

GOOD FOR CHILDREN Breaks up their Colds

The healing, penetrating qualities of Dr. Wood's Norway Pine Syrup relieve the cough spasms, soothe the throat and bronchial tubes and aid recovery by loosening germ-laden phlegm. Children take it willingly. No unpleasant after-effects. Used in thousands of homes. Sold everywhere.

**STRIKES at the ROOT
of COLDS and COUGHS**

Anglo-Irish Reciprocity

A "gentlemen's agreement" has been effected between Great Britain and the Irish Free State whereby British coal exports to Southern Ireland will be increased by more than a million tons while Britain will reciprocally lower her bars against the importation of Irish cattle. Irish authorities set the increase of cattle shipments at about 150,000 head over existing quota limits. Only two or three days before the agreement was announced, the papers had it that the Free State was more rigidly opposed to the importation of British coal than ever, that further coal agreements were being effected with Germany and that the government were promoting the use of peat fuel throughout the country. The new "gentlemen's agreement" is the first move toward mutual accommodation between Britain and Ireland since the dispute over the land annuities in 1922. The dispute should never have occurred. Unfortunately the relations between Britain and Ireland have usually been clouded with misunderstanding. It is to be hoped that the "gentlemen's agreement" portends a better era. The interests of the two countries are identical, or rather complementary. Working together will be better for both than pulling apart.

SNOWSHOERS IN STATE OF MAINE HOLD CARNIVAL

LEWISTON, Maine, January 21—Lewiston, Maine, will be host to the American Snowshoers Union and the Union Canadienne des Racquetteurs at the International Snowshoers Convention next Friday, Saturday and Sunday (January 25, 26, and 27). Opening with the crowning of Miss Maine as the queen of the convention at a ball Friday evening at the Lewiston Armory, the convention will reach its climax on Saturday with the staging of a program of eight world championship snowshoe events and three American titular contests, including a 12-mile Marathon through the city streets, starting at convention headquarters in College Block.

All of the snowshoe races except the Marathon will take place at Graceston Field, the Bates College athletic grounds, and are open to all amateurs registered in the A. A. U. of the U. S. or allied bodies. The most talented snowshoers of more than seventy American and Canadian clubs, with a membership of more than 3,000 will compete in addition to college stars of the University of Maine, Bates, Bowdoin, Colby and University of New Hampshire.

The scheduled world championship events include the senior 100-yard, 200-yard and 400-yard dashes and 120-yard hurdles; junior 100-yard and 440-yard dashes and women's 60-yard and 100-yard dashes. American championship events include the 12-mile Marathon, 880-yard and mile races. Snowshoeing has its 11-second men at 100 yards, just as the cinder-path boasts of its 10-second men and better in the "century".

NOTICE OF LEGISLATION

NOTICE IS HEREBY GIVEN that the City of Fredericton will seek legislation at the next Session of the Legislative Assembly authorizing the said City to issue debentures in a sum not exceeding SIXTY THOUSAND DOLLARS (\$60,000.00) for the purpose of constructing permanent pavement in the said City.

Dated the Eighteenth day of January, A.D. 1935.
F. I. HAVILAND,
City Clerk.

Mr. Stevens' Montreal Speech

It may not be flattering to our party system, but it is nevertheless true that freedom from the gyves of party bondage on the part of our public men, is generally followed by clearer appreciation of national problems and greater frankness in discussing them. Untrammelled by allegiances to causes which are not always in keeping with general, as opposed to sectional or private interests, the free man sees much he had to blink at when he was in bondage. This is particularly true of the member of Cabinet rank. Mr. Stevens offers a case in point. Facing facts has steadily forced Mr. Stevens more and more to the left. Since the day when Mr. Stevens chose to sacrifice the honors and emoluments of office under the Crown, rather than be silent on things that had stirred him, his public utterances have increased in boldness and logical force. It is no light thing for a man who, like Mr. Stevens, has had long political associations with the heads of large corporations, to travel to Montreal and there challenge the business men of that city to find a way out of the milk muddle so that little children may get the milk they need and that farmers may be able to sell the fluid they have in superabundance. Solve that difficulty, declared Mr. Stevens, and the obstacles in the way of proper distribution of practically all the necessities of life would be removed in similar fashion. What Mr. Stevens was doing in this challenge was simply dramatizing the inherent conflict in capitalism between the vast productive capacity of society today and that same society's lack of consuming power. Mr. Stevens sees clearly, what many of his hearers apprehended only dimly that this disparity if unchecked, will in the end destroy capitalism. In his Montreal speech, Mr. Stevens devoted considerable time to what he described as the misuse of Canada's great power developments. He pointed out that all hydro-electric power was generated from natural resources, which were part of the public domain, turned over for exploitation. Without this grant from the national property, there would be no development. In return he affirmed, the State has the right to insist that the power thus developed should be used to produce the maximum amount of human comfort and happiness. Could it be maintained that the promoters of power developments made any pretence that such was their aim? Was it not frankly admitted that power developments of the great corporations were directed simply to securing the maximum amount of profit for those in control?—Montreal Witness.

The Marathon was inaugurated two years ago when the La Presse Trophy, to be won three times for permanent possession, was offered. Le Coeur Joyeux of Montreal and Le Zouave of Quebec each hold a leg on the cup and will bid for honors in the Lewiston renewal.

Le Zouave planned to send one of its young men from Quebec to Lewiston with instructions to hike every step of the journey on his snowshoes.

Preceding the races will be a civic reception at City Hall where Governor Louis J. Brann will extend the official greetings of the State of Maine. Mayor Robert J. Wiseman will present a golden key to the club having the largest delegation in the torch-light parade, which takes place Saturday evening. The parade, which attracted 60,000 spectators when the convention was last held in Lewiston, will conclude with a fireworks attack upon the ice palace. On Sunday there will be a parade to the snowshoers' mass in the morning, while a matinee hockey game between American and Canadian teams will close the convention.

WHAT THE CHILD MOVIE STARS GET IN THEIR PAY ENVELOPES

Jackie Cooper Leads List With \$1,300 a Week and Shirley Temple Next With \$1,000.

Hollywood, Jan. 22—There's gold in golden baby curls and sunny baby smiles, but not so much as you might judge from the rush of "movie mad mothers" who haunt casting offices with their darlings since Shirley Temple and "clean pictures" happened along at the same time.

Few of today's child stars are in the read "big money" class. Only two of them, a survey reveals, make more than a thousand a week, and all of them, no matter what they earn, have expenses to eat into the income.

Jackie Cooper and Shirley Temple are the top-notchers. Jackie, ten; draws \$1,300, and Shirley, six, rakes in about a thousand every week, with "extras" like special teachers and a salary for her mother in addition. But only recently did Shirley begin making money like that—after the studio granted an adjustment in view of her box-office power. And Jackie, who was making "pin money" in "Our Gang," had to get a contract before the larger salary was his.

Mickey Rooney, thirteen, has earned as high as \$850 weekly—some weeks his mother says. Dickie Moore, just turned nine, has been on the screen, off and on, since he was eleven months old. He has had featured roles and been starred as well as shared in "Our Gang." He now commands \$600 a week—when working.

Cora Sue Collins has played in 23 films in the past two years, being featured. At six, she commanded about double her former salary of \$250 weekly—when working. Like Roonel, she is now under regular salary.

Jackie Searl, the juvenile, "meanie" and "sissie" star, got \$500 a week for his villainy in "Peck's Bad Boy." The picture was in production about four weeks.

Juanita Quigley ("Baby Jane") three, has a contract calling for \$250 a week.

Baby Leroy (Weinbruner) now 30 months old, gets a good salary but 75 of it is in cash. The rest, annuities and college insurance, is payable when he grows up.

ANCIENT STONES EXCITES STUDY

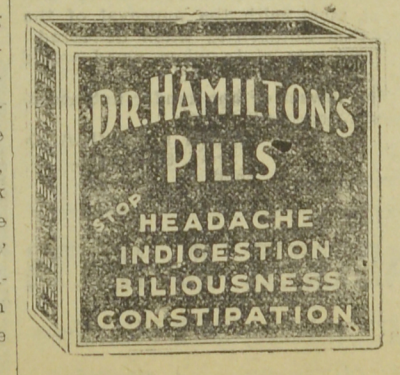
Geologists Believed Carved Plaque May Be Record of Early Indians.

Saskatoon, Jan. 22—Discovery of a stone plaque bearing in raised relief a carved human figure has excited the interest of Canadian archaeologists. The stone was unearthed 13 miles southwest of Melville, and is believed to have formed part of the insignia of an ancient Cree Indian lodge.

The plaque measures nine by six inches thick. The figure, with arms upraised, stands out from a smooth surface on one side. The back is hollow. The stone is fine-grained reddish quartzite, unlike any to be found in the district, 120 miles west of the Manitoba border-line.

Harlan A. Smith, archaeologist of the National Museum of Canada, said the stone is similar to objects made by Indians of the plains before the coming of the white man. One such specimen he has examined has a figure of a buffalo on one side and what resembles a horned toad on the other.

A second stone, found near Kerrobert, west of here, is being studied by geologists at the University of Saskatchewan. On one side a hand is carved out. The stone is of the same reddish quartzite as the plaque.



Spanky MacFarland, the chubby lad in golden baby curls and sunny baby smiles, but not so much as you might judge from the rush of "movie mad mothers" who haunt casting offices with their darlings since Shirley Temple and "clean pictures" happened along at the same time.

A new juvenile sparkler is David Jack Holt, seven, whose work in "You Belong to Me" won him a contract paying \$150 a week to start.

Frankie Thomas, twelve, came to Hollywood from the stage play "Wednesday's Child" to repeat in the screen version. He got a four-films a year contract, salary unrevealed, but he will work on the stage between pictures to augment his earnings.

Jimmy Butler of "Only Yesterday" and George Breakston of "No Greater Glory" command excellent figures when they work. Freddie Bartholomew, ten, chosen for "David Copperfield," Virginia Weidler, seven, seen in "Mrs. Wiggs of the Cabbage Patch," and Lois Kent, seven, have studio contracts at nominal salaries.

But except for those children under regular studio contract, earnings are dependent on actual picture assignments. The salary may be high, but unless they get it fairly regularly they are no better off than the lesser paid youngsters who work more frequently.

HERE'S A STUNT RIGHT OUT OF ARABIAN NIGHTS

DETROIT, Michigan, Jan. 20—Mystery and medieval of Sinbad's day came to Detroit recently to befuddle the already much befuddled "man in the street".

A tall, well-dressed man in a silk suit joined a crowd gathered in front of a drug store and watched the doors of the store swing wide without visible assistance as customers approached.

In the entrance were two sets of doors, and as customers were walking up to them, ready to push their way through into the store, the doors would fly open their own accord. They would walk in shamefacedly with hands outstretched before them.

The tall man seemed to know the answer to the "open sesame", and explained to the others:

"It's an electric switch. You step on the ground in front of the door and that pushes a button which starts a motor. The motor turns a pulley and the door is swung open to you. Very simple."

"Tush, and another tush", said the man behind him. Glares were interchanged.

Those glares were cut off, however, by a woman, arms loaded with bundles, who lunged through the crowd getting all set to butt her way through when the door again swung low. She paused in the empty doorway to utter an uncertain "Thank the district, 120 miles west of the Manitoba border-line."

"No, you're wrong", a young telephone operator firmly announced "Somebody pushes a button and the doors open."

"Yep, that's right", said the man in the street. "Somebody pushes a button."

"Tush", again came from behind him, and "I know", said the tusher whose real name is Sheldon Roby, "I know, because I built those doors."

"It's all very simple", he explained. "It's the electric eye. See that little light in the post that separates the exit door from the entrance door? That's really a beam and it hits a mirror opposite. When you walk between the posts you cut off the beam, breaking a circuit and causing a photo-cell to set compressed air pumps in action."

"The upkeep", he explained "is less than the cost of burning one large lamp. The electric eye is nothing more than a headlight bulb", he revealed.

"Do you think she really is as pretty as a picture?"

"No, indeed, not even as her own picture."

Of Interest to the Women

THE BUFFET SUPPER AND LUNCHEON ASSETS OF MODERN HOSPITALITY

(By Edith M. Barber)

The buffet supper and luncheon which have come into use for entertaining comparatively recently—at least at the dinner and luncheon hour—are certainly assets to modern hospitality.

In the first place, the number of guests which can be well served is not limited by the size of the dining room or by the matching china and silver. In the second place, menus for such meals may be as simple or as elaborate as you like. There are practically no rules for the kind of food which figures at such a meal except that it may be easily eaten from plates which are balanced precariously. There should not be fried chicken, for instance, which demands a solid resting place for manipulation. There may be very tender cold meats which can be manipulated with a fork.

During the recent football season many hostesses kept open house in the college towns, much to the appreciation of visitors. At Princeton I was a guest at a buffet luncheon which fulfilled all the requirements for a meal of this sort. In the living room there was a table bearing "regular" cocktails and tomato juice. In the dining room were the silver, the china, the napkins and the plates and dishes of hot and cold food. In this particular case the guests were served instead of as is often the case being asked to help themselves. Hot plates, napkins and silver were passed, then came creamed chicken with mushrooms, sliced cold ham, peas, hot rolls and coffee. There were plenty of small tables, which are always an asset at an affair of this sort. The dessert was one, or perhaps I should say two, supposed to be particularly appreciated by men. Actually both men and women hesitated only between the choice of mince or pumpkin pie.

This above menu would, of course, be just as suitable for a supper as for a luncheon. This is also the case with that of a supper where I was guest not long ago. The guests helped themselves from casseroles of baked beans and sweet potatoes baked with apples. There was a huge silver bowl filled with cole slaw. There were jellies, pickles, celery and olives. There was choice of coffee or beer. The dessert was a combination of canned red and white cherries with cherry and sliced almonds.

At a more elaborate party not long ago a huge turkey formed the centerpiece on the table. It was flanked by molds of aspic and cranberry jelly and by a whole cooked ham. Of course in this case there was some one to carve the meat stationed at the table. There were rolls and sliced buttered rye and nut bread and plates of Swiss cheese, so that you could make your own sandwiches if you liked. There were lobster Newburg in a chafing dish and bowls of mixed salad. No dessert was served on this occasion.

Instead of the lobster, creamed potatoes or whole hominy with cream and sherry or noodles might furnish the hot dish, which should appear at a buffet supper. Creamed mushrooms or a hot cheese dish are often chosen at my own suppers of this sort. Small hot baking powder biscuits, split and buttered, may be arranged on top of either creamed mushrooms or creamed chicken.

Whether guests serve themselves or not at the main course, some arrangement should be made to replace the plates with the dessert, which may be served in the kitchen or passed. Ice cream, wine jelly, cream or cottage cheese with preserves and mixed fruits are all practical for such service.

The only rule which must be observed in a case of either a buffet supper or luncheon is to plan your food and service so well that guests are not conscious of the efforts of the hostess. She must be able to devote her time to adding that indescribable something which makes the party go.

ASPIE JELLY

1 1/2 cups water
1 onion minced

2 tablespoons minced carrot
2 tablespoons minced celery
2 sprigs parsley
2 sprigs thyme
2 cloves
1-2 teaspoon peppercorns
1 bay leaf
1 bouillon cube

2 tablespoon gelatin, soaked in two tablespoons water
1 tablespoon lemon juice
Salt, pepper

Put the water with the seasonings and simmer until the water has been reduced to one cup. Dissolve bouillon cube in water which has been strained. Add the soaked gelatin, lemon juice and salt pepper to taste. Pour into a ring mold. Chill. When ready to serve, unmold on round platter and fill center with mixed vegetable salad.

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ANGEL FOOD WITH WINE JELLY

1 cup sifted cake or pastry flour
1 cup egg whites (8 to 9 eggs)
1-4 teaspoon salt
3-4 teaspoon cream of tartar
1 cup sifted granulated sugar
1-4 teaspoon almond extract
3-4 teaspoon vanilla
Wine jelly
Whipped cream flavored with sherry

Sift flour once, measure, and sift four times. Beat egg whites, and salt with flat wire whisk. When foamy add cream of tartar. Continue beating until eggs are stiff enough to hold up in peaks. Fold in sugar a little at a time, add flavoring. Fold in the flour the same way. Pour batter into angel cake pan and bake in a slow oven, 325 degrees Fahrenheit, about an hour. Remove from oven and invert pan. Arrange cake on round plate, surround with cubes of wine jelly and garnish with whipped cream which has been flavored with sherry.

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TOASTED CHEESE

1-2 pound fresh cheese
1 teaspoon salt
1-2 teaspoon mustard
Paprika
1 egg
1-2 cup milk
Cut the cheese in small pieces.

Place in a greased oven proof pie plate. Sprinkle with mixed seasonings. Break the eggs over the cheese and beat in slightly, add enough milk to cover the cheese. Bake in a moderate oven, 375 degrees Fahrenheit, with the plate in a pan of hot water. Bake about twenty five minutes or until brown and set.

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BISCUITS

2 cups flour
3 teaspoons baking powder
1-3 cup butter
1-2 to 3-4 cup milk or water
3-4 teaspoon salt

Mix and sift the dry ingredients and rub in the butter with the fingers or cut it in with a knife. Make a hole in the flour at the side of the bowl and add half a cupful of liquid. Stir in enough flour to make a ball of soft dough. Remove this from the bowl and add to the remaining flour enough liquid to make a soft dough. Roll on a metal surface or oilcloth until one inch thick. Cut in rounds and bake ten or twelve minutes in a hot oven, 450 degrees Fahrenheit.

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BOILED SALAD DRESSING

1 teaspoon salt
1 teaspoon mustard
2 teaspoons sugar
Cayenne
1 tablespoon flour
1 egg or two yolks
3-4 cup scalded milk
1-4 cup hot vinegar
Mix the dry ingredients and add to the egg. Add the milk gradually and cook over hot water, stirring constantly. As it thickens add the vinegar. When thick, cool quickly. Mix with cole slaw.