

## SERVED IN RIEL REBELLION ALSO IN GREAT WORLD WAR

Octogenarian Proud to Receive Belated Medal for First Conflict—In France Two Years

KAMLOOPS, B. C., March 26—It took the government 50 years to catch up with one of Canada's unsung patriots—at 35 he served in the Riel rebellion, then 30 years later lopped off the intervening three decades to mislead an army doctor and serve his country again for two years in France.

But catch up the government did, and Joseph Landry, grizzled 85-year-old French-Canadian was one of the proudest residents of the provincial home here where he pays his board, as he showed his recently received medal for service in the Riel Rebellion.

Joseph was born near Quebec September 21, 1850. In 1885 word reached his village that Louis Riel had

again aroused the Indians and half-breeds. The 35-year-old Landry enlisted in the Ninth Regiment and fought until Riel was captured.

After demobilization in Quebec Landry felt the urge to travel and 1886 found him in British Columbia.

After working with the Canadian Pacific Railway at Revelstoke he came to Kamloops and has lived in and around there ever since, engaging in farming and ranching until he retired.

In 1915 Joseph again felt the call to the colors. He told the military examiner he was 35. His perfect physical condition got him through and at 65 he was enlisted in the 172nd Rocky Mountain Rangers, later going to France.

## The Largest Store In the World

Here is a collection of figures, authentic, showing the size and area of the largest mercantile store in the world. This store had its inception in the brain of a young man in 1854. His name was Marshall Field, and he was then worth more than \$175,000,000, and the "big" store is his monument.

The floor space of this store is 1,522,017 square feet, equivalent to a farm of thirty five acres of land.

More than 100,000 people a day pass over this space.

It has the only iridescent glass mosaic dome in the world, covering over 6,000 square feet, and being made up of 1,125,000 pieces of glass.

It has the largest restaurant in the world, where 3,500 persons can sit down at once to a meal.

The telephone calls into this store are 10,000 a day. It employs over 10,000 people to do its work.

Its wagon delivery department re-

quires 300 wagons and 700 horses.

It has the largest single sales-room in the world, 132,000 square feet of space.

In one branch of its carpet department it carries thirty-one miles of carpeting always on hand.

To deliver money and change for customers, it uses 137,000 feet of brass tubing.

Its main aisle is 385 feet long. It has seventy-six electric elevators for the accommodation of its customers alone.

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Alonso Staples, York Street.

S. Keetch, grocer, Charlotte-York Sts.  
J. E. Saunders, 199 Northumberland Street.

A. T. Sweed, Grocer, Charlotte St.  
DOWN-TOWN:  
Crowley's Cigar Store, Queen St.  
Royal Cigar Store, Queen street.  
Hawthorne's Cigar Store, Queen St.

A. E. Eardley, Grocer, St. John and Brunswick Streets.  
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VanWart Grocery, Cor. Charlotte and St. John Streets.  
C. C. Wood, Grocer, University Ave.

White's Grocery Store, George St.  
John F. Timmins, Grocery, King St.

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and from the carrier boys in the city and in Devon and Marysville.

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## REFORMING THE CORONER

England has taken a further step toward reforming the office of coroner, in the appointment by the Government of a committee to "enquire into the law and practice regarding coroners' inquests, and to report what changes, if any, are desirable and practicable".

The office of coroner is one of the most ancient known to the law. His functions were regulated by a series of statutes going back to 1275. In the earlier turbulent times of feuds and local rivalries, when even a short journey was accompanied by danger, an officer who could make an inquiry on behalf of the Crown was a necessary and helpful representative of law and order, but his functions have not kept pace with progress, and during recent years particularly there has been a growing outcry for the reform of the system.

This has arisen out of what is left to be an abuse of the office, in some instances by coroners themselves and in others by the police. Most inquests may be and are reported in the press, and sensational newspapers have thus been afforded an opportunity to advertise and exploit human tragedies. Some coroners have pandered to this morbid tendency by reading letters, probing into distressing family secrets or giving their views on modern social conditions.

This opportunity of ventilating their own views may have afforded them some satisfaction, but it has been a large factor in arousing the instinct for fair play in the more enlightening section of the community and bringing about the demand for reform.

In 1909 the Government appointed a committee to make an inquiry somewhat similar to the one which has now been set up, and the following is quoted from the second report of that committee: "The law relating to coroners is antiquated. Much of it dates from the thirteenth century and is of great historical interest, but it is not well suited to the changed conditions of modern life. On the whole, we have been astonished at the good work done by coroners with out-of-date and imperfect machinery.

It was not until 1926, however, that a further amending act was passed, but as that act gave effect to reforms recommended as long ago as 1909, public opinion has demanded a new inquiry and this demand has now been granted. It is hoped this will lead to a placing of the position of coroner on a proper basis, with powers and duties brought into line with modern conditions.

## Of Interest to Women

## FROSTINGS THAT HAVE A PROFESSIONAL LOOK CAN BE MADE IN THE HOME

(By Edith Shuck)

In response to the many hundreds of requests which have come to my office since it was announced that "butter-cream frosting such as bakers use for decorating cakes" would be demonstrated at The Daily News Cooking School, I am going to give this recipe today and also some other frosting recipes. The recipes will include icings for every use for plain cakes, for French bonbons or French pastries, double-boiler frosting and confectioners' sugar frosting, with instructions for adapting the recipe for the different purposes.

For the butter-cream frosting first boil together without stirring a cup of granulated sugar and one-third of a cup of water until the syrup reaches 240 degrees when tested with a thermometer, or the softball stage when tested in cold water. The secret in making this frosting is having the correct thickness of the syrup; too thin a syrup will make a soft frosting while too thick a syrup is likely to give a frosting that is granular.

While the syrup is cooking, beat three egg whites until they are stiff but not dry. Add the hot syrup to the egg whites slowly, beating them all the time so the syrup is evenly incorporated and the quantity of the frosting is increased. Then add the desired flavoring, using about one teaspoon of any extract that you wish. Beat the frosting occasionally until it has cooled, but not until it is cold.

Let seven-eighths of a cup of sweet (unsalted) butter stand at room temperature until it is soft, or use half his amount of sweet butter and half of a solid white cooking fat of mild flavor. Add the butter to the cooled frosting a teaspoon at a time, beating the icing constantly until all the fat is added. Then chill the frosting well before spreading it over a cake. If part is desired for decoration, place it in a pastry tube and chill it well before using.

If you wish to make a chocolate frosting, subtract three tablespoons of the butter measurement and add three tablespoons of melted, partially cooled, bitter chocolate.

This butter cream frosting will keep almost indefinitely if it is placed in a container and closely covered, then stored in the refrigerator. The recipe makes enough frosting for five or six layers.

### Double-Boiler Frosting

For a two-layer cake use one and one-half cups of sugar, one egg white, six tablespoons of cold water, one-half of a teaspoon of cream of tartar and a teaspoon of flavoring. For three large layers use two cups of sugar, two egg whites, one half of a teaspoon of cold water and a teaspoon of flavoring. Put all the ingredients but the flavoring in the top of a double boiler. Have the water in the bottom pan boiling hard and place the top pan in position. Beat the mixture constantly with a round egg beater (cooking it all the time) until the frosting does not run off the beater when it is lifted out of the pan. Then remove the frosting from the fire, add the flavoring and cool the icing, stirring it occasionally, for six or seven minutes. Then beat the frosting until it looks glazed; it is then ready to spread on the cakes.

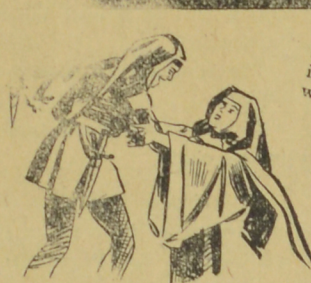
### Confectioner's Sugar Icing

For each layer of cake to be frosted use one cup of confectioner's sugar and sufficient whipping cream to moisten it to a paste. Before sufficient cream is added to bring the mixture to this consistency add the desired amount of flavoring, and if coloring is also desired add that before all the cream is added. If the cream is added until the frosting will spread easily before the flavoring and coloring are added, then these liquids will make the frosting too thin. For topping for French bonbons one cup of sugar divided into four parts makes sufficient icing for two dozen cakes.

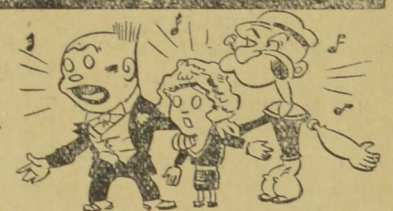
If you do not wish to use whipping cream, the sugar may be made into a paste with part evaporated milk and part butter. This is far less expensive if large quantities are to be made. First add the softened butter to the sugar, then finish the frosting with undiluted evaporated milk. Always add the liquid to the sugar; never add the sugar to the liquid.

Fifty feet below the old Athenian Senate, adjoining the celebrated acropolis, Dr. Leslie Shear, of Princeton University, discovered a Mycenaean cemetery dating to 1500 B. C. A number of perfectly preserved skeletons of men and women were found in the original graves in Athens.

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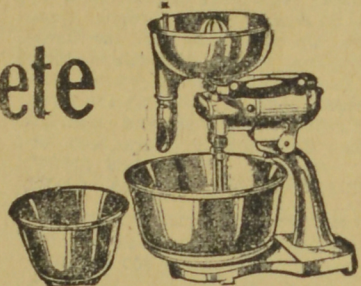
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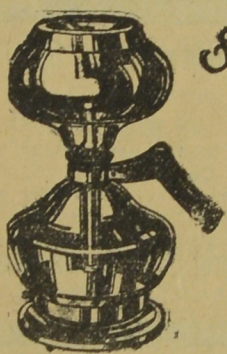
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