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Lv. 6.52	Perth	Lv. 8.08
Lv. 7.28	Bath	Lv. 7.32
Lv. 8.11	Hartland	Lv. 6.49
Ar. 8.35	Woodstock	Lv. 6.25
Lv. 8.45	Woodstock	Ar. 6.15
Lv. 9.38	Pokiook	Lv. 5.22
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HOWE FAVORS C. N. LOSS WRITE OFF

TORONTO, Nov. 28—Arguments in
favor of writing off a billion and a
half dollars from the capital structure
of the Canadian National Railways
were advanced by Hon. C. D. Howe,
Canadian Minister of Transport,
speaking before the University Lib-
eral Club here yesterday.

"When a company shows an oper-
ating loss at the end of a year, its
shareholders do not add that amount
to the capitalization of the firm, but
that, in effect, is what has been done
with the C.N.R.," he said.

"Before Confederation, \$15,000,000
was loaned to the Grand Trunk Rail-
way," he said. "This amount has
been carried in the accounts and in-
terest paid on it. Also from year to
year cash grants were made to the
Canadian Northern and the Grand
Trunk. This did not add to the cap-
ital, but rather replaced capital that
was lost."

Mr. Howe asked his listeners to
view with sympathy political fig-
ures. "Be very careful when you
talk about men in public life or are
referring to political debauchery," he
said. "There are many men at Ot-
tawa making great sacrifices and I
do not know any man who comes out
of politics as well off as when he
goes in."

Cement Products Industry

Manufacturers of cement products
reported an improvement of 10 per
cent in business during 1935 as com-
pared with 1934, but the value of out-
put at \$1,154,138 was lower than for
any other year since annual records
commenced in 1919. Quite a num-
ber of factories were idle throughout
the year, or operated for only a few
days. Products of the industry in-
cluded cement pipe of all kinds
worth \$305,203, cement hollow build-
ing blocks at \$277,923, artificial stone
at \$148,486, cinder blocks \$102,615.

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lieved by properly fitted glasses.

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... OF ...

Interest to Women

STRONG TEA SOLUTION IS GOOD FOR BURN TREATMENT AT HOME

Strips of Linen Sterilized by Immersion in Boiling
Liquid; Relief is Immediate

(By Dr. James W. Barton)

For years every first aid kit car-
ried a bottle or tube of carrol oil for
use in burns. It was a sticky or un-
tidy method but gave ease and seem-
ed to heal the average burn.

That carrol oil is helpful in other
irritating conditions of the skin has
been discovered by physicians who,
having always a supply in their bag,
tried it out on these other conditions.

As you know 3 to 5 per cent tannic
acid is now used for all degrees of
burns instead of carrol oil. Carrol
oil has been replaced in the kit bags
by tannic acid. A level teaspoonful
of tannic acid to 20 teaspoonfuls of
water gives the 5 per cent solution.

Two or three years ago it was re-
ported in the Journal of the American
Medical Association that if tannic
acid were not available the use of
strong tea would do equally well; tea
is available in every household.

Dr. Stewart Middleton, Edinburgh,
reports: "Some years ago I was able
to treat alternate cases of a series of
fairly severe scalds in children with
tannic acid and tea. So far as results
were concerned there was no differ-
ence between the two.

For first aid purposes in the home

the brew of tea should be of the
"lumberjack" variety produced by
boiling a handful of tea in a pan of
water for a few minutes. Strips of
linen may be sterilized by boiling
them at the same time, then lifted
out and allowed to drip until cooled
to body temperature before being ap-
plied to the burn."

Dr. Donald R. Wells, in the Journal
of the American Medical Association
suggests immersing a badly burned
patient in a tub filled with warm
tannic acid solution—using enough
tannic acid powder to give it a good
muddy color. Fresh water is run in
and the solution drained out contin-
uously and more tannic acid is added
from time to time. The solution
softens, loosens, and raises the de-
stroyed tissue. For slight or medium
burns spraying paraffin over the
burn with a fine sprayer or painting
it on with a fine brush is now being
used to a considerable extent.

However, using a strong brew of
tea is the best and simplest home
treatment of burns. It is not gener-
ally recognized that strong tea was an
old wives' method of treating burns
and scalds in Scotland in generations
past."

THE FIRST ACT OF THE GALA SEASON

Making the Christmas Cake Starts the Gayety

(By Katharine Baker)

The first step in getting Christmas
fun under way is making the Christ-
mas cake. This exhilarating task may
be done before you get into the throes
of shopping, of hunting up addresses
for cards and tying up parcels. The
Christmas cake may be made weeks
ahead. In fact, three weeks just
gives it time to mature and mellow
and for the flavour to permeate.

The festive feeling begins with the
day you shop for the ingredients. The
new box of sifted cake flour, all the
aromatic spices, the rich and varied
fruits and nuts. It is really a thrill
assembling them—but the best part is
the morning you make the cake. The
pounds of goodness that go into it
give one such a gay feeling of stor-
ing up riches for future enjoyment.

Here is a recipe that is easy to
follow and yet makes a perfect Christ-
mas cake, a cake that will give you a
great reputation as a connoisseur of
fruit cake.

This cake is large and keeps beau-
tifully. Just think of the many times
during the holiday season and for
months after you can add a de luxe
touch to any meal or party with some
of this Christmas cake; that is un-
less, because of its popularity, you
just can't keep it from being eaten
up!

Christmas Fruit Cake

1 pound (4½ cups) sifted cake
flour

- 1 teaspoon baking powder
- ½ teaspoon cloves
- ½ teaspoon cinnamon
- ½ teaspoon mace
- 1 pound butter or other shortening
- 1 pound brown sugar
- 10 eggs, well beaten
- ½ pound candied cherries
- ½ pound candied pineapple
- 1 pound dates, seeded and sliced
- 1 pound raisins
- 1 pound currants
- ½ pound citron, thinly sliced
- ½ pound orange and lemon peel
- ½ pound nut meats, chopped
- 1 cup honey
- 1 cup molasses
- ½ cup cider

Sift flour once, measure, add bak-
ing powder and spices, and sift to-
gether three times. Cream shorten-
ing thoroughly, add sugar gradually,
and cream together until light and
fluffy. Add eggs, fruits, peel, nuts,
honey, molasses and cider. Add flour
gradually. Turn into pans which
have been greased, lined with heavy
paper, and again greased. Bake in
slow oven, 250 degrees F., until thor-
oughly done. Cool in pans. For large
loaves bake in 8x4x3-inch pans about
four hours. For small loaves bake in
6x3x2½-inch pans about 2½ to 3
hours. Makes ten pounds fruit cake.
To store, brush lightly with port or
brandy, wrap in waxed paper, and
keep in airtight container. Or brush
with grape juice, wrap and store.

OYSTERS FOR THE QUICK MEAL

Fried, Scalloped or Creamed, and There Are Still Other Ways to Use Them

(By Edith M. Barber)

"It was so kind of you to come!
And you are very nice."

So said the waitress when he and the
carpenter had persuaded the young
oysters to go for their fatal walk.
After the oysters had met their fate,
Alice pronounced that she liked the
carpenter best as he did not eat so
many as the waitress. "But he ate as
many as he could get," remarked
Tweedledum.

Most of us are in the same situa-
tion as the carpenter, and that is for-
tunate, as it allows oysters to be fea-
tured often at the quick meal. The
business woman housekeeper agrees
with the waitress that it is very nice
that the oysters have come into their
season. They actually insist on hav-
ing a short cooking!

Besides the standard fried, scalloped
and creamed oysters, there are
innumerable ways in which they may
be combined with other foods or with
sauces which contrast in flavour. A

combination of highly seasoned cream

ed oysters with cooked noodles, gar-
nished with crisp slices of fried
beef, makes a main dish which will
need only a vegetable to make the
course complete. Whole kernel corn,
seasoned with onion, green pepper
and cooked bacon, provides just the
proper contrast when served with
panned oysters.

Oysters, Noodles and Fried Beef

1 package thin noodles
4 tablespoons butter
5 tablespoons flour
1 teaspoon salt
Pepper
2 cups milk
1 pint oysters
1 tablespoon horseradish
1 teaspoon Worcestershire sauce
6 slices dried beef
1 tablespoon butter.

Cook noodles in boiling salted water
seven minutes. Melt butter, stir in
flour, salt and pepper, and when well
blended add milk. Stir over a low fire

ALL CLASSES ARE GOING TO THE OLD COUNTRY FOR JOBS

MONTREAL, Nov. 28—Carpenters,
riggers, electricians, skilled lathe
workers, metal men and a variety of
other trades were represented in the
passenger lists of the C.P. liners
Duchess of Bedford which sailed yester-
day and Montrose, outward bound
this morning. They are all heading
home for jobs which is quite a
change from the year end sailings of
the last few years.

It has always been expected that
the last two or three liners out of
Montreal at the end of the season
would be well-filled in the third class
accommodation but usually there has
been a different look about the trav-
elers. In the past few years these
passengers have consisted mostly of
the families of workers in the west,
homeward bound for the winter be-
cause it was cheaper to go to Eng-
land and live there than to stay in
Canada for the winter.

Yesterday's embarkations were
markedly different. Great Britain's
re-armament programme has discov-
ered a dearth of tradesmen. Because
in the last few years young men have
refused to become apprenticed to
trades that had no jobs for them
when their time was up. Hence the
shortage now.

The Montrose embarked her pass-
engers last night in anticipation of
an early departure this morning. And
a large percentage of them are on
their way to jobs back home.

Index Numbers of Retail Prices, Rents and Costs of Services

The Dominion Bureau of Statistics
index number of retail prices, rents,
and costs of services on the base
1926-100, was unchanged at 81.5 for
October compared with the previous
month. The index stood at 80.3 in
October last year. Advances for rents
and fuel were counterbalanced by
declines in food prices. The sundries
group also recorded a slight decline.
An index for retail prices alone, in-
cluding foods, coal, coke, clothing,
household requirements, etc., declin-
ed from 77.2 to 76.9. An index for 46
food items fell from 75.1 to 74.4, re-
ductions from creamery butter,
onions, potatoes and most meats be-
ing of more importance than in-
creases for eggs. The fuel and light-
ing index registered a moderate in-
crease from 86.1 to 86.3 and rentals
from 83.8 to 84.9.

DYNAMITE CITY

A city which will eventually house
over 5,000 persons and will have two
churches, two schools, two hospitals,
shops, stores, theatres and garages
as well as a \$12,000,000 newsprint
development is being blasted out of
the virgin forest and rock on the
north shore of the St. Lawrence river
at Bale Comeau, 200 miles below
Quebec city.

until smooth and thick. Boil one min-
ute, add drained oysters, horseradish
and Worcestershire sauce and cook
gently about three minutes, until
edges of oysters curl. Cook dried beef
in butter about two minutes, until
crisp and brown. Place creamed oys-
ters in centre of a large chop plate,
surround with drained noodles and
garnish with frizzled beef.

Oysters with Deviled Corn

- 6 slices bacon
- 1 tablespoon minced onion
- 2 tablespoons minced green pepper
- 1 can whole kernel corn
- 2 tablespoons butter
- 1 pint oysters
- ½ teaspoon salt
- ½ teaspoon pepper

Cook bacon until crisp and remove
from pan. Add onion and green pep-
per to bacon fat and cook three min-
utes, stirring occasionally. Add drain-
ed corn and stir until well mixed and
heated. Melt butter in another pan,
add drained oysters and cook until
the edges curl. Put corn mixture into
centre of a serving platter, surround
with oysters and liquor and garnish
with cooked bacon strips and parsley.

Quick Meal

- Frappe Prune Juice
- Oysters with Noodles and Frizzled
Beef
- Buttered String Beans
- Endive with French Dressing
- Caramel Eclairs

Coffee

Method of Preparation
Prepare string beans and cook
Boil water for noodles
Prepare endive and salad dressing
Cook noodles.
Prepare creamed oysters and friz-
zled beef.
Chop ice for prune juice frappe.
Make coffee.

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ip House and Caretaker's
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of NOVEMBER, 1936 at 12
o'clock noon.

J. S. SCOTT,
Secretary-Treasurer,
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