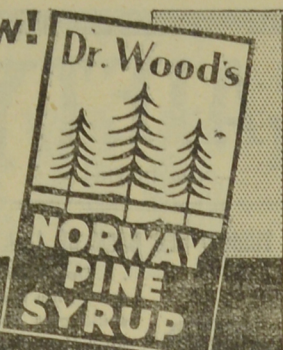


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## HOLLYWOOD HAS LARGEST ATTICS, NOTHING DISCARDED

Odd and Varied Collection of Old Stuff People Throw Away Is Preserved in Film City

Los Angeles, Jan. 18—Hollywood has the biggest attics in the world. They are stuffed to the roofs with things other people have thrown away. Every year new attic space is added. The Warner Brothers' studios are now building a great new warehouse to hold their growing collection of discarded family heirlooms.

According to A. C. Wilson, more familiarly known as "Whitey," head of the property department, the Warner attic got its first start not long after the close of the World war when a building boom hit New York City and many of the famous old Fifth Avenue homes there were torn down to make room for skyscrapers. He was sent East, along with representatives of nearly all the major studios, to buy the discarded furniture and fixtures from those big homes.

He bought liberally about \$50,000 worth altogether, from auction rooms wrecking companies and the owners direct. Most of this was fine furniture when those big houses were furnished. This first purchase still occupies an important place in the Warner property rooms, and it has earned its original cost many times over.

### It Provides Authentic Sets

Out of this collection have come the authentic sets for pictures the stories of which have been laid in what Wilson calls the "ugly eighties" and the "heavy nineties." Much of it was useful, for instance, in the filming of "Sweet Adeline," in which Irene Dunne is starred in the musical comedy of the bustle and "peak-a-boow" era. Many rooms in the sets for "Sweet Adeline" are almost exact reproductions of the rooms from which Wilson bought his original stock of furniture, fifteen years ago.

Heavy gold leaf, carved walnut and mahogany, cumbresome and costly antiques are featured in this first big property buy. Wilson himself has forgotten where some of the items came from originally. Not long after he returned from New York and his buying spree there, Pasadena millionaires shook themselves out of the wartime lethargy and started a general remodeling of their great houses. Wilson spent another small fortune along Orange Grove Avenue, completing his stock of period furniture suitable for use in sets dating anywhere from 1880 to 1920.

Before long another opportunity presented itself right at his own back door. Los Angeles started a municipal and school building program which condemned whole blocks of cheap hotels and aged apartment houses. Wilson spent week after week roaming

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is on sale at the following places of business in the city—

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W. A. Erb, grocer, York St.  
Alonzo Staples, York Street.  
B. Ketch, grocer, Charlotte-York Sts.  
J. E. Saunders, 199 Northumberland Street.

### DOWN-TOWN:

Crowley's Cigar Store, Queen St.  
Royal Cigar Store, Queen street.  
Hawthorne's Cigar Store, Queen St.  
T. M. Boyd.  
A. E. Eardley, Grocer, St. John and Brunswick Streets.  
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## A SHIP FOLLOWS SUN 3,000 MILES TO MAKE A FILM

Dodges the Persistent Clouds Impending the Filming on "The Captain Hates the Sea."

NEW YORK, N.Y., January 11—Add another item to motion picture achievements. A picture has been made at sea. It is Lewis Milestone's "The Captain Hates the Sea," the Columbia picture at the Rialto. It is true that pictures have contained sequences photographed at sea, but this is the first picture made in a floating studio. "The Captain Hates the Sea" is not a sea drama, but the entire action occurs on a boat between San Francisco and the Canal Zone. To assure realism—a sensitive spot with Hollywood producers, now that discrepancy-hunting is such a popular pastime—Columbia decided to make the picture afloat. An earlier idea, to send performers and a technical crew on a regular steamship, was vetoed because of the difficulty of handling equipment and making passengers keep out of the way.

The 458-foot steamship Ruth Alexander, the boat converted into the floating studio and laboratory, is of 8,889 tons. It was originally the Sierra Cordoba, of the Hamburg-American Lines. Interned during the war at Callao, Peru, it was seized by the Allies and apportioned to the United States shipping port in 1919. The present owners, the Admiral Lines, purchased it in 1922.

The vessel was delivered with a full crew to Columbia, but no one would have recognized it two weeks later, for the ship was almost rebuilt and redecorated. To supply electricity for lighting equipment a huge gasoline generator was set on the main deck and cables were laid to every section of the ship, with outlet boxes at intervals. A second wiring system was required for the sound equipment. It was a delicate engineering feat to protect the sound wiring from electrical interference from the power lines. The recording apparatus was in a lounge on B deck. In the next room were batteries, microphone booms, microphones and two motion-picture projectors to show the daily "rushes".

The recreation room on A deck became the costume department, with a wardrobe mistress and her assistants on hand. The largest cabin on B deck was covered into a dark room for motion-picture and still photographers. A complete photographic laboratory was installed on the main deck.

The ship's barber shop was headquarters for hairdressers and make-up men. The purser's office became the business office. The owner's suite was the temporary home and office of Mr. Milestone. The other cabins were given top reformers and the camera crew—120 persons. The ship now has a swimming pool built originally for the picture people.

It was intended that the Ruth Alexander would make a "cruise to nowhere", but it turned out that the vessel had an objective—sunshine. The troupe hit cloudy weather, and the captain was ordered to the most illusive port to which he ever sailed; he was told to sail for sunshine. The clouds kept moving up. The 3,000-mile trip became a game of fox and hounds after motion-picture weather.

Even the radio room did not escape the motion picture touch. It was used for communication between the studio and Mr. Milestone. Amphibian planes were stationed near the vessel as a link to shore.

The Ruth Alexander carried photographic supplies for the entire picture, with allowance for spoiled film. The storerooms had sufficient food to feed the cast, the technical crew and the ship crew, three months. Its tanks held sufficient oil to carry the vessel twice the distance it finally covered.

Judging from the large demand for poultry marked by the official grades, it is apparent that Canadians are becoming familiar with those grades. More tagged poultry was displayed and sold on grade during the recent holiday season than in any year since grade tagging was introduced.

## ST. ANDREWS IS DESCRIBED BY E. G. MERRITT

A Former Fredericton Newspaper Man Sends a Breezy Account of the Pleasant Summer Resort by the Sea

I took an auto drive recently through Oak Bay, Bay Side into St. Andrews's a delightful trip of about 21 miles from St. Stephen. St. Andrews is in the shire town of Charlotte County and is where the idle rich spend their summer holidays, people from different parts of Canada and the United States spend two or three months in this ideal spot. A great many of the summer visitors occupy their own cottages while others either stay at the C.P.R. Hotel "The Algonquin" or the Kennedy Hotel both of which are up-to-date in every particular. St. Andrews has one of the best Golf courses to be found anywhere in Canada. Those who care for lawn tennis will be well satisfied with the wonderful court that is situated here, where you will meet players from all parts of the United States and Canada. St. Andrews-by-the-Sea is known as the Newport of Canada slips down between the St. Croix river and Passamaquoddy Bay. Close to the State of Maine, by train, automobile or boat it is easily reached from all points. By day the life of St. Andrews is sports from early morning until night. In summer many members of this colony are busy playing golf, tennis or fishing. Nature has designed this delightful region as a play paradise and the Algonquin has added the fairway and the greenery. In season swimming is a great pastime and there is a beautiful beach a short distance from the Hotel which offers wonderful bathing privileges. Bathing houses skirt Katie's Cove which is an ideal spot to enjoy a cool refreshing salt water dip. It is certainly a wonderful sight on a nice warm summer day to see the pretty bathing suits of the girls which show their graceful forms as they play about the sun-kissed sandy beach or witness them diving from the different spring boards erected for the purpose or basking in the sun under large fancy umbrellas.

It is a sight of a life-time to see the little tots in their cute bathing suits playing along the beach or making mud pies and in several other ways enjoying the great outdoors. Yachting has become quite popular at St. Andrews and between Passamaquoddy Bay, the St. Croix river and the Bay of Fundy, the shirt town offers all the thrills they desire. There is always a spanking breeze on the Bay of Fundy which makes boating a very enjoyable sport of the most venturesome. St. Andrews Harbor is always populated with trim yachts.

As in the olden times in dear old England, bowling on the green has become quite popular at St. Andrews and last summer was a favorable pastime with the guests.

Those who are fond of fishing can enjoy a days sport at Wheaton Lake, which is stocked with small mouth bass, and within a radius of fifteen miles Kerr Lake, St. Patrick Lake, Gibson Lake and the Chamecook Lakes offer speckled trout and landlocked salmon. There is also deep water fishing in the near vicinity, out of which fishermen get a great thrill landing a big codfish haddock or other monsters of the sea.

In the evenings the guests at the different hotels and boarding houses and the occupants of the several cottages, gather at the Casino and enjoy a dance or watch the movies of which this popular place of amusement furnishes. Between the dances the Casino veranda's very popular. When the delightful sea breeze come up from the Bay which is very bracing and healthful. After the dance and pictures, bridge and other card games can be enjoyed. Very often in the evening excellent concerts are enjoyed with orchestra music and good singing in which several of the guests take part. At Kennedy Hotel there is every accommodation and everything is up-to-date. At this popular house five o'clock tea is served daily and when the ladies are out shopping they often drop into Kennedy's for their cup of tea and a lunch.

## Of Interest to the Women FORMAL, AND INFORMAL ENTERTAINING

(By Emily Post, Author of "Etiquette: The Blue Book of Social Usage", "The Personality of a House", Etc.)

The reason why each hostess should know every detail of formal dinner giving is that it is the complete pattern from which all table-setting, service and many conventions of social etiquette are derived. And from this pattern each hostess selects or adapts as many details as are practical to her personal use. Perhaps in time the term formal dinner may come to mean nothing more exacting than company at dinner, but correctly the term "formal dinner"—or dinner of ceremony which means the same thing—can be applied only to the most exacting and most ceremonious social function that exists. Correctly, too, the word formal has nothing to do with charm or hospitality or any quality of delightful entertaining. It means literally, that if any of the rules listed below are in the slightest degree altered, the dinner—according to etiquette—is no longer formal:

1. Invitations must be written in third person. Properly names of guests and date of dinner are filled in on an engraved form.
2. A dinner of twelve is the minimum number; in New York the smallest number is sixteen.

3. Table must be covered with a tablecloth over a felt. (The only exception to this is that on a modernistic glass or mirror table top the table may be left bare. But the owners of modernistic houses, while very likely to give luxurious dinners, seldom, if ever, give formal ones).
4. Every object on the table must be evenly—geometrically—placed.

5. A service plate at each place; no food on this plate.
6. Napkins not less than 24 inches belong on the service plates.
7. Forks at each place, one big, between two small (oyster fork permitted in addition).

8. Knives: one dinner knife and either a fish knife or a salad, but not both.
9. Soup spoon must be a table-spoon (because soup must be served in plate with a rim).
10. Individual nut dishes permitted (but not necessary).
11. Saltcellars and pepperpots between each two places.

- (1X). Bread and butter plates NOT permitted.
- (2X). Butter NOT permitted.
- (3X). Cigarettes NOT permitted.
12. Service by butler and footmen (or caterer's waiters).
- (4X). If women wait at table the dinner is not strictly formal.
13. Water goblets (not filled).
14. Wine glasses according to wine served. (Minimum number and variety: sherry and champagne).
15. Candelabra (candlesticks not incorrect, but inadequate for a table of formal dinner size).
16. Flowers for table decoration.
17. Two, four or more dishes of decorative sweets (and perhaps fruit).

- (5X). Nothing else edible permitted on the table.
18. Place cards.
19. Envelopes (in half) for gentlemen containing names of ladies whom they are to take in.
20. Menu is restricted to formal dinner party dishes.
21. Service formal (Carving done in kitchen; everything proffered at each guest's left; no dish or platter may be put on table).
22. Lady of honor (on right of host) served first.
23. The well-bred hostess of a perfectly run house is NOT ever to be served first.
24. Behavior as prescribed by formal convention.
25. Every one in formal evening dress.

And all this is what that one phrase "Formal Dinner" means! So WHY must those who can not—or who do not want to—follow half of these exacting, insist upon tagging that handicapping word "formal" to every im-

aginable type of dinner—or evening meal—that can otherwise be just as friendly and simple and different as they choose? A dinner that is informal does not mean a dinner lacking in any attribute of beauty of perfection. And yet, since many of my readers seem to believe that a "formal dinner" means something very nice, I am sorry I can't give any other interpretation of the word. I wish I could. I really do but if I knew no better than to call any other type of dinner "formal", I could not possibly qualify as knowing anything about etiquette.

And now, having thrown away all thought of that hampering word "formal", let us go through this list, item by item, and see how much of it we can—or choose to—follow. For every hospitable, charming, beautiful and perfect dinner that is NOT formal all of the following modifications can be made:

1. Telephone the invitation, or write notes.
2. It doesn't matter how many you ask. You might be two alone or you might be two hundred.
3. The foundation of your table-setting can be anything you please; damask, white or colored, over a felt; lace over the bare wood, fine linen or coarse linen embroidered or plain. Centerpieces and runners are not so much in fashion at the moment as place mats, with much bare table showing if the table surface is beautiful. Or a mirror in the middle of the table and on it the centerpiece.

4. This rule is followed in every perfect house, no matter for which meal or how simple the equipment: all things are carefully spaced. Something in the center as a point of interest. This may very well be something useful; a lazy Susan, for example, in a house in which one maid has much to do, or in a house in which there is no maid. For a dinner party, flowers are always loveliest.
- 5-6. If it is necessary for easy service that food be on the service plates the napkin is obviously put elsewhere—at the left side probably. Naturally it has to be folded so that the monogram is on top and reading perpendicularly.
- 7-8-11-15. Usually followed.
9. If soup is served in "cream soup cups" dessert spoons are substituted for tablepoons, the meal can only through misuse of term be called dinner, since soup in cups is the distinguishing mark of supper or of luncheon.
- 10-16-17. Not likely in simple houses because expensive.
- 1-2-3X. Bread and butter plates are now permitted on most informal dinner tables except those that very closely follow the formal pattern.
- 4-5X. Has no meaning even in most perfectly appointed houses.
18. At dinner of ten or luncheons of eight and over.
19. At dinners of twelve and over. The real adaptations of importance are those of service and these will be the subject of my article next Sunday. (Copyright, 1935, by Emily Post.)

In a leaflet, "Model Menus", Mrs. Post suggests dishes for formal dinners, buffet suppers, afternoon teas, and children's parties. To get it inclose a stamped self-contained envelope with your request to the Home Institute, 230 West 41st St., N. Y. C.

### MUFFINS

2 1-4 cups pastry flour  
4 teaspoons baking powder  
2 tablespoons sugar  
1-2 teaspoon salt  
1 egg  
1 cup milk  
3 tablespoons melted butter  
If bread flour is used, use two cups. Sift flour, measure baking powder, salt and sugar into it and sift again. Beat the egg and add milk, beat together in mixing bowl. Add dry ingredients and stir until well moistened. There will be lumps in the batter, but do not worry about them. They will come out in the baking. Add melted butter, stirring it in as little as possible. Turn at once into greased muffin tins and bake in a hot oven, 425 degrees Fahrenheit, about 20 minutes.