FRIDAY, JANUARY 31, 1936 THE DAILY MAIL, FREDERICTON, N. B.



Of Interest to Women

The following is the recipe for excellent doughnuts which were entered by Mrs. Wm. Vaughan at The Daily Mail Cooking Contest: Doughnuts

3 eggs 1% cups sugar 1 tablespoon melted butter 1 cup cream 1 cup milk 2 teaspoons cream of tartar

1 teaspoon soda

1 teaspoon nutmeg 1 teaspoon vanilla 1 teaspoon lemon 1/2 teaspoon salt. Flour to stiffen the mixture. Add sugar to well beaten eggs. Stir in melted butter and beat well again. Add cream and milk and then the dry ingredients which have been sifted together. Add flavoring and fry in shortening .--- Mrs. Wm. Vaughan,

Orange Sponge Cake

1¼ teaspoons baking powder

1 tablespoon grated orange rind

ungreased tube pan and bake in mod-

and invert pan one hour, or until cold.

18 small onions, peeled.

1 teaspoon mustard seed.

Cream Stew

1 teaspoon celery seed.

1 cup sliced carrots.

1/2 cup diced celery.

1 quart boiling water.

1 onion, sliced.

4 peppercorns.

1/4 cup flour.

2 cups stock.

2 egg yolks.

1/2 cup cream.

1 tablespoon salt.

3 tablespoons butter.

1/4 cup chopped carrots.

1 tablespoon celery leaves.

2 tablespoons lemon juice or sherry.

3 cloves.

1 clove garlic.

1 quart water.

1/4 cup flour.

Salt, pepper.

11/4 cups sifted cake flour

1/4 teaspoon salt

2 eggs and 1 egg yolk

1/4 cup orange juice

1 cup sugar

1/4 cup water

363 Charlotte Street, City.

DOWNY LIGHT CAKES KEEP FIGURE, FORTUNE

Many of that family of butterless | 6 tablespoons hot milk cakes known as sponge cakes are Sift flour once, measure, add bakvery expensive because they require ing powder, and sift together three so many eggs and because the cakes times. Beat eggs until very thick and are often failures. Half the trouble light and nearly white (10 minutes). in making these light and airy foods Add sugar gradually, beating conhas been in the choice of ingredients, stantly. Add lemon juice. Fold in for some cooks still cling to the idea flour, a small amount at a time. Add that if they add corn starch to or- milk, mixing quickly until batter is smooth. Turn at once into ungreased dinary flour they have cake flour.

It isn't as simple as that to make tube pan and bake in moderate oven cake flour-adding corn starch to or- (350 degrees F.) 35 minutes, or until dinary flour won't do the trick at all. done. Remove from oven and invert If it did, then the makers of cake pan one hour, or until cake is thorflour have been tremendous fools for oughly cold. This mixture may be over fifty years, because they've spent baked in two lightly greased 8x8x2time and money helping to develop a inch pans in moderate oven (350 despecial soft winter wheat that has a grees F.) 25 minutes; or in 12x8x3very tender gluten-the essential inch loaf pan 30 minutes.

quality in a wheat for cake flour. This special wheat is ground and reground sifted and resifted through silken sieves to give a flour 27 times as fine as ordinary flour.

That careful milling gives real cake flour with a tender pliable gluten that responds quickly to cake leaven. A fine cake flour will give a luxury texture to the most inexpensive batter.

Sift flour once, measure, add baking powder and salt, and sift together It makes fine sponge and butter cakes; perfect angel food and splen- three times. Add 1/2 cup sugar and King and the entry of Edward the endments deemed desirable and the did mock angel cakes at very low orange rind to eggs, and beat with VIIII and, in the debates on the "ad procedure attending the different catecost Hot milk sponge cake has a texture lemon coloured; add remaining sugar

and flavour much like angel food yet gradually, beating very thoroughly, it requires only three eggs. flour gradually, beating with rotary

- Hot Milk Sponge Cake 1 cup sifted cake flour
- 1 teaspoon baking powder
- 3 eggs.
- 1 cup sugar
- 2 teaspoons lemon juice



No Dish Can Be More Delicious or Bring More Praise if It is Properly Prepared

The word stew has acquired a bad flavored with cherry or lemon juice and some great speeches are not made opponents, whose assault upon the sign cars would be proud. They do a name in this country. In general the and sprinkled with chopped parsley. in an hour or two or three hours.

AROUND PARLIAMENT HILL

Passing of King George V and Accession of King Edward VIII Cause Break in Usual Activities -Members of Parliament Arriving for Session -Scramble for Sessional Jobs.

OTTAWA, Ont., Jan. 31-Events so | ers' luncheons and dinners. It will be engrossing as the death of the King interesting to see how it works. and the accession of a new King have A change of government is also the put into eclipse everything else in time for many heart-burnings about government and Parliamentary cir- government jobs. There is a widecles, this week. The lull is large and spread local notion that hundreds of conspicuous and it will continue till positions are available when Parliaafter Tuesday. Then there will be ment meets and that, with a little

return to normalcy. In the meantime, nearly every of ing of one. Unhappily, or otherwise, ficial activity relates to one phase or this is not the case. The number of other of the situation created by the positions is not very large, though

demise of the Crown. On such an oc the late government increased them, casion, the number of things which, in certain quarters. There used to be according to the tradition and usage a certain permanency but this was have to be done, are very extensive. considerably varied five years ago and Butterless Cakes Economical and Non Fattening Proclamations have to be issued; new now the disposition seems to the to oaths taken; orders of one kind or an follow that example. It is a safe

other sent out; regulations fitted to thing to say that for every ten jobs rare occasion looked up and promul- which exist, or are capable of cregated and many other arrangements ation, there are at least a hundred concluded. There is a great deal of aspirants. Local members or, rather, cabling back and forth. Under the circumstances, the bril- share in the placings but outside M. liance of the opening this year will be P.'s also demand a look in. The greatly dimmed and just when it period is a hectic one for those whose promised to be of exceptional eclat. Business it is to adjust the situation The advent of a new Governor Gener- and endeavor to reconcile the conflicts al and his first occasion of officiating and appease the anger of those whose there is a new Parliament and a new can't be followed. The Civil Service Mr. Watson argued. government, with a lot of new people as a whole should be happy in the coming to town, many of them look immunity it enjoys from the turmoil introduced into America by the Pil- The man in blue raised his eyebrows ing forward to the ceremonials of the subsequent to a great political upheavoccasion with the refreshment of a al new experience. Parliament, of course will open with the prescribed formula of speech from the throne and, prob. ering of the constitutionalists. The

ably, with a good attendance of so- attorneys-general, or others, will be But the glamor of feminine here to delve into the question ciety. finery and the brilliance of background amending the British North America will be missing. The prevailing tones Act. There is, at last, an agreement and colors will be those of mourning. that it should be done because of the Functions of that character record the reactions of restraint.

No doubt in the throne speech of than the principle, next week's gather-Lord Tweedsmuir, the primary para- ing will go into. One idea, latterly exgraphs will refer to the death of the pressed, has been to classify the amrotary egg beater until thick and dress" in two Houses, the tributes al gories. Some, of a general character, ready paid will be repeated and ela- it was thought might be brought about borated. Possibly, because the new by the action of Parliament and a certhen orange juice and water. Add Parliament meets under such condi tain proportion of the provinces. Othegg beater until smooth. Turn into abbreviated or made different in its of all the provinces. In that event, flavor; but one never can tell about the prerogative of veto would be vesterate oven (350 degrees F.) 35 min-As noted, this is a newly elect ed in any one province. that. utes, or until done. Remove from oven ed House and there has been a change

of government and an exercise of unwonted restraint will be apparent if constitutional revision is the fear that plentiful reference to all the facts some time it might prejudicially affect antecedent and subsequent, is not or imperil some minority right, though made. In 1930, Mr. Mackenzie King if the province wherein such rights are was at meticulous pains to explain especially exercised had to give legiswhat had happened in the election lative consent, cause for apprehension

and particularly to cite and criticize | would appear to be removed. the influences which were contributory. He built up a monumental re-Taschereau's acquiescence in the cord as a lasting memorial of that up bald miniciple of constitutional re-

heaval. Rome was not built in a day vision has intensified the criticism of

TWIST OF THE WRIST OPERATES YANKEE TWANG DATES BACK TO

SYDNEY, New South Wales-Alexander Watson, examiner for Trinity College, London, in elecution for Australia and New Zealand, said here that those who desired an example of the proper enunciation of the English language could not do better than literally to speak the King's English. Mr. Watson said he had been frequently asked for an example how the English language should be spoken, backing, no difficulty attends the landand his reply was that, if a model to be followed was required, then there

was no better one than that of King George V. The phonograph records of his Empire utterances, Mr. Watson ier in the day when throwing a little and should be used.

Constabulary for English

There was a danger of speech in Australia becoming Americanized, Mr. for more heat. And so the reporter page. Watson said, This was particularly wandered into the great lobby of the "By looking at that board", and the their committees, claim a predominant permit consonants to intrude on con- Black Hole of Calcutta. tiguous vowels. Teachers of elocution in Australia and New Zealand should street level, he ambled through a door always arrests the social fancy. Then, ideas, without being ignored, simply for the regulation of spoken English, Plumb in the centre, he met a man The "Yankee twang"

> grim fathers who went there in the slightly and glanced sharply at the Mayflower, Mr. Watson said. There reporter's feet, from which the snow

were references in Shakespeare and was melting in a little pool. The re-Next week will see another foregathother writers, of the Mayflower per- porter was seized with a feeling of iod, to "the snuffling of Puritans." The American Influence

of That snuffling, Mr. Watson believed the lap of the hostess at a Junior became emphasized and amplified in League dinner. America as time went on ,until the present American accent was evolved. man in blue, "is right here - this obsolescence of many parts of the old That accent was something different | room' machine. But how to go about it from ordinary English. It was surpris-

is the question. Such details, rather ing to find that people who visited stokers?" he asked. America for only a few weeks came back with a decided American twang just below third shiny button which it took them weeks and some his crisp blue smock.

times months, to get rid of. Mr. Watson said that G. Bernard Shaw had stated that there were referring to the population of Britain

tions, the initial discussion may be ers, might require unanimous consent and Shaw might have included all the population of the British Empire. The faict was that no two persons spoke exactly alike, even when they tried to Basically, the great impediment to

Energetic Engineers

Automotive engineers have been visiting Detroit recently. They are interesting fellows; they know a lot about the business that contributes

"You never can make that kind of dog fashionable", said the script. "Why not?" asked the man who good job. People who don't know too was offering the animal for sale.

a hopper.

MAYFLOWER Fifteen Tons of Coal a Day Gulped In by Bank of Commerce Grates — Ashes Are Whisked Away

FURNACES OF CITY SKYSCRAPER

TORONTO Ont., Jan. 30-The win- ashes, you just walk over to a certain ter winds were swooping up and down valve, give it a twist, and away they and around King Street yesterday aft- go, carried off by the giant hands of ernoon when a shivering reporter steam power. The steam even Monte paused in front of The Canadian Bank them out of the grates.

of Commerce building and peered up On a cold day, fifteen tons of anal the sides of its towering walls, broken pour from the great hoppers and into by line after line of windows. the fire. If you don't believe it, just Four Floors Down

ask the engineer in the blue uniform. And as he gazed he recalled the He'll take you over to a scale what

way he had moaned over his fate earl- weighs every ounce of it. On a huge instrument board, wari said, give an actual demonstration of coal on the furnace to keep his home ous dials tell you what time it is, how the unobtrusive and effective manner fires burning. Down in the depths cold it is outside. how cold is is in which the English language could of this great building, he reasoned, inside, how much steam is traveling must be many weary furnace tenders, up the pipes, and, as a matter of fact toiling their lives away while almost anything-with the possible tenants banged radiators and yelled exception of the price of eggs in Page

apparent in the utterance of vowels bank and through various doors and engineer, 'I can tell when some one in words having a nasal consonant. passageways in search of the boiler takes a bath around here. It was only carelessness or laziness in room. It would be dusty down there, more heat is required to replace the pronunciation that caused a person to he imagined, and hotter than the used-up hot water, and when more heat is required it shows on the Finally, four floors beneath the dial"

"How about the times the tomax's form themselves into a constabulary and across a floor of shining red tile. require more heat " asked the scribe "It's not very often they do", said in a natty blue uniform and asked he, "but when such a thing happens, was really for directions to the furnace-room. we hear about it all right. We man need any dials"

Great Electrical Plant

While one man is looking after the business of heating the great building, others are keeping the water climbing just tipped over the coffee urn into to the top stories, and seeing that the electricity is travelling over the system of wires that is almost as tange "The furnace-room", replied the as a small town's.

For instance, if the electricity was suddenly cut off while an elevator was just passing from the 26th to the 27th floor, the passengers would find themselves trapped up there in the shart until some one turned the power back on again, if it were not for the big Diesel engine in the basement that runs a special emergency generator. This plant furnishes enough current Impossible as it may seem to any to keep a portion of the lights burn one who has cranked grates and sifted ing and move one elevator at a time High-pressure pumps drive the wa in the British Empire's tallest build- ter up to floors that the city water ing! But he doesn't touch ashes, or supply could never reach. All this goes even soil his hands. It's all done by on "down under" so that the tenant the twist of the wrist and the knack can carry on his business in peace and comfort in an office perched in

First of all, the coal is fed down the sky. And so, when you worry over ashes All the stoker has to do and shovel on the coal these frigid is watch that the stream of black days, don't waste pity on the men, who stoke the furnaces of modern of-When it comes to cleaning out the fice buildings they don't deserve it. While you labor up the cellar stairs with a can of cinders, tripping over the cat on the top step and spilling them all over the floor, the man in the skyscraper simply twirls a valve and the ashes look after themselves.

40,000,000 different English accents, There was truth in that Shavianism, ashes, one man keeps the fires going

imitate another person.—Christian Science Monitor.

most to Detroit's prosperity. One would think the men who de-

bad reputation is deserved, and yet A stew made by either of these bad reputation is deserved, and yet nothing in the world can be more de licious, nor bring more praise from guests than a well seasoned, properly cocked miece of stewing meat. 2 pounds solid meat, beef, lamb or

cooked piece of stewing meat. What do we mean by the term yeal.

pensive, less tender portions which fat. need a comparatively long cooking and for this reason the cooking must be done in water or other liquid. I have two hidebound rules for making these meat dishes, which, by the way, when I serve I give a title other than stew.

Method No. 1, which I use for beef and sometimes for veal or lamb, al. Sugar. ways begins by searing, that is to say, Cut meat in two-inch pieces. Melt browning the pieces of meat on all fat, cook peeled onions in it until they sides in hot fat. If bacon or ham fat are yellow and remove from pan. is used a special flavor is provided. Brown meat with garlic in remaining Often I cook a clove of garlic or a few fat, sprinkle with flour, stirr until slices of onion with the meat. flour is mixed with fat and browned.

Next I add just enough liquid to Add water, seasonings, vegetables and cover the meat. This may be water, the onions. Cover and let simmer for with or without vinegar or wine, or several hours until meat is tender. canned tomatoes. Then I add a variety of spices and herbs. While peppercorns, cloves, mustard and celery seed, thyme, parsley and others may solid weal or lamb. be used according to taste. The meat is covered and allowed to simmer for several hours.

Method No. 2 is used for chicken, veal and lamb. The meat is put into boiling water with salt, a few slices of onion, peppercorns, a few slices of carrots and celery. This is brought quickly to boil and then allowed to simmer until the meat is tender. With this type of stew I serve a sauce made from butter, flour, the meat stock egg yolks and cream. This may be



Feel Chilly-Start to Sneeze Nose Starts to Run

Then comes the cold which, if not attended to immediately, shortly works down into the bronchial tubes, and the cough starts.

On the first sign of a cold or cough go to your druggist's and get a bottle of Dr. Wood's Norway

Pine Syrup. You will find it to be a prompt, pleasant, re-liable and effectual remedy for your trouble. It has been on the market for the past 44 years. Don't experiment with a substitute and be dis-appointed. Get "Dr. Wood's".

discussion.

unusual number appear to be here fluence, urged as a ground for invalid- ity and make it water tight. with their families. Many heart-burn- ating the result. ings occur over the assignment of

ing to resuscitate some of it by set- ly give rise to a revamping of the con- theirs. ting up a "common room" which used to be a large dining-room for Speak-

1 tablespoon chopped parsley. Cut chicken or meat into pieces for serving, add water, onion, cloves, peppercorns, salt, and celery leaves. Bring to a boil, cover and simmer for an hour or more until meat is tender. Drain and reserve stock for sauce. Melt butter, stir in flour and when well blended, add the stock and stir over the fire until thick and smooth. Beat egg yolks and stir into them the cream and lemon juice or sherry. To this mixture, add a little of the hot sauce and pour back into the hot sauce. Cook two minutes and serve over hot meat. Sprinkle with parsley. One cup of cooked mushrooms may be added to the sauce if desired.

provincial premier continues steady It is not known whether Mr. Bennett and abated. It is not difficult to doubt, the right honorable the opposi- means that there may be no stopping stewing meat? Merely the less ex- 1/4 cup or more drippings or bacon tion leader has at his command, an till guarantees are extinguished and, enormous amount of material which with them minority privileges, and bears upon the disaster and probably, aspirations. Of course, there is not as well has definite opinions about the remotest idea of doing, or paving what his apponents said and the ret the way for doing, anything of the sult as reflecting a base public ingrati- kind. But when politics enter into tude for five years of great industry. the question, there is no particular He may "open up", or, making the limitation of the sphere in which, ef-

In Quebec, it is moted that Mr.

testation of the recent provincial elec-In the meantime, the new members tions, clerical interference in not a are drifting in and getting located. An few instances, is cited as an undue in- stitution to assert the federal author-

What may come out of the confer- strued as having the remotest relarooms, entitlement to the pick being ence is problematical. Probably it tion to any minority rights-even if based upon seniority of service. Save will deal only with the "procedure" if the latter be specifically excludedfor a few, the opposition members and when revision is considered desir- the old difficulty will be encountered. need to go up near the roof. Every able. The extent to which this will Some interests will always promote member naturally would like a rdom be necessary may, in large measure, be the conjecture that it is difficult to

Uniform goodness

36.3

1 four-pound chicken, or 2½ pounds to himself but that would require a contingent upon the judgments of the reconcile powers of constitutional building about double the size. In Supreme Court of Canada in the num- revision with the perpetuity of constithe old days, when few but ministers erous references now before it. Some tutional guarantees.

for

or party leaders had private rooms, -the lawyers think-will be upheld In the meantime, the attractive but there were common meeting and some will fall down because of ideal of "equality of status" loses places, including what would now be a defect in the constitutional under- much of its lustre in the lack of Cancalled a beverage room, the spirit was pinning. As all the social measures ada's power to change its own constimore intimate and the atmosphere are essentially national, the failure of tution just as other dominions are more friendly. Mr. King is endeavor- the courts to sustain them would like- equipped with authority to change

much about cars, but just buy them "Because", said the expert, "he isn't small enough to be utterly worthless; or ugly enough to be interesting".

in October last was devastating. No nearly seventy years of wear and tear, they are taster; they full better, all sorts of things hanging on them they are easier to look at and to pay all sorts of things hanging on them that interfere with the smooth flow

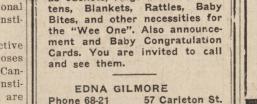
Always we think, how can they of air currents. They catch dust. They make any improvements next year? have to be greased by experts and The automobile has become pretty even the experts sometimes are baffled to find the battery and the radinearly perfect.

But listen to what one of those big ator drain faucet. Well, of course, the research enginresearch engineers said. The automobile of today within a few years will eer knows. That is why he does his look as odd to us as do the old, high, researching. And this perennial disbest of the situation, maintain his fectively, they may be played. Espe-best of the situation, maintain his fectively, they may be played. Espe-open cars of ten years ago. There are satisfaction of the men who design comparative silence at least till the cially is this so if the clergy take a lots of things that need improving. and plan and make the automobiles real legislation is brought down for hand. In the numerous cases of con-The so-called "streamline" cars have has been the factor that has kept them continually improving year by year

> until the present state of near-perfection has been achieved.

But, if any such project be con-

"NOVELTY SHOP" DON'T FORGET you can get BABY ACCESSORIES here, such as Jackets, Angora Hoods. Mit-



alarm, like that off a man who has

"And where are the black, greasy

The man in blue pointed to a spot

Twist of The Wrist

of knowing the right valve to turn.

upon the huge revolving grates from

NONDESCRIPT

pebbles keeps flowing steadily.

"Right here", he replied.



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