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Lv. 8.11	Hartland	Lv. 6.49
Ar. 8.35	Woodstock	Lv. 6.25
Lv. 8.45	Woodstock	Ar. 6.15
Lv. 9.38	Pokio	Lv. 5.22
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## ROYAL RECEPTION STARTED ROMANCE

Mrs. Simpson Garbed in  
Borrowed Costume  
For Occasion

LONDON, Dec. 11.—The most famous Royal romance of history, which culminated in the abdication of King Edward VIII from the historic Throne of Great Britain because of his love for an American-born girl began years ago while he still was the Prince of Wales and grew stronger with the years.

Edward, ever a figure of romance in the hearts of a million girls round the world who were charmed by his boyish face, his blue eyes and blond hair, was heart and fancy-free according to intimate sources, until he met Wallis Simpson, the Baltimore girl, for whom he has given up his Empire.

There are a number of versions of this historic meeting which set in motion a love affair without precedent in monarchical traditions. By some it is said that the then Prince of Wales and Mrs. Simpson, at that time married to her first husband, met as long ago as 1920 at a California ball. Other intimates say that they met on the Riviera and were introduced by Ernest Simpson, the second husband, one-time officer in the crack Coldstream Guards, the King's Own regiment. Another report is that the couple met at one of the smart London parties given by Lady Furness, American-born sister of Mrs. Gloria Morgan Vanderbilt.

But the story of their meeting which seems to be borne out by the facts is that Mrs. Simpson in June, 1931, attended a royal reception, was seen and admired by the King-to-be and that the true story of their romance dates from that time. The California meeting in 1920, was at a dance attended by Edward, on one of his royal trips, and by Wallis who was in Coronado with her naval officer husband. Undoubtedly the Baltimore girl at that time did no more than bow low before the young Prince, so far out of the reach of even a young and romantic girl's imagination.

Here is the story of the momentous royal reception. Wallis was in London, had been there for two years exactly as the wife of Ernest Simpson a British citizen in the ship-charters business. She was 35. Her marriage in 1916 to Lieut. Earl Winfield Spencer had ended in divorce in 1927 when she charged that Spencer had deserted her five years before. Following her first marriage she had met Simpson and sailed for England to become his bride in 1928.

Mrs. Wallis Warfield Spencer Simpson did not care about that royal reception particularly. She had found her own close circle of friends in London, a set that was captivated by her own wit and personality. But friends persuaded her to go, and she said that she would if she didn't have to spend any money. So she borrowed the plumes for her hair from another friend and a formal gown from another. She did buy a narrow band of aquamarines to hold her hair in place and then, characteristically, saw and admired a gorgeous aquamarine cross, four inches long, which would "make" her costume. She bought it, spending more than she would have had to pay for an entire outfit.

### NOTICE OF SALE

Notice is hereby given that pursuant to the Provisions of the Towns Incorporation Act, 1927, and amending Acts and under and by virtue of a Warrant to me directed dated the 7th day of November, A. D. 1936, and issued by the Town Treasurer of the Town of Devon, in the County of York for taxes against Thomas Whitehead, I will sell at public auction in front of the Town Office, in the Town of Devon, in the County of York and Province of New Brunswick on Tuesday the twenty-second day of December, A. D. 1936, at ten o'clock in the forenoon, all right, title, interest, claim and demand of the said Thomas Whitehead in and to the following lands and premises, namely: "All that certain lot, piece or parcel of land situate, lying and being in the Town of Devon formerly called and named the Village of St. Mary's Ferry in the County of York and Province of New Brunswick and described as follows: Commencing at an iron spike placed on the northwesterly side of the Miramichi Road at the easterly corner of a lot of land owned by H. M. Blair and running along the northwesterly side of a lot and fifteen inches distant from the house on the same in a northwesterly direction to Jaffrey Street so called, thence along the said Jaffrey Street in a northeasterly direction a distance of thirty-five feet and nine inches until it strikes the westerly corner of a lot of land owned by the Advent Christian Church, thence in a southeasterly direction along the said line of the said lot to the Miramichi Road passing the easterly corner of the house now occupied by J. Stillwell 16 inches distant therefrom in a southwesterly direction along said road a rectangular distance of thirty feet six inches or to the place of beginning."

Terms: Cash.  
Dated at the Town of Devon, in the County of York this twenty-first day of November, A. D. 1936.

LEO F. HAYES,  
Marshal, Town of Devon, N. B.

... OF ...

## Interest to Women

### THE CHRISTMAS FEAST IS PLANNED; WHAT ABOUT THAT PLUM PUDDING?

And What Delightful Memories Come Up in Anticipation of Its Preparation --- And Perhaps There'll Be a Cake, Too

(By Edith M. Barber)  
'Tis the dessert that graces all the feasts.  
For an ill end disparages the rest;  
A thousand things well done, and one forgot,  
Defaces obligations by that blot."

In our preparations for Christmas we necessarily think of the dessert, at least, if we are planning pudding, first, in the event that it is to be homemade. I should admit, here and now, that it is possible to buy delectable plum pudding which need not be steamed in their cans until they are hot enough to serve. You can even get a good ready-made pudding sauce. In this case, you really need not think about dessert until the day before Christmas!

To some of us, however, there is nothing like the flavor of a homemade pudding to which there is a subtle spice which only tradition adds. The preparation of the fruits and the nuts brings memories to me of evenings around the sitting room fire—we didn't call it a living room in those days—where we children seeded raisins and dates, cut orange peel into thin strips and cracked and picked out nuts for the puddings and fruit cakes. There was plenty of work for all of us, because puddings or loaves of fruit cakes were often included in the Christmas boxes or sent by themselves to friends as Christmas greetings. The big bread "boat" was always used for the mixing because it was so capacious and it had been used for a number of generations for the same purpose.

With seeded raisins and dates, with candied orange, lemon and grapefruit peels and citron, cut and sliced, and with shelled nuts all ready for us at the grocer's, there is little need today for aid from the children's willing hands. Perhaps they can be called upon later when the finished products are ready to wrap in gay Christmas paper and ribbon.

Empty coffee and baking powder cans may be called upon, as they used to be, to furnish molds for the puddings, or attractive bowls may be purchased for little or nothing. Waxed paper fastened over the top with a rubber band is just as satisfactory as a tightly fitting cover during steaming. This process, by the way, may be done as well in a water-filled pan in the oven as in the steamer. On the other hand, fruit cakes may be steamed, if you like, instead of being baked except for the last part of the time. In this case the pan should be covered with waxed paper in the same way during the steaming. The papers should be removed from the puddings when they are done, and after they are cool should be recovered. Pudding bowls or fruit cakes may then be wrapped attractively in cellophane or tied with bright ribbon if they are to be used as gifts. You may like to delay wrapping until holiday time and to add a special touch of flavor by sprinkling cakes and puddings with brandy or by keeping them wrapped in cloths moistened from time to time with liquor. Seems like painting the lily, doesn't it?

**Golden Fruit Cake**  
2 cups white raisins  
½ pound sliced citron  
½ pound sliced candied orange peel  
½ pound sliced glacé pineapple  
½ pound glacé cherries, halved  
½ pound nuts, sliced  
4 cups flour  
½ teaspoon salt  
2 teaspoons baking powder  
1 cup butter  
2 cups sugar  
6 eggs  
1 cup orange juice or wine  
Prepare fruits and nuts. Sift flour with salt and baking powder and mix with the fruit and nuts. Cream butter, add sugar gradually and then the beaten eggs. Stir in flour and fruit and nuts alternately with the orange juice or wine. Mix well. Pour into lined tin pans and bake in a slow oven for one-half to two hours, according to the size of the cake.

**English Fruit Cake**  
1 pound seeded raisins  
1 pound currants  
10 ounces dates  
½ pound sliced candied citron  
½ pound sliced candied lemon peel  
½ pound orange peel  
½ cup cherries or pineapple candied  
2 cups flour  
¼ teaspoon salt  
1½ teaspoons cinnamon  
½ teaspoon mace  
1 teaspoon nutmeg  
1 teaspoon allspice  
1 cup butter  
1 cup sugar  
6 eggs  
Juice of one lemon  
¼ cup orange juice  
¼ cup grape juice or wine  
¼ pound almond meats  
2 ounces candied cherries.

Wash the raisins and currants and drain well. Put the raisins through food chopper, using coarse knife, or chop them in a bowl. Pit the dates and cut them with scissors into five or six crosswise slices. Place the dried fruit in a bowl, add the sliced peel and the candied fruit.

Mix the flour, salt and spices and sift dry ingredients over the fruit mixture, mixing the fruit through the flour with the finger tips.  
Cream the shortening in a large mixing bowl; add sugar gradually; then the beaten eggs. Stir in the fruit and flour mixture, alternately with the fruit juices. Mix thoroughly.

Place batter in pans which have been well greased and lined with greased paper. The cakes may be baked in a slow oven for three hours or steamed for three and one half hours, then dried in a slow oven for one hour. On removal from the oven or steamer the surface may be brushed with a glaze made by mixing two tablespoons molasses with one half cup water. Decorate the tops of the loaves with toasted almonds and candied cherries arranged in a conventional design. Return to the oven for five minutes to dry the glaze. Yield, six pounds of cake.

**English Plum Pudding**  
1½ pounds seedless raisins  
2 ounces of citron, cut fine  
3 sour apples, chopped  
1 cup fruit juice  
Rind of one lemon  
1 cup chopped nuts  
3 eggs  
1 cup chopped suet  
1½ cup dried bread crumbs  
1 cup flour  
1 teaspoon cinnamon  
½ teaspoon allspice  
½ teaspoon cloves  
1 teaspoon salt  
½ cup sugar  
1 cup molasses  
Soak fruits in fruit juice overnight, then add the remaining ingredients. Put in greased molds, cover tightly. Steam five hours. Serve with hard sauce.

**Summit Fruit Pudding**  
3 cups flour  
2 teaspoons baking powder  
1 teaspoon nutmeg  
1 teaspoon cinnamon  
1 cup seeded raisins  
1 cup chopped dates  
2 cups sliced candied fruit  
1 cup chopped nuts  
1 cup chopped suet  
1 cup milk  
1 cup molasses  
1 egg.  
Sift flour with baking powder, nutmeg and cinnamon and mix with fruits and nuts. Mix the suet with the milk and molasses, stir in beaten egg and combine with fruit-flour mixture. Stir well and pour into greased mold and steam three to four hours.

**Celia's Rich Pudding Sauce**  
2 egg yolks  
1 cup powdered sugar  
1 tablespoon cold water  
½ cup hot melted butter  
1 teaspoon vanilla or brandy  
1 cup cream, whipped  
Beat egg yolks. Mix half the sugar with cold water and beat into the eggs. Add the rest of the sugar and stir well. Stir in hot butter. Add flavoring and fold in whipped cream.

**Christmas Sauce**  
1 egg  
1 cup powdered sugar  
½ cup cream, whipped, sherry or vanilla flavoring  
Beat the egg, add the sugar, beat until smooth, fold in the cream and flavor.  
**Helpful Hints**  
Hot milk added a little at a time while mashing potatoes will make them light and fluffy. Heat but do not boil the milk.  
A little cornstarch mixed with warm water and stirred into a gravy that is too thin will thicken it.  
You can make the pie crust flaky by adding one-half spoonful of vinegar to the water before mixing.  
When cleaning fish you should use scissors in place of a knife, scalding them first by dipping into boiling water.  
Bicarbonate of soda in solution of paste is a soothing application for insect bites or burns. A little household ammonia added to the water with which mosquito bites are washed will take the sting out of the bite.

### NAMED ASSISTANT

MONTREAL, Dec. 11.—Appointment of E. A. Fox as assistant to the general managers was announced here today by the Bank of Montreal. He was for many years connected with the superintendent's department in Winnipeg.

### Dr. DeVan's Pills

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## SHIRRED NETS HAVE FULL SKIRTS

(By Kay Thomas)

You'll want a dress you can waltz in for holiday dances, whether you're a debutante or just a girl about town. This means a swirling voluminous skirt, a tight bodice and just as little as possible covering for your poitrine. This means net, preferably, or chiffon and marquisette, if you will, or satin, or even printed silk, if you can bear to blossom again so soon.

In the net family, and very much in the romantic tradition, is the pink tulle debutante frock here, which is guaranteed to mow down any stage line. You could have this in blue to match your eyes, or similar gowns in black, to make your white arms glisten, my dears.

For any age almost is the dance dress in black tulle with the fragile straps of fuchsia velvet, matching a band binding the very wide skirt. Another dress in the robe de style feeling is one ever so much more daring, adapted from Vionnet. It is in moiré, startling in flame and disarming in white. This dress has a tight bodice with full skirt bursting from a corded hoop effect. Tiny rhinestone star buttons drop down the front. But it exposes the wearer's shoulders and entire back and needs a good figure to hang it on.

Prints are just beginning to appear. There are some romantic types in tiny sprig designs. But the multi-colored dresses with little dinner jackets, so practical for the cruise and the South, are back, to, more brilliant than ever.

Sleeves in evening gowns have disappeared practically overnight. Now necks are simple and shoulders usually unadorned, in keeping with the continued vogue for headresses. Backs are very much exposed. There is much chiffon in royal shades—fuchsia, purple, red used alone or often subtly combined. And bright blue is seen, to.

We found a collection of dresses in the Herald Square section which amazed us. These range in price from \$15 to \$25, but they haven't compromised on style. There is a print here which is inexpensive—multicolored and held on with a green velvet crossed halter. There is a satin with a nicely molded bodice which has rhinestone straps and belt, which comes in lovely pastel shades, as well as white.

## LABOR-SAVING KITCHENS

Kitchens that are conveniently arranged, well-lighted, and adequately equipped add much to the comfort and efficiency of the homemaker.

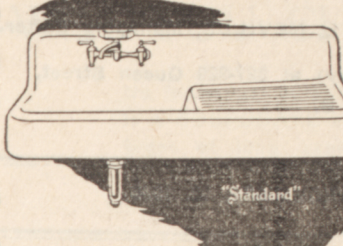
To create a convenient kitchen it is desirable first to consider how the kitchen equipment and arrangement affect the homemaker's time, health, and disposition, and the well-being of the whole family. A large outlay of money is not required for the first needs of kitchen planning, but an open mind about kitchen tasks is needed, for the routine always used in the past may not be the best one possible.

An open mind helps to determine the most satisfactory way to do each kitchen job and to arrange work centres and equipment to make this way possible. Pieces of furniture that are used together should be near each other; the table to set dishes on after they are washed should be either permanently located next to the sink or movable on rubber wheels.

Equipment and utensils should be chosen which will do the kitchen tasks in the easiest way and give the best results for the least money. For example, it is more economical to buy a good egg-beater than to continually replace a cheap one.

An attractive color scheme, good window space, sheer curtains that do not shut out the light, and an artificial light well placed so that the worker's shadow does not fall on her work, likewise promote both comfort and efficiency.

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