhood together, are now together in their second year at Cambridge—and have just obtained precisely similar honors in their examinations. They have been placed in the second class in the Historical Tripos, Part I.

It was announced recently that the twin brothers Rushbrooke had gained Wranglers honors in mathematics.

LIVING IN A TENT

Anybody who wishes to congratulate the Coghill twins will have to come to the flat and sunswept fields at Walsoken, near here.

The girls will be found dressed in aprons and nurses' bonnets, looking after tiny London children whose fathers and mothers are picking fruit.

For the second year the twins have given up part of their leisure to help the Cambridge University fruit-picking campaign, in which undergraduates look after the social, religious and medical welfare of the gatherers' children.

The twins sleep in a tent in the grounds of a rectory.

"I could see at once that they were sisters, but I should never have said that they were twins. Anne is tall, Hester is short; and, to heighten the difference Anne wears her hair short, while Hester's is plaited and coiled", said a visitor.

"Naturally we were delighted when he heard the news soon after coming here", they said.

"WE LIKE THE SAME PEOPLE" "We should have been terribly disappointed if one of us had failed and the other had succeeded.

"We have always done everything together. The only time we were apart was when we came to Newnham and had separate quarters. We found we did not like this separation, so we asked to be put together again.

"Naturally we always spend our holidays together, and thank goodness we like the same people".

To escape some of the limelight, which their success has given them, the twins took a few hours off duty and drove off in a car they share to the cheers of their fellow undergraduates.

SIMILARITY OF TASTES

One of their friends said that at Newnham the twins' similar tastes are well known.

"They both excel at swimming, hockey, tennis and motoring. They were together at kindergarten at Liverpool, at St. Margaret's, Bushey, Hertfordshire, and at Belvedere high school, Liverpool.

"When they were young they were extraordinary alike, but as they grew up their physical similarities, became less and less marked".

The Coghill twins' father, Percy de Gieger Coghill, Liverpool, said that his daughters have hardly left each other for a moment, and as children when one was ill the other tried to catch the same complaint.

"When Hester had her tonsils removed Anne felt very lonely. She thought, too, that Hester was having a good time, so she eventually decided to have her tonsils out to keep her sister company during the fun that she imagined convalescing would be.

"But she was disappointed and when it was over she said that she would have preferred to have kept her tonsils in".

He's going to the mid-west city, he said, to have Tommy correct his grip in a week of golf lessons.

Little said he didn't intend to play in any tournaments or exhibitions before September 9, when he will defend his American championship at Cleveland.

"I hope to win at Cleveland" he said, "But I hardly expect my luck to carry me through four championships in a row."

Of Interest to Women

CREAM PIES FOR SUMMER

Favorite Cream Pie Filling

5 to 6 tablespoons bread flour, or 2½ to 3 tablespoons cornstarch.

1-8 teaspoon salt
2 cups sweet milk
2 egg yolks
1 tablespoon butter
1 teaspoon vanilla

Be sure that you use level table-spoonfuls of flour or cornstarch. Heap a filling that is too stiff to be appealing. This recipe will make an amount of filling sufficient for one pie of average size. Six level table-spoonfuls of bread flour or 3 table-spoonfuls of cornstarch will produce a filling that is quite stiff. When cold, it may be cut without running. Only 5 table-spoonfuls of flour or 2½ table-spoonfuls of cornstarch should be used for a filling that is intended for use with fruit.

Mix the sugar, flour and salt. Scald the milk in top of double boiler. Add the hot milk to the dry ingredients, a little at a time, stirring between additions. Return to double boiler and stir constantly until thickened. Cover saucepan and continue to cook for 20 minutes, longer, stirring occasionally. Beat the egg yolks slightly. Add a little of the hot mixture to them; mix well, return to double boiler and cook for 3 minutes longer. Remove from fire; beat in the butter, add flavoring and pour into pie shell.

Meringue for Cream Pies

When a meringue topping is desired for the pie, beat the two egg whites until stiff; gradually add 4 table-spoonfuls of fine sugar, beating between additions. Beat until the mixture will hold its shape, using a rotary egg-beater. Pile unevenly on top of pie. Bake in a slow oven, 275 to 300 deg. F. until the tips of the meringue are lightly browned.

If desired, shredded cocoanut may be mixed in with the meringue or may be sprinkled over the top before browning.

Whipped Cream Topping for Pies Sweeten stiffly whipped cream with powdered sugar and flavor with vanilla extract. Pile unevenly on top of filling, when filling has become quite cold. Garnish with bits of maraschino cherry, small spoonfuls of red jelly or with chopped nuts.

Banana Cream Pie

Make the cream pie filling as directed. The bananas may be sliced into the pie shell and topped with the filling; or, the filling may be poured into the shell and the bananas sliced over the top of it; or, the bananas may be chopped and added to the filling before pouring it into the shell. Top the pie with meringue or whipped cream.

Butterscotch Pie

Cook 1-4 cup of butter and 3-4 cup of brown sugar until sugar is melted but do not allow it to burn. Add to the mixture two cups of milk. Let stand at the back of stove until the sugar is melted in the milk. Make cream pie filling as directed, using this 2 cups of butterscotch flavored milk instead of the 2 cups of milk specified in cream pie filling recipe. If a not-too-sweet filling is desired, omit the sugar specified in the pie filling recipe. Pour the filling into baked pie shell and top with meringue or whipped cream. This filling makes very appetizing little individual pies for special occasions.

For butterscotch banana pie or outerscotch peach pie, slice peaches or bananas into the pie shell before pouring in the filling. Top with whipped cream.

Chocolate Cream Pie

Add to the cream pie filling 2 squares of melted unsweetened chocolate and an extra 1-4 cup of sugar. Pour into baked shell and top with whipped cream. Or, flavor the filling with cocoa syrup.

Chocolate possesses thickening qualities, therefore if you like a filling that is not too stiff, omit one table-spoonful of the flour or ½ table-spoonful of the cornstarch specified in recipe.

Coffee Whipped Cream Pie

Make the cream pie filling, using 1 cup of strong coffee infusion and 1 cup of thin cream instead of 2 cups of milk. Pour the filling into a baked

shell and top with whipped cream. Nuts may be added to the filling.

Peach Cream Pie

Half fill a baked pie shell with the filling. Press halved canned or fresh peaches into the filling but do not have the custard come over the top of the fruit. Fill the cavity in each peach with 1 teaspoon of currant jelly, then top each peach with whipped cream. Serve very cold.

Pineapple Cream Pie

Make cream pie filling, increasing the amount of sugar to ½ cup and substituting 1 cup of the juice from canned pineapple for 1 cup of the milk specified in recipe. When filling is removed from the fire fold into it ½ cup drained canned crushed pineapple and 2 teaspoons lemon juice.

Other Fruit Cream Pies

Other pleasing combinations of cream pie filling and fruit are dates and nuts added to the filling; lemon cream filling and sliced peaches; lemon cream filling with sliced bananas; cream filling with sliced oranges (sweetened); almond flavored cream filling with sliced peaches or halved cherries.

Caring For Your Hands

If you cannot have a salon manicure at least once a week, you must give yourself one at home if you wish your nails in condition.

In addition to a long flexible nail file, a pair of small, sharp nail scissors, an orange stick, emery boards and cotton wool, you will require some peroxide of hydrogen, nail varnish and remover, a basin of warm soapy water and cold cream or vaseline.

See that all your instruments are perfectly clean and always keep them so; it is a good plan to sterilize them every week. Begin by washing the hands well in warm water and soap; rinse them and dry them well.

Remove the old nail varnish with the remover. Then file your nails and try to do it in one "sweep" as this gives a better shape. If your hands are short and plump, do not have long, pointed nails; they will look best if the nails are nicely rounded, to the shape of your fingers.

Very long pointed nails are inconvenient if one has to make much practical use of ones hands.

If you find that your nails are brittle, give them a daily soaking in warm live oil. This will help to supply the oil deficiency which is indicated by the brittleness.

Washing Hints

"Wash as you go," is a good motto for the busy housewife. A little and often will ease the burden of wash-day. After you have finished your housework, wash out a few pairs of socks or stockings; your hands will be much cleaner and you will have that much less to do next Monday.

Two essentials for washing are a good soapy lather and plenty of hot water. Add a little borax if the water is hard, and you will need less soap to make a lather. Rinse the garments well in several waters. Woolly clothes such as children's frocks and coats should be pulled into shape and laid on a clean towel to dry. Large garments such as adults jumpers and cardigans take up less room and do not lose their shape if hung in a clean pillow slip.

If you have to wash and dry stockings and undies in a hurry, try this method. After rinsing, lay flat on a clean towel, roll into a long roll and wring well, each hand twisting in a different direction. Shake out the undies and the stockings, blowing well inside the latter so that the sides do not stick together. You will find the undies dry enough to iron in a very short time.

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