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'CHIPS OFF THE OLD BLOCK?' BOSH, SAYS IOWA SCIENTIST

HOWA CITY, April 25—A University of Iowa psychologist aimed a scientific blow today at the ancient adage that a child is a chip off the old block.

Dr. Harold W. Skeels, who tested mentality for the state board of control, announced that a study of 73 youngsters showed that intelligence—or lack of it—was not unnecessarily inherited.

His research covered a two-year period from the time the little subjects, many of them children of sub-normal parents, were adopted in infancy from state orphanages.

He found children whose parents had a low intelligence quotient rated above normal after two years in good foster homes.

He reported that:

The entire group of 73 children had an intelligence quotient of 116.6, or 6.7 above average.

The adopted children whose mother were near the feeble-minded level ranked 6.6 points above average.

The psychologist concluded that: "The rapid mental growth of children can be attributed to the environmental influence of good homes, and apparently bears little relationship to the mental status of their true parents."

CLEAN UP - PAINT UP and Make Your Garden Beautiful

Of Interest to Women

CAKE, MANY PEOPLE INSIST, IS JUDGED BY ITS FROSTING

And to Some Old-Fashioned People Cake is Not Cake Unless It is Frosted — Some Helpful Hints and Recipes

When I was a little girl a cake was not a cake unless it was frosted. Each of us children had a favorite flavor which we were allowed to choose in turn for the huge cake which was always part of Saturday's baking. Chocolate, maple and coconut were the general favorites, although plain boiled icing with vanilla flavoring was allowed with nut cake.

For angel food this frosting with almond was chosen. For festive occasions a cream filling flavored with orange juice and lemon rind was used between layers. The top of the cake was then covered with frosting. For my brother's birthday a special concoction which was called chocolate paste was put between and on top of the layers. Plain sponge cake was tolerated with ice cream, but preferred when it was glorified with a butter frosting, liberally sprinkled with browned almonds.

The boiled frosting was approached with fear and trembling by the cook. As the syrup was tested by the eye, unless it was very accurate the frosting would run off the cake or be sugary.

Today with a confectioner's thermometer as part of the standard kitchen equipment there is no reason for ever having anything but perfect results. For this type sugar and water are put together and cooked to a temperature of 238 degrees F. The syrup is removed from the fire, the eggs are well beaten and the syrup beaten into them. To hasten thickening, the bowl may be placed in hot water while the heating continues, until the frosting is just thick enough to spread.

An easier frosting and one which I think is even better, is prepared by putting egg whites, sugar, water and a little corn syrup into the top of a double boiler. This is then beaten over boiling water until it attains the proper thickness. If you are fortunate enough to have an electric beater, this will take about five minutes. With a rotary hand beater, this will take about two minutes longer. When the frosting will stand up in peaks, it is ready to put on the cake.

The butter frostings, which really

are forms of the well known hard sauce, are quickly and easily made. Confectioners' sugar or brown sugar may be used or chocolate with or without coffee may be added. For certain cakes and for cookies a mixture of confectioners' sugar with cream or fruit juice makes a simple and easy frosting.

A colorful topping for a cake may be made by combining a cup of jelly with two egg whites and stirring over the boiling water, until thick. Grape, raspberry, currant or mint may be chosen. Perhaps you will also like to try what is known as broiled icing, the recipe for which came from the West. It is put together very much like the butter frosting mentioned above, spread over the warm cake and put in the lowest part of the broiling oven. A low flame is used until the icing is a golden brown.

Perhaps when you see the word icing used at this point instead of frosting, you will wonder if there is any distinction in the meanings of the two words. Not at all! The term you use will depend upon the custom of the country in the part which you know best.

Seven Minute Frosting

2 egg whites, unbeaten
1½ cups sugar
5 tablespoons water
1½ teaspoons light corn syrup
1 teaspoon vanilla
Put unbeaten egg whites, sugar, water and corn syrup in upper part of double boiler. Beat with an egg beater until sugar is dissolved. Place over boiling water and beat constantly for about seven minutes. Remove from fire, add vanilla and beat until thick enough to spread.

Boiled Frosting

2 cups sugar
¾ cup water
2 egg whites
Flavoring.
Boil the sugar and water until when tested it will hang from the spoon by a long thread. Pour it over the beaten egg whites. Beat well and place the bowl in hot water. Beat until fluffy. Flavor to taste.

Butter Frosting

½ cup butter
1½ cups confectioners' sugar
2 egg yolks
½ cup almonds.

Cream the butter, add the sugar and add the yolks. Flavor to taste. Spread on cake. Blanch the almonds, bake in a moderate oven until light brown. Cut in pieces and sprinkle on the frosting.

Baked Icing

1 egg white
½ cup brown sugar
¼ cup chopped nuts.
Beat egg white until stiff but not dry. Add brown sugar, beating it in. Spread on top of cake batter, sprinkle on the nuts and bake in a moderate oven until cake is done—about thirty-five minutes.

Broiled Icing

3 tablespoons melted butter
5 tablespoons brown sugar
2 tablespoons cream
½ cup shredded coconut.
Mix all ingredients together and spread on top of cake while it is still warm. Place very low under the broiler with flame turned down, 275 degrees F. Broil until the icing bubbles.

Chocolate Frosting

2 tablespoons butter
2 cups confectioners' sugar, sifted
4 egg yolks
½ cup milk
1 teaspoon vanilla
4 squares chocolate melted.
Cream butter thoroughly, add the sugar and a little beaten egg yolk and cream together well. Add rest of egg yolks, milk, vanilla and chocolate. Place bowl in pan of ice water and beat with rotary egg beater until thick enough to spread.

Chocolate Ice Cream

2 eggs, 1-2 cup sugar, 1 tablespoon cornstarch, 1-2 teaspoon salt, 2 cups milk scalded, 1-4 cup cocoa, 11-2 tablespoons boiling water, 1 teaspoon vanilla. Method—Beat egg yolks with mixed sugar, cornstarch and salt; slowly add milk, return to double boiler and cook until thick and creamy. Remove from heat and add cocoa mixed with hot water and beat until smooth (strain if necessary); cool; add vanilla and cream; turn into refrigerator tray and freeze to mushy consistency. Remove to bowl, beat, fold in beaten egg whites return to refrigerator tray to freeze.

When you have tried all the usual ways of cooking rhubarb, remember that it can be scalloped, too. Clean and cut rhubarb in half-inch pieces. In a buttered pudding bowl put a layer of bread crumbs, then a layer of the rhubarb. Sprinkle with sugar, cinnamon and dots of butter. Add more crumbs and fruit and season until the dish is full. Bake for about 40 minutes and serve while still warm.

THE AMAZING RESCUE—AFTER-THOUGHTS

Detailed particulars of the rescue of Dr. D. E. Robertson and Alfred Scadding after ten days' imprisonment in the recess of a cave-in mine shaft at Moose River, N. S., only serve to emphasize the almost miraculous character of that rescue and the astounding endurance of the men who were saved, as well as the splendid devotion of their rescuers. While all credit is due to the Draegermen—the trained mine life-savers from Stellarton—for their absolutely essential contribution to the rescue work, the honours should be shared equally between them and the gold miners and coal miners of Nova Scotia who laboured from the start to open up the shaft and who were later aided by the fine co-operation with the Draegermen of a trained life-saving crew from Ontario.

More than one hundred miners participated directly in the work of burrowing down to the trapped men. At one time or another every one of them was in imminent danger of death from the caving-in of the tunnel. But not one of them faltered. Indeed, there were more volunteers than could be accommodated. All of these miners have been unusually hard hit by the depression. Normally they get only two or three days of work a week. It is good news, therefore, that the fund started by the Canadian Red Cross in recognition of their heroism is already assuming substantial proportions, with the prospect that it may be very materially enlarged shortly. The proposals by the Nova Scotian Government for rescue medals for the men and of the Ontario Government for the erection of a commemorative cairn will also meet with general public approval.

It would be an unpardonable oversight to omit mention of the Hon. Michael Dwyer, N. S. Minister of Mines, who, though ill and confined to his bed at the time of the disaster, disregarded his doctor's advice, went to the mine, dressed like a miner and shared the men's toil, working at the clearing of the shaft until the rescue. Dr. R. Davis, Minister of Health, though he had never been down a mine before, did not hesitate a moment when asked to descend to administer a hypodermic to the imprisoned men. It is deeds such as these and the rest of the hundred odd men concerned in the rescue work have done that thrill all Canadians with pride today.

The moment is appropriate to ask if it would not be a good thing, in the

CANADA WOULD GREET THE PRESIDENT

Canadian people everywhere will hope that President Roosevelt may find it possible to accept His Excellency Lord Tweedsmuir's invitation to visit Ottawa in the early summer. The President has given an encouraging reply. He hopes to come but it will depend largely on the length of the present session of Congress at Washington, D. C.

During this year particularly, when the demands on President Roosevelt's time are more than ever heavy, Canada would be signally honored by such a neighborly visit. At the same time, the international significance of it would be appreciated far beyond Canada. It would be noted as another sign of the times on this American continent, where unity of opinion has grown in strength as against the spread of discord among nations elsewhere in the world.

President Roosevelt has, of course, long cherished the warmest friendship toward Canada. As a young yachtsman, he learned to navigate in Canadian waters along the Atlantic coast years ago. He is an old friend of the present Canadian prime minister, Mr. MacKenzie King. They see alike on many subjects; hence probably, the quick success of the new Liberal administration in concluding a reciprocal trade agreement with the United States.

Happily, too, the new Governor General of Canada, Lord Tweedsmuir is known almost as well as in the United States as he is in Canada. As John Buchan he travelled extensively on this continent, visiting many of the great cities of the United States. Canada would be most happily served by His Excellency as the host of President Roosevelt at Government House at Ottawa. Across the country, the President's visit would be greeted as an opportunity to demonstrate Canadian regard for a great American neighbor.

Interests of everybody concerned, if the mining laws were changed to empower the Government authorities to prohibit and prevent by force if necessary, any such foolhardy recklessness as entry by inexperienced people into a mine shaft already condemned as dangerous connote. There should be some means of making as certain as human effort can that no recurrence of the tragedy of the Moose River mine shall be possible in this Dominion in the future.—Montreal Star.

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TO STUDY 'OXYGEN WANT' OF FLIERS IN HIGH REGIONS

DAYTON, Ohio, April 24—Capt. Harry G. Armstrong pushed plans yesterday for establishment at Wright field, here, of what he described as the nation's only physiological research laboratory devoted exclusively to study of "oxygen want", or the effects of high altitude flying upon human anatomy.

Capt. Armstrong described available knowledge of the effect of oxygen on the human system as "vastly incomplete", and such that entire new chapters may be written as a result of research here.

Oxygen exists in twenty-one per cent. constant ratio at all altitudes, he declared, explaining discomforts and physical hazards attending entrance into rarified air as caused not by lack of it, but by decrease in pressure necessary to drive "drive" it through lungs.

Pure oxygen at sea level is poisonous, he continued, and detailed these findings:

That persons breathing it for a period of two hours suffer congestion of the lungs; fever develops after about six hours, and animal tests for longer periods have shown that pneumonia is contractable within 12 to 24 hours and death may ensue within 72 to 90 hours.

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