

## Of Interest to Women

### SAUCES THAT GIVE AN EPICUREAN TOUCH ARE SIMPLE TO PREPARE

They Should Be Chosen to Bring Out the Flavor of Your Dessert, for the Sauce is Primarily a Means to an End

Dessert sauces which add that epicurean touch that completes a meal are generally simple to prepare. The one most commonly used and which we hardly consider a sauce, but which serves the same purpose, is made from flavored whipped cream. When the cream is to be used with a very sweet pudding, sugar is usually omitted. Vanilla, sherry or brandy, or strained fruit pulp may be used with whipped cream.

One of my favorite combinations is that of cream with apricot pulp, prepared from either canned or stewed fruit. Another simple but delicious sauce is made by heating egg yolks thoroughly with confectioners' sugar and folding whipped cream into this mixture which should be flavored with some sort of liquor. Apricot or apple brandy is a particularly good choice. Another cold sauce which should, however, be served with a hot pudding, is a well-known hard sauce, base of this is creamed butter and sugar to which egg yolks are often added. While this is usually flavored with liquor, vanilla, nutmeg, crushed fruit or toasted nuts may be used.

The third type of cold sauce is that made with crushed fruit, fresh or canned. Sugar is added to the first; sometimes the syrup in the canned fruit is cooked down to half its bulk, poured over the crushed canned fruit and chilled. The addition of grated orange or lemon rind, almond flavoring or a liquor will add an accent to the flavor. Maple sirup and honey, which need no preparation, often serve as sauces.

#### Maple Sugar as a Base

Maple syrup may be heated and cooked down until it thickens for use with hot desserts or with ice cream. Sugar, water and butter may be cooked together and flavored with grated lemon rind and lemon juice for the simplest form of cooked sauce. This sauce is sometimes thickened with cornstarch which is mixed with the sugar before the water is added. Sauces of this type are usually used on cottage pudding or brown Betty.

Another sauce which is easy to make is prepared by melting marshmallows over hot water. If you like your sauce thick you may add confectioners' sugar. A soft custard made by combining egg yolks with milk and sugar and cooking over hot water may be served either hot or cold. It may be flavored with vanilla, almond or sherry. A richer sauce is made by using part cream and part milk and by folding in the beaten egg whites. This sauce also demands a dash of fine flavoring. Instead of the milk or cream fruit juice may be used. In this case grated lemon or orange rind should be added for the sake of piquancy.

Last, and perhaps most popular of all, are the chocolate and the butter-scotch sauces which belong to the candy type. In fact, chocolate sauce is often known as fudge and butter-scotch takes its name from the same source. These sauces are delicious with cottage pudding or with ice cream. Toasted almonds, pecans, walnuts or Brazil nuts are often added to these sauces.

Just one more note: For your pudding choose a sauce which will blend or contrast and thus bring out the flavor of your dessert. The sauce should be the means to the end rather than the end itself.

#### Creamy Sauce

3 tablespoons butter.  
1 cup powdered sugar.  
2 egg yolks.  
½ cup milk.  
1 teaspoon vanilla.  
¼ cup cream, whipped.  
Cream butter and add the sugar gradually and cream together. Add beaten egg yolks and milk and cook over hot water, stirring constantly until smooth and thick. Remove from fire, add vanilla and fold in whipped cream.

#### Sauce Sabayon

1½ cups granulated sugar.  
½ cup water.  
4 egg yolks.

2 tablespoons white wine or lemon juice.

Combine one cup of the sugar with water and stir over a low heat until sugar is dissolved; boil three minutes. In the top of a double boiler put the egg yolks, stir in remaining sugar and beat until foamy. Beat in the sugar sirup gradually and cook over hot water until the mixture thickens. Add the flavoring and serve with a pudding.

#### Marshmallow Sauce

½ pound marshmallows  
1 cup confectioners' sugar  
¼ cup boiling water  
Flavoring  
Cut marshmallow in pieces and melt in double boiler. Dissolve sugar in boiling water, add to marshmallows and stir until thoroughly blended. Add flavoring.

#### Plain Pudding Sauce

1 cup sugar  
½ teaspoon salt  
3 tablespoons flour  
2 cups boiling water  
2 tablespoons butter.  
Mix the sugar, salt, and flour in a saucepan. Add the water and cook until clear, stir in the butter. The juice and grated rinds of one lemon or one teaspoon of vanilla may be added.

#### Chocolate Sauce

2 squares chocolate or  
½ cup cocoa.  
1 cup cold water.  
2 cups sugar.  
Pinch of salt.  
2 teaspoons vanilla.  
2 tablespoons butter.  
Cut chocolate into five or six pieces (or use cocoa) and stir over direct heat with the water until smooth and thick. Add sugar and salt and stir until dissolved. Boil three minutes (222 degrees F.); add vanilla and butter and serve at once.

#### Caramel Sauce

2 cups granulated sugar.  
1 cup cream.  
Pour the sugar into a heavy frying pan and stir over a low heat until melted and slightly brown. Add the cream gradually, stirring constantly, and cook until smooth.

## CHINA ACCEPTS NEW WOMANHOOD

Among other facts relating to the progress of the new China, Rt. Rev. W. C. White, speaking in the Royal Ontario Museum to the Protestant Woman's Federation, described the position of women "greatly changed." Bishop White spent many years in the Chinese mission fields.

"Women show leadership in all ranks and on all sides," he said. "They are teachers, nurses and judges. In fact," he continued, "I don't think there is any post in China that a woman cannot now hold and she does it well."

Touching briefly upon the political situation, the Bishop showed that preparations are being made for the franchise, and in this woman are due to receive the same rights as men. Equality of vocation, wages, education for men and women, girls and boys is also on the way for China, the speaker noted.

China now concedes, he said, leadership and the marked influence of mission schools upon their present new educational plans. He spoke of the profound changes in social life, the family relations made by the educational programme.

He referred to the Communistic influence and its present significance. "In 1927 China drove the Russian Communists out and, although some may remain in small pockets, they are not causing trouble." The Communism of China today, he said, is not Russian Communism, but a new Chinese Communism.

—Truro News.

## THERE GO THE SHIPS

Some Ships That Were Famous in the Past—And Those of the Present

At this time considerable interest is being aroused in ships and shipping by the new super-mammoth liner, "Queen Mary," which will soon make her appearance on this side of the Atlantic on her maiden voyage. There is something about a super ship which seems always to awaken an intense interest in things of the sea. It was so in the golden era of the sailing ship.

One of the greatest of these early ships was the "Marco Polo" launched from shipyards in Saint John, New Brunswick, in 1850, and considered the fastest ship afloat in her early days, being a forerunner of the famous clipper ship era. She was a three decker of 1,600 tons, 184½ feet in length, and designed for the East India trade. Her dimensions were such that it was decided to await the spring tide before launching. Unable to check her rapid movement when she was sliding down the ways, the Marco Polo ran aground in the mud on the opposite side of the creek and then heeled over. Two weeks later she was hauled off slightly hogged but not otherwise damaged. Her maiden voyage was from Saint John to Liverpool, on May 31, 1851, with a cargo made up of timber and scrap iron. Records indicate she made the trip in fifteen days and then returned to Mobile, Ohio, for a cargo of cotton, arriving back in Liverpool after a passage of thirty-five days. From there she went into the Australian trade carrying immigrants from England and made the voyage out from Liverpool in seventy-six days, like time being made around the Horn on her return which earned for her on her arrival in Liverpool the title of the fastest ship in the world. After roaming the seven seas, the Marco Polo came back to Canada to lay her bones on her native soil, being wrecked on the beach at Cavendish, Prince Edward Island, in August 1883 when carrying a load of timber from Quebec. Some relics of the Marco Polo are preserved in the New Brunswick museum in her native city.

Many other fine ships followed the Marco Polo from St. John shipyards, the White Star line contracting for four from these yards of six to be built in the province, to carry mails from England to Australia. They were the Ben Nevis, White Star, Mermaid and Shamrock. The White Star was claimed to be the largest merchant ship afloat at that time, being 284 feet in length on deck.

Nova Scotia also contributed some fine ships in the days of sail. One of the strangest mysteries of the sea concerns a Nova Scotia built vessel, the Marie Celeste. Built at Spencer's Island and launched in 1850, she eventually became the property of a United States firm. It was in the year 1871 that she sailed on her fateful voyage, the mystery surrounding which has never been satisfactorily cleared up throughout the years that have intervened and which has been the theme of many stories. On November 1 in that year the Marie Celeste sailed from Boston with a cargo containing a large consignment of alcohol and was manned by a crew of mixed nationalities made up of sailors from the United States, Sweden, Germany, Great Britain and Canada. Of the latter there were only two, one from Nova Scotia and the other a native of Saint John, New Brunswick.

And now comes the strange part of her story. Just the other day there passed away at Rexton, in New Brunswick, a retired sea captain who was in his 87th year and who, at the time, was a member of the crew of the British barque Dei Gratia. While the Dei Gratia was sailing on the high seas in a light breeze, the mate sighted a brigantine with the Stars and Stripes at her peak and all sails set. There was an uncanny appearance about the ship, however, which was heading up and falling off to the wind without, apparently, anyone at the helm, so the master of the Dei Gratia decided to investigate her. Coming up alongside, the crew made her out as the Marie Celeste but not a soul appeared in sight. Mooring the Dei Gratia alongside, the whole crew boarded the Marie Celeste but not a single person could be found. The life boats were in their proper places and embers still smoked in the galley stove. In the fore-cabin was a table on which rested plates of food and cups filled with tea which was still warm, showing the vessel had been only recently abandoned. In the cabin, a dress which the captain's wife had been making for her daughter lay on the sewing machine. The navigating instruments and log were found in the cabin. Not a thing seemed to be missing except the captain, his wife and child who were known to have accompanied him, and the crew. The pumps were tried and the ship was found to be staunch. On the deck the crew of the Dei Gratia found a stained broken outboard with silver trimming and red tassels, lying on top of a hatch. The sword was long and tapering such as those

once used by French and English duellists but what part it played in the apparent tragedy has never been found out. The master of the Dei Gratia detailed half of his crew to sail the Marie Celeste into Gibraltar and when the Dei Gratia reached New York, each member of the crew received \$700.00 as salvage money. The sword remained in the possession of the retired sea captain of Rexton and his family now retains it as an heirloom.

Prince Edward Island also contributed her quota of sailing ships as did likewise Quebec, Eastern Canada having made a name for itself for the many fine ships that came from those shipyards. During the War old-time shipwrights again picked up their tools to construct sailing ships to augment the fleets which carried munitions across the ocean.

Today, where once the frames of sailing ships rose from the stocks in Saint John, a huge drydock, one of the largest in the world, and steel shipbuilding plant is located, and likewise in Halifax, Nova Scotia, is a large drydock and plant for building steel ships. Another large drydock and shipbuilding plant is located at Quebec.

Wooden shipbuilding is still carried on in Eastern Canada, particularly in Nova Scotia. Along the southwestern shore of the province where the line of the Canadian National Railways threads in and out of the various picturesque fishing towns and villages, following the coast for its entire length, and particularly at Lunenburg, and Shelburne, one can see fishing schooners being constructed, while Shelburne has also contributed some fine yachts. That the present-day shipwrights have not lost the art of their forebearers who turned out some remarkably fine and fast ships, the performance of the famous "Blue-nose," international fishing schooner champion, which is a product of Lunenburg yards, and the yachts constructed by Shelburne builders testifies.

## DOCTOR SAYS NEW TYPE CELL CAUSES CANCER

Carnegie Institution Scientist Presents Evidence Disease Now Caused by Virus.

WASHINGTON, April 6—Evidence that cancer is not caused by a virus but by an entirely new species of cells which multiply uncontrolled in the body was presented yesterday by Dr. Warren H. Lewis of the Carnegie Institution of Washington.

"Some authors consider malignant cells as sick or diseased cells, but to me they seem to be extraordinary healthy and vigorous," he declared before a gathering at the institution. "They piled up in the body without acquiring a proper blood supply and often die there in great numbers, probably from the injurious effects of their own waste products and from lack of oxygen."

Arise from Normal Cells  
Cancer cells apparently arise from normal cells because of environmental influences, or as a result of the action of various chemicals in the body. Dr. Lewis added, and some scientists hold that they are not new cell types because they may harbor "viruses," or agents, either living, or chemical which multiply as the cells multiply and are responsible for all their peculiarities. (Viruses minute forms of matter which cannot be seen under a high-power microscope and which pass through porcelain filters, are believed by scientists to be about halfway between living and non-living things).

The most convincing evidence that cancer cells are entirely new species, he continued, is the "amazing array" of malignant tumors which can be produced by recently discovered chemical agents.

"These tumors when once produced in an animal, can be readily transplanted from animal to animal and apparently breed true in the body since the types can be recognized after a long series of transplantation," he said.

"All traces of the tumor-inducing agent, although present in the original tumor," Dr. Lewis asserted, "soon disappear and a simple mathematical calculation shows that not even a molecule per cell can possibly remain in the tumor after a few generations."

SEBRING, Fla., April 4—The Brooklyn Dodgers smacked the offerings of two Newark pitchers for 17 hits to swamp the Bears 10-5 yesterday. Fred Frankhouse and Tom Baker hurled for the Dodgers. Frankhouse yielded three hits and one run in the first four innings.

## CORONATION DATE IS TO BE MAY, 1937

Exact Day, However, Has Yet to Be Announced in London

LONDON, April 6—Choice of the month of May, 1937, for King Edward's coronation has given all-round satisfaction here. It is suggested that probably the actual date will be May 20, the Thursday after Whitmonday which is a public holiday, or perhaps May 6, the anniversary of King George's accession.

King George was crowned in June, King Edward VII would have been but his serious illness caused a postponement till August. Queen Victoria was also crowned in June. Earlier coronations took place at all times of the year. There was then, however, no London season and swarms of visitors to consider.

An interesting reason for fixing May in the present instance is that the trees plentifully adorning many London streets will not then have reached full leaf, thereby enabling a better view to be obtained by spectators on the stands.

Thursday also offers good opportunity for country visitors to arrive and return between week-ends. Moreover, it is considered an excellent day for troop movements.

The month of June is probably ruled out, partly because the World Rotary Convention is fixed for then, involving the provision of accommodation for 10,000 to 15,000 Rotarians.

The King yesterday participated in a colorful ceremony in connection with his accession, and made it the occasion to voice a fervent plea for peace and to pledge himself to continued service to the Empire.

"As Prince of Wales," His Majesty declared, "I bore a device with the ancient motto, 'I serve.' As King I shall hold this in constant remembrance, for a King can perform no higher function than that of service."

The King affirmed his determination to do all he could to promote peace and bring about a revival of commerce and industry both at home and abroad.

"In common with the men of my generation," His Majesty said, "in common with many of you present here, I have witnessed the horrors of war and am all too familiar with which have followed.

#### Knows Hardships

"I came to know the hardships of the men at the front, and in the same way I realize the hardship of those who since then, through no fault of their own, have had the misfortune to endure long periods of unemployment.

"With all sincerity, therefore, I not only join your prayers that the future may bring peace and prosperity to this country, but I assure you that my constant endeavor will be to promote the establishment of peace throughout the world and a revival of that commercial and industrial activity both in this country and abroad that alone can provide an opportunity for the work which it is the right of every citizen to enjoy."


The King spoke after receiving from the Lord Mayor of London and others a number of addresses, congratulating him on his accession to the throne, and offering sympathy in connection with his father's death.

The Lord Mayor, Sir Percy Vincent, dressed in civic robes of scarlet, went to Buckingham Palace, by coach, preceded by the City Marshal mounted on a charger and accompanied by the sheriffs of the city and other dignitaries.

#### Deputations Received

The addresses were then read and presented to the King. Other addresses were presented on behalf of the Church of England, the Royal Society, the Universities of Oxford, Cambridge and Edinburgh, the London County Council, and the Governor and Court of the Bank of England. Altogether 500 persons were present.

In connection with the coronation,



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## HEARST PAPERS "SWEATSHOPS," SENATOR SAYS

WASHINGTON, April 6—A bitterly worded attack upon William Randolph Hearst—during which he was termed an advocate of fascism and a publisher of stolen documents—was loosed in the United States Senate today, with Hearst soon afterward replying in court to allegations of the Senate Lobby Committee.

Senator Schwellenbach (D., Wash.) a member of the Lobby Committee, accused the publisher of running his newspapers on a "sweatshop" basis and of a long record of "stealing papers of securing papers by bribery, or securing papers by intimidation, or securing papers by forgery."

Hearst's attorney, Elisha Hanson, late in the day, urged the Supreme Court of the District of Columbia against dismissing an injunction suit brought to restrain the committee from making any use of Hearst telegrams subpoenaed from telegraph companies and from attempting to obtain more such messages.

Hearst has alleged that the committee's action constituted an invasion of the freedom of the press and violation of the constitutional guarantee against unreasonable search and seizure. The committee has moved dismissal upon the contention that the court was without jurisdiction over administration acts of the Senate.

In his Senate speech, Schwellen-

bach said that while Hearst was building a \$15,000,000 Barvarian castle in Northern California, drawing a \$500,000 salary, and boasting that his organization had skipped no dividends, "he was putting into effect three separate and distinct reductions of 10 per cent. upon the salaries of his employees."

#### Realistic Touch

INDIAN HEAD, Sask., April 6—Mrs. Jean Miller sang so feelingly at a band concert about "a little walled dog" that she found one on her doorstep next morning. An attached card said: "In answer to your request."

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## Those Splitting Headaches A Symptom of Disease

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This poisoning of the system must be cleared up before you can get rid of the headache, which is a symptom of an unhealthy condition of the body.

Remove the poisonous matter from the blood with Burdock Blood Bitters, then, "No more headaches".