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LIFE'S COTTER PINS MOST IMPORTANT SAYS DR. DEAN

(By Dr. Arthur Dean)

When you unscrew a grease cup on one of the front wheels of your automobile and remove the grease, you will find a little pin running through a slot in the nut and going through a hole in the axle. Vibrations would have a tendency to loosen the nut. This is prevented by means of a little cotter pin.

The cotter pins of life are worth looking after. If clever thieves did not forget to put in the cotter pins when they performed their criminal acts, they would never be caught.

Long ago I read a story on the value of a cipher. It was a story about the importance of unimportant people. Did you ever notice that in some important divorce trial it is the waiter, or the servant, or the janitor, or an elevator boy who gives the damaging evidence?

So, young folks, don't forget the cotter pin. In arithmetic the cotter pin is the decimal point in the right place. In law the cotter pin may not be more than a comma, a semi-colon or a period which makes a decision involving millions of dollars.

Little things do count. I know of a boy who lost the chance to go to college because he neglected to thank a benefactor who told him that it was barely possible that he could be sent to college.

A boy of my acquaintance lost a very nice girl because he failed to thank the girl's mother for a week-end entertainment.

I think boys are more careless than girls about little things. "Thank you" makes a good impression on a girl's mother. A letter of appreciation of a gift counts. Opening a door for an aged person and rising when a lady comes into the room helps immensely in impressing girls and women.

The experienced boy or man looks after the little cotter pins of life.

PRIMARY MOVEMENT OF WHEAT

Wheat marketings in the Prairie Provinces for the week ending August 7 amounted to 1,713,506 bushels, compared with 901,019 in the previous week and 1,444,683 in the same week last year. Receipts for the week follow, with 1935 figures in brackets: Manitoba 193,920 (69,727) bushels, Saskatchewan 993,963 (558,871), Alberta 525,623 (816,085).

LOST IN APARTMENT

REGINA, Aug. 27—A search for Louise Ellenthorpe, two, ended when her father discovered she had wandered into an empty suite in the apartment block where she lives, and the door had locked itself behind her.

G. I. NUGENT, M. D.

333 BRUNSWICK STREET
Phone 808
FREDERICTON, N. B.

... OF ...

Interest to Women**WHAT A VARIETY OF DELICACIES OUR BOUNTEOUS FRUITS PROVIDE!****Sweet Pickled Peaches, Plum Jam, De Luxe Marmalade, Watermelon Pickle, Ginger Pears — These Are But a Few**

"Of hardy fruit, America is the chosen home," states Elwanger in his delightful "Pleasures of the Table." Perhaps it is necessary to travel in a foreign land to appreciate the fact that there is no other land which provides fruits in such quality and at such a comparatively low price. While we may enjoy a peach, an apricot or a melon grown under glass in England or in a walled garden in France, the price astounds those of us who are accustomed to using them as a staple on our tables.

When we see a basket of blushing peaches at a bargain summer price we can hardly resist buying them for table use and for canning and preserving. Preserving, by the way, is used in this case to denote marmalades as well as those methods of spicing and brandying, for which they are so well suited. For the latter you may choose either a free or a cling stone peach. Our grandmothers preferred the latter, as they attributed to this kind of peach a certain subtlety of flavor. For the marmalade, for which the fruit is sliced, you may prefer freestones, which you will also like to use if you are halving the fruit for canning. Whatever method you use be sure to add a couple of peach stones while you are cooking your fruit for an added tang of flavor. There was a prejudice against this at one time as there was against peaches themselves on account of the prussic acid in the kernel which was supposed to provide a concentrated poison which affected the peach itself. If this had been true, what a pleasant death in a dish of peaches and cream!

The peach flavor seems to combine practically well with other fruits. Oranges sliced with peaches provide an appetizing dessert and cooked together make an unusual marmalade. One of my favorite combinations, for which I have had several requests, is what I call de luxe marmalade. For this pineapple, maraschino cherries and Brazil nuts are used with the peaches. When you are spicing peaches and melon rind, let me remind you that whole spices will not only provide better flavor but will also produce a clear syrup. If you wish to remove them after the fruit is cooked, they may be tied in a piece of cheesecloth. Peaches, plums, pears and crabapples, however, should be studded with cloves, which will continue to add flavor until the fruit is used.

If you would like to have a particularly crisp pickled melon rind, which may be made from either cantaloupes or watermelon, soaking in lime water before cooking will produce the desired result. Ripe cucumbers and even summer squash may be pickled in the same way.

Just one note about jelly making in the modern manner. Not only can you buy bottled pectin, which insures quivery but firm jelly, you may now also buy fruit juices already extracted and ready to use. And you may still call your product home made and autograph the labels! We have gone a long way from the still rooms of the old manor houses where jelly-making was initiated.

Sweet Pickled Peaches

½ peck peaches.
Cloves.
3 pounds brown sugar.
1½ pints vinegar.
1 ounce stick cinnamon.

Pare the peaches and stick each peach with three or four cloves. Cook the sugar, vinegar and cinnamon together twenty minutes. Cook the

peaches, one-half at a time, in the syrup until soft. Pour into jars or crocks and seal.

Plum Jam

1 pound plums.
½ to 2-3 pound sugar.
Wash plums and remove seeds. Add sugar and cook until mixture is thick and clear. Pack immediately into hot, clean jars and seal at once.

Spiced Peach Jam

2 inches of ginger root.
2 sprigs mace.
4-inch stick cinnamon.
2 tablespoons whole cloves.
4 pounds peaches, pared.
2 cups peach juice or water.
1 cracked peach seed.
2 pounds sugar.
½ teaspoon allspice.
Tie whole spices into cheesecloth. Cook all ingredients together in a heavy kettle until thick, stirring occasionally. Remove spice bag and pack hot and seal.

Deluxe Marmalade

2 cups cubed pineapple, fresh or canned.
5 cups quartered peaches.
6 cups sugar.
1½ cups sliced Brazil nuts.
1 four-ounce jar maraschino cherries and juice.
Mix pineapple and peaches with the sugar and let stand fifteen minutes. Crack a peach stone and add to fruit mixture. Heat the fruit and sugar slowly to the boiling point and cook gently until thick and clear. Add Brazil nuts and cherries which have been cut in quarters and cherry juice. Cook one minute, pour into clean, hot jars and seal.

Watermelon Pickle

6 pounds pared watermelon rind.
1 gallon lime water.
1 gallon water.
3 quarts brown sugar.
¼ cup whole cloves.
¼ cup whole allspice.
2 tablespoons whole mace.
2 sticks cinnamon.
Cut melon rind into one-inch pieces and soak in lime water three hours. Drain and soak in fresh water one hour. Boil together the water and two quarts of the sugar. In this syrup cook rapidly the drained melon rind for thirty minutes. Then add the rest of the sugar and the spices, tied in a bag, and cook until the melon rind is transparent. Pack in hot jars and seal.

Peach Or Apricot Preserves

2 pounds peaches or apricots.
3 cups sugar.
½ cup water.
Peel peaches and remove pits. Cut each piece in five or six pieces. Combine sugar and water and boil five minutes. Add fruit and boil slowly until fruit is clear and the juice is thick, the time depending upon the fruit. A few peach stones cooked with the peaches will give an excellent flavor. Seal in clean, hot jars.

Ginger Pears

4 pounds sliced green pears.
2 ounces green ginger root.
2 lemons.
3 pounds sugar.

Select hard, green pears, pare and slice very thin. Scrape and cut ginger root into tiny pieces and pour a little lemon juice over it. Cover the pears with the sugar and let stand several hours. Place pears and sugar in kettle over a low fire, stirring ginger root, and the juice and grated rind of the lemons. Cook until clear and very thick, stirring occasionally to prevent burning. Remove from fire, pour into clean hot jars and seal.

Tomato Preserves

4 pounds ripe tomatoes.
5 cups sugar.
1 lemon.

Scald and peel tomatoes. Leave tomatoes whole. Add sugar and let stand overnight. Add thinly sliced lemon and cook until the mixture is clear and thick.

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MOONLIGHT INN

DUMFRIES, R. R. 2

The Canada Year Book 1936

The publication of the 1936 edition of the Canada Year Book is announced by the General Statistics Branch of the Dominion Bureau of Statistics. The Canada Year Book is the official statistical annual of the country and contains a thoroughly up-to-date account of the natural resources of the Dominion and their development, the history of the country, its institutions, its demography, the different branches of production, trade, transportation, finance, education, etc.—in brief, a comprehensive study within the limits of a single volume of the social and economic condition of the Dominion. This new edition has been thoroughly revised throughout and includes in all its chapters the latest information available up to the date of going to press.

The 1936 Canada Year Book extends to over 1,150 pages, dealing with every phase of the national life and more especially with those susceptible of statistical measurement. Attention may be called to some of the special features of the present volume. The statistical summary, included in the introductory matter, has been extended this year. A special article, "Canada on Vimy Ridge," prepared by Colonel A. Fortescue Duguid, D.S.O., B.Sc., R.C.A., Director of the Historical Section (G.S.), Department of National Defence, has been included in Chapter II. This is apropos in the light of the pilgrimage to Vimy and the official unveiling of the Vimy Memorial arranged to take place this month. New material on fertility rates and multiple births in Canada has been added to Chapter V. Insofar as statistics are available, the immigration tables of Chapter VII have been placed on a calendar year basis to facilitate international comparison. Statistics covering the construction industry in Canada have been made available in the Bureau recently, and are published for the first time in Chapter XV, amplifying the information on contracts awarded and building permits, statistics of which have appeared regularly in the past. The introduction to the External Trade Chapter (XVI) has been revised by the inclusion of an abstract of the value and quantum of world trade abridged from the League of Nations' "Reviews of World Trade, 1934." Section 9 of Chapter XVII dealing with Merchandising and Service Establishments has been entirely revised and rewritten to cover the estimates of retail trade made since the 1931 Census; a new series of monthly indexes of retail sales, 1929-35, is also included as well as principal statistics of chain stores and the motion picture industry. Some revision has been considered necessary in Chapter XXI by the inclusion of new material on the important subject of municipal taxation and the estimate of national wealth, 1933, with revised comparable figures for 1929—the latter estimate gives a picture at the peak of domestic prosperity while the 1933 figures reflect the writing down of values resulting from the depression. Several of the statistical series in Chapter XXII have become broken by the creation of the Bank of Canada, but since it will be some time before other series can be begun on the new basis, a compromise has been temporarily made. Improvement has been effected in the presentation of the financial statistics of the provincially-controlled schools of Canada by the collection of data on a more comparable basis from all provinces. These are presented in Chapter XXV, Tables 8 and 9. Chapter XXVI has been revised; sections dealing with the public health activities of Dominion and of provincial health authorities and a brief sketch of the origin and growth of the different classes of institutions in Canada have been included.

The death of His Majesty King George V on Jan. 20, 1936, received with deep sorrow throughout the Empire and with world-wide regret, and the succession of King Edward VIII to the Throne, have been appropriately marked by the reproduction, as frontpiece, of the official Proclamation of the Government of Canada made on Jan. 21, 1936, accompanied by the latest official photographs, obtained through the courtesy of the respective Court photographers. The Volume is illustrated by many map and diagrams and the latest available data are everywhere included.

Owing to the urgent need for economy in the distribution of Government publications, it has become necessary to make a charge to all individuals receiving the Canada Year Book. Persons requiring the Year Book may obtain it from the King's Printer, Ottawa, as long as the supply lasts, at the price of \$1.50, which covers merely the cost of paper, printing and binding. By a special concession, ministers of religion, bona-fide students and school teachers may obtain paper-bound copies at the nominal price of 50 cents each.

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