

**Dr. B. R. Ross**  
DENTISTHOURS:—  
9-6 or by APPOINTMENT.  
404 Queen Street**ARTHUR F. BETTS**

Plumbing and Heating

QUEEN STREET PHONE 512

**Headquarters For  
BLANKETS**

Buy your Blankets at DeLong's, where you have a good assortment to choose from. Pure Wool Blankets in reversible and plain colors in beautiful color combinations—also white with blue and pink borders, and Hudson Bay Blankets. We also carry a good stock of Camp Blankets

**J. Stanley Delong**

Phone 68-11 63 Carleton St.

**Why is It ?**

—people in swimming pools and at beaches seem happy; and why does a man sing while bathing?

It's because of the sheer joy and fun of the effect of water on the skin; because it's a powerful gloom chaser.

LET US OUTFIT YOUR HOME  
FOR A BATH-A-DAY**D. J. Shea**

80 Carleton St. Phone 563-11

**A MESSAGE TO  
INVESTORS IN THE  
MARITIME PROVINCES —**

Surplus funds invested in sound development of natural resources and industry within the Maritime Provinces will return maximum income—Increase Purchasing Power—Create Permanent employment and prove the greatest benefit to general business. A list of carefully selected offerings will be forwarded on request.

**IRVING, BRENNAN & COMPANY, LTD.**

J. G. BADCOCK, Manager.

Fredericton Office, Suite 1, Loyalist Building Phone 454  
Fredericton Charlottetown Halifax Saint John, N.S.

There is hardly anything\* in the world that some man can not make a little worse and sell a little cheaper, and the people who consider price only are this man's lawful prey. (Ruskin)

\* Insurance is no exception.

**HOWARD H. BLAIR**

68 YORK ST. YOU CAN REST ASSURED PHONE 291

**INSECTICIDES...**ARSENATE OF LIME  
ARSENATE OF LEAD  
PARIS GREEN  
BORDEAU DUST  
POISON DUST  
COPPER HYDRO  
BLACK LEAF  
CUBAR

Wholesale and Retail

**J. Clark & Son, Ltd**

... OF ...

**Interest to Women****SANDWICH PERENNIAL AND UNIVERSAL**

John Montagu of Checkered Career Gave Its Names to the Original Lunch

The Greeks and the Romans enjoyed a wedge of meat between two slabs of bread, and so did the Babylonians, without a doubt, but it was the fourth Earl of Sandwich that made the English people sandwich minded and gave the world a habit-forming luncheon—and it was the only noble use to which that 18th century playboy ever put his noble name.

John Montagu, Earl of Sandwich in the chequered reign of George III, left a checkered score upon the book of time, but managed to be immortalized by a scrap of meat entirely surrounded by bread, and also by the Sandwich Islands, devotedly named after him by the adventurous Capt. Cook, and better known in our time as Hawaii.

Edward Montagu, first earl of the name, fought gallantly for Cromwell at Marston Moor and Naseby, then took to the sea and helped Britain rule the waves after the Restoration and died heroically on his quarter-deck in the battle of Southwold Bay in the war with the Dutch.

But bottles loom larger than battles in the biography of John, fourth earl; yet he swarmed up the political ladder, and as Postmaster General, Secretary of State, and First Lord of the Admiralty, set a record in British statecraft for venality and corruption. Retired from public life in 1782, that Britain's navy and good name might be salvaged and restored he spent his remaining ten years in squandering his ill-got gains, and became notorious again as Jimmy Twitcher—a nickname borrowed for him by his cronies from John Gay's "Beggars Opera". Though his immense fortune melted at the gaming tables like ice in summer sun, he declined to quit playing even at meal time, and shouted to the club and coffee-house servants to fetch him roast beef encased in slices of bread. The Earl of Sandwich brandishing meat and bread in one hand, and cards or dice box in the other, became a familiar picture in London sporting life, and that's how the sandwich got its name.

Today one thousand and one different kinds of sandwiches appear in public and private eating places—notably in our so-called drug stores and cafeterias—and the fillings range from the original roast beef to peanuts. Wines and liquors actually get into the bread jackets. London's popular 'Soho sandwich' is made of grated Parmesan cheese rubbed to a paste with Italian vermouth, and another best seller has Cheshire cheese, creamed with mustard.

Cucumbers sliced or chopped, and mixed with salad greens and herbs, figure in half a hundred recipes and there's nothing new about cucumber sandwiches, for it may be remembered that in Oscar Wilde's "The Importance of Being Earnest," produced in 1895, young Algernon ordered them for tea for his wealthy Aunt Augusta, and ate them all up before the honored guest arrived.

Roquefort and Philadelphia cream cheese seasoned with chopped chives, chervil and Worcestershire sauce, and creamed with sherry or brandy, make a delectable filling, and a piquant mixture is of finely grated fresh coconuts and Major Grey's chutney.

The chutneys, beloved of the English through Anglo-Indian associations, have taken a new lease of life, independent of curry cooks, through the cocktail bar and the snack buffet. Bengal Club, Major Greys, and Col. Skinner's chutneys—the classic trio—blend harmoniously with the cheese of almost any rich and pungent sort, and an impressive and sustaining sandwich is made of toasted whole wheat bread and a generous slice of ripe old Stilton cheese, spread with sweet butter and Major Grey's chutney finely chopped. Stilton, Cheddar, and Cheshire matured with port or brandy are used in similar mixtures, but the thick slice of plain old blue-mold Stilton is very satisfying.

The garden afternoon teas of a New England hostess became famous for nothing more or less than nasturtium sandwiches, made with very thin slices of white bread and the tenderest green leaves and fresh blossoms of the garden nasturtiums, delicately dressed with a light mayonnaise. Watercress by the river's brim finds its destiny in sandwiches with cream cheese, and apples, celery and cheese make an inseparable trio. Such dainty and delicate forms have been dubbed 'aesthetic sandwiches,' and they find their place in afternoon functions when a heavy dinner is impending; but the roystering Jimmy Twitcher never invented them, and never would have included such pabulum in his hearty fare.

**BERRIES - HUCKLE AND BLUE**

Some People Don't Seem To Know How To Tell Them Apart--Some Delicious Berry Dishes

(By Edith M. Barber)

I have been asked to settle an argument in this column. "Are blueberries and huckleberries the same? Or are blueberries only those great big cultivated berries which are now in market?" In various sections of the country you will find these berries called by different names. Generally however the lighter blueberries with their dewy coats are known as blueberries while the darker berries, some of which are nearly black, are known as huckleberries. Blueberries have smaller seeds and are generally sweeter. This is particularly true of the giant cultivated berries which are now coming from New Jersey and which are so delicious when served with cream for dessert.

And, of course, this is blueberry pie season, although whichever berries are used we may call it huckleberry. It is one of our favorite American desserts and deserves our enthusiasm. And what is better than a blueberry roll or cobbler served hot with a hard sauce? Perhaps you will answer blueberry muffins. Although these berries are so sweet do not scant the sugar as it is needed to thicken the juice.

**Blueberry Muffins**

1/4 cup butter.  
1/2 cup sugar.  
1 egg.  
2-3 cups flour.  
4 1/2 teaspoons baking powder.  
1/2 teaspoon salt.  
1 cup milk.  
1 cup berries.

Cream the butter and sugar together and add egg well beaten; mix and sift flour baking powder and salt and add alternately with the milk. Add berries with the rest of the flour. Pour into greased muffin pans and bake in a hot oven (400 degrees Fahrenheit) twenty minutes.

Blueberry Jam  
4 1/2 cups (2 1/2 pounds) prepared fruit.  
7 cups (3 pounds) sugar.  
1 bottle fruit pectin.

To prepare fruit crush about two quarts fully ripe berries. Add juice of one lemon and grated rind of one-half lemon.

Measure sugar and prepared fruit into large kettle, mix well and bring to a full boil over the hottest fire. Stir constantly before and while boiling. Boil hard two minutes. Remove from fire and stir in fruit pectin. Skim, pour quickly. Paraffin hot jam at once. Makes about 12 glasses.

**CHARMING WOMAN DOESN'T GUSH**

(By Antionette)

This thing called charm, girls, has come to be as closely allied to your looks as the cosmetics you use to accent your beauty. It's the world left to conquer.

The charming woman does not cross examine or "pry" in conversation, whether it is casual chatter or more serious subjects. If she wants to know more about the subject she can show by her interested attention that she is a good listener.

She does not pretend to prefer the old ways to modern.

Many women adopt impatience with modern ideas, when the truth is they are too lazy or too disinterested to find out what really is being said, done and written today. Adaptability to the age in which she lives is one of the secrets of vitality

in personality.

She does not flatter continually.

When praise is due—a quietly expressed appreciation is all that is needed. Gushing, flowing, flattering phrases make the person sound silly and they are not convincing.

She does not talk about her troubles.

If an intimate friend comes for help, yes, then she may discuss health, finances or what is bothering her. But these are not subjects which interest casual friends. They make poor conversation.

She does not gossip.

All of us gossip some. But the vicious gossip, with the whole truth, concealed or distorted, with harm beyond repair accomplished, is disbarred automatically from the charm group.

The charming one is cheerful, bright, enthusiastic and eager about life and her friends' welfare.

She watches her tongue, keeps mentally alert by knowing what is being written, portrayed on the stage and screen, is always in touch with modern life. She greets the world with a smile. She does not preach the duty to others. She does not correct others' mistakes. She never is loud, opinionated, a radical in anything. She is becomingly dressed and carefully groomed.



PURE TEA IS GOOD FOR YOU!

BECAUSE—It is the ideal refresher on hot summer days.

Remember King Cole

**BLUE PIQUE IN A  
TAILORED SUIT**

Lelong Uses Brown Linen For Beach --- Navy Shantung For the Street.

PARIS — Lucien Lelong makes a practical summer suit in cornflower blue waffle pique and skirt is tailored with a slight flare at the hem and is worn with a fitted jacket of which fastens on navy blue buttons. Wide, curved revers outline the front opening of the jacket and reveal the blouse of navy blue sheer linen. Insertions of eyelet embroidery trim the neck yoke and form bands below the short, puffed sleeves.

For beach wear there is a costume of brown linen made with a brassiere top and a full, circular skirt which is gored with inverted V insertions of bright yellow, orange, green and tomato red giving a striped effect. The sun back and bare arms can be hidden by a prim little jacket of brown linen which is tailored and fitted like a suit coat. The big brown linen hat has a front brim which turns back halo fashion and is trimmed with touches of the bright colors used on the skirt.

**Navy Shantung**

Lelong makes a tailored short-sleeved dress of navy blue shantung for day wear which is worn under a gaily printed coat of shantung which fastens at the fitted waist and then hangs open, revealing the skirt of the dark dress underneath. The outstanding colors of the print are red and blue on a white background, and these two colors have been used in bands to border the front opening, revers and cuffs of the printed coat.

One of Lelong's beach costumes is in striped yellow wool made with long bloomers, a sleeveless bolero with brightly embroidered pockets and trimmed at the waist with a long yellow sash.

**PENSIONS FOR DOMESTICS**

LONDON—In order to popularize domestic service, Sir William Davidson suggested in the Commons the Government should start a separate insurance scheme for domestic workers, providing for a pension at 55 instead of 65 with the alternative of a dowry on marriage. Colonel Colville, Financial Secretary to the Treasury, replied it was impossible to institute a scheme for one class of workers.

**GERMANY AND UNITED STATES TIED AT TENNIS**

(Special to The Daily Mail)

WIMBLEDON, July 17—Germany and United States drew a tie today in the semi-finals of the Davis Cup Matches. Great Britain defeated Australia four to three.

**LIGHT READING FOR VACATION  
ALL A MYTH, LIBRARY FINDS**

Interesting Experiment Proves Hot Weather Does Not Alter Readers' Tastes—Shelf of Classics Is Cleared in Three Hours

TORONTO, July 19—As an experiment to prove or disprove a literary publication's recent statement that people do not particularly choose light reading for vacation time, but rather that they read what they like, Central Public Library put out a shelf of famous books the other day, decidedly not light reading. Within three hours the shelf was cleared.

The books included Carlyle's "Sartor Resartus"; Green's "Short History of England"; Stobart's "The Glory That Was Greece"; Bronte's "Wuthering Heights"; Dickens's "Tale of Two Cities"; Bunyan's "Pilgrim's Progress"; and "The Odyssey of Homer."

In conjunction with the "Shakespeare on the Radio," a series of eight productions to be presented weekly, the library has prepared an exhibit of Shakespeare's works, including several books with remarkably fine illustrations, many of them in color, and including the work of the artists, Russel Flint and John Austin.

For the pleasure of those who are unable to take the road, there is a travel collection conveniently at hand called "Around the World by Book." Another shelf is devoted to adventure books, and still another to sports, which covers angling, golf, springboard diving, bowling and cricket.

A timely book on "Planning for College," dealing with all the details burdening the minds of coming freshmen and co-eds and their parents, explains among other things, "How Not to Choose a College." In preparation for the autumn, the library staff is working on an elaborate exhibit to deal with play productions.

**LACK OF NATIONAL SPIRIT  
REFLECTED IN LITERATURE, SAYS  
PROMINENT CANADIAN**

TORONTO, July 19 — "We may wake up some day and find we have a national spirit, but thus far it isn't evident, and so doesn't show in Canadian literature. Our Canadian poets are so much ours the world lets us keep them," remarked Dr. W. L. McDonald of the faculty of the University of British Columbia at the annual summer dinner of Queen's University Alumnae at which some seventy former graduates were present last night at the Granite Club.

Audrey Alexandra Brown of Victoria, the speaker felt, had written at least two poems that were equal to anything yet produced in Canada. "The form is her own, and she is free from false idealism," Dr. McDonald affirmed.

Dr. McDonald spoke of the high scholastic records made by Canadian-born Japanese students in the schools and university of the West Coast Province and thought it scarcely British justice that the right of these young people to compete for scholarships in Canadian institutions should be questioned, a problem that has recently cropped up.

"A scholarship, after all, should go to the scholar capable of winning it," he affirmed.

Speaking of the friendly spirit existing between Americans and Canadians, Dr. McDonald said, "Anything that will increase our friendliness with those to the south of us is all to the good on this continent."

Mrs. George H. Ross, member of the Board of Trustees of the Alumnae, stated that some \$70,000 of the \$100,000 necessary for the proposed wing for Ban Righ Hall, women's residence at Queen's was in sight. The general alumni had approved the building of forty-two additional bedrooms with sitting and dining rooms, she stated, and plans were being looked into so that the new wing might soon become a reality.

Miss Mary McCallum was convenor of the dinner, and among head table guests were, Mrs. George S. Young, Miss Anne Smith, Hamilton; Miss Kathleen Elliott, Mr. Kennedy and Mr. Muir.

**Special Round Trip Bargain Fares**

From All C. P. R. Stations in New Brunswick

to

Montreal	Quebec	Ottawa	Toronto
\$7	\$6	\$9.25	\$12

Going Date: Friday, July 23, 1937.

Return Limit: From Montreal, Quebec, Ottawa, July 27, 1937

Return Limit: From Toronto July 28, 1937.

TICKETS GOOD IN COACHES ONLY NO BAGGAGE CHECKED  
FULL INFORMATION FROM ALL AGENTS**CANADIAN PACIFIC**

Always the perfect ending to your carefully planned evening.

Velvet

SUPER - - ICE CREAM

FROM YOUR DEALER OR GENERAL DAIRIES, LIMITED