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TEMPERANCE SITUATION IN JAPAN

(By E. C. Hennigar, Tokyo)
As in our own country one of the
evils of society in Japan is intem-
perance. This is not to say that the Ja-
panese are heavier drinkers than oth-
ers. They would be classified as mod-
erate drinkers with periodic 'sprees'
as at funerals, weddings, flower-view-
ing season and the like. At weddings
especially in some rural sections, the
relatives and neighbours meet and
drink together for three or four days.
Certain classes make cherry-blossom
time an excuse for a real picnic de-
bauch. In a recent survey the offi-
cials of one province found that the
farmers' debts in that one province
amounted to Y 200,000,000, and that
the largest single item was for liquor.
Alcohol is keeping the farmers poor,
and their poverty is, in turn, a fur-
ther excuse for drinking to drown
their woes.

The national drink is rice-wine,
sake (sa-ke) at about 15 per cent al-
cohol. The consumption, reduced to
the basis of pure alcohol, is 2.6 litres
per capita, a drop of 14 per cent in
the last seven years. This is but
slightly above the corresponding fig-
ure for such a country as Denmark.
The temperance movement has a
history of about 60 years. Born in the
church, all of the early leaders and a
majority of the present ones are
Christians, although we have a few
strong leaders among the Buddhist
priests. There are some 3,000 Tem-
perance societies in the country.
The W.C.T.U. is strong and has been
marked from the first with fine lead-
ership. There are twenty-five Student
Temperance Societies in as many uni-
versities or colleges. Sixty Japanese
steamers are dry and several large
factories, notably the rubber shoe
factory in Kyushu.

Quite a number of mines have
strong temperance work. At the Mit-
suji Tagawa coal mine, out of 6,000
workers 3,200 are members of a tem-
perance society. The company made a
survey lasting six months, of two
groups, drinkers and non-drinkers.
The abstaining men worked 14 per
cent more time, received 15 per cent
more wages, were 26 per cent more
efficient, had 50 per cent fewer ac-
cidents and 42 per cent less illness.
An Osaka Shipyard reports that the
accidents for drinking men as com-
pared with abstainers was three to
one, while Tadakuma Mine reports it
ten to one.

A very striking feature of the tem-
perance movement in Japan has been
the rise of a number of dry villages.
There are now 20 villages totally dry
and 150 others dry in spots, e.g., the
young men up to 25 are abstainers.
In one case men up to 40, or one
hamlet in the village has gone dry.
The outstanding example is the pion-
eer Temperance Village, Kawaidani,
near the Kanazawa station. This
village was very poor and ten years
ago went dry as the only way to
raise money to build a school. The
results have been very striking as
tabulated for the recent ten year an-
niversary.

Bishop Sotorino Hachang, Filipino
Roman Catholic prelate, is dead of a
heart ailment.

VICTORIA PUBLIC HOSPITAL TENDERS for WOOD

Sealed tenders addressed to the un-
dermentioned and marked "Tender for
Wood" will be received up to 5 o'clock
on SATURDAY, APRIL 17th, 1937, for
four foot hardwood.

Wood to be delivered to Victoria
Public Hospital during the coming
summer.

Tenders will be received for lots
of twenty-five (25) and fifty (50) cords
(no tender will be accepted for more
than fifty cords from any one party.)
Wood must be of good size; practi-
cally all split; containing a small per-
centage of white birch, if any; cut
this present winter; and must meet
with the approval of the Hospital
authorities when delivered.

Tender to state when wood will be
delivered.

The lowest or any tender not neces-
sarily accepted.

FRED I. HAVILAND, Secretary.
April 3, 1937.

... OF ...

Interest to Women

WHAT PLEASANT MEMORIES RETURN AT MENTION OF THE WORD 'COOKIES'!

The Process of Mixing is Simple and Easy, but
Care Must Be Taken in Measuring the
Flour That Goes Into Them

(By Edith M. Barber)
Cookies! What a nice word that is.
It has such a homey sound. It brings
back pleasant memories of childhood
whether the cookies came out of that
ever replenished jar or out of the
grocer's boxes. I wonder how that
name came to be given to those
sweet morsels, which, although they
may differ so much in texture and in
flavor have certain common charac-
teristics.

A while ago—and I am rather late
in reporting the event—I was a
judge at the girl scout cookie con-
test, which was, as usual, held at
Schrafft's. Each borough in the city
was represented by dozens of entries.
No two were alike, as even when the
same recipe may have been used
there was an individual touch. The
judges were furnished with score
cards, which allowed shape, thick-
ness, color, texture and flavor to be
considered. While every judge tried
to be unprejudiced, it was interest-
ing to find that each one had a cer-
tain definite idea as to what a cookie
should be. I am sure that this dated
back to childhood experience. One of
the men was intrigued by cookies
with scalloped edges, another by a
thick sugar cookie which had a
crackly surface. In the end, however,
texture and flavor triumphed, as you
will find if you try the prize-winning
recipes which I am giving you today.
You will note that most of these are
for rolled cookies. In fact, there were
few drop cookies entered in the con-
test. For this reason I am giving you
some of my own favorite recipes for
this type of cookie, which is particu-
larly easy to make.

The process of mixing cookies is
simple and easy. Care must be taken
in regard to the measurement of the
flour, as toughness will result if too
much is used. If the dough seems too
soft to roll, chilling in the refrig-
erator will usually make it easy to
handle. This is true whether cookies
are to be rolled or packed in a pan to
be sliced after chilling.

Drop cookies are of several types.
They may be thick like rocks, for in-
stance, of moderate thickness, like
some other fruit cookies and soft
ginger cookies, or they may be wafer-
like. For the latter type it is rather
good idea to try one in the oven be-
fore the baking sheet is filled, in or-
der to be sure that there will not be
too much spreading. When I was a
little girl the tryer, as we called it,
was always the best cookie in the
batch. In our household it was neces-
sary to make three tryers to sat-
isfy the interested audience.

Baking temperatures are important
and I have ventured to add them to
the recipes supplied by the Scouts.
A moderate or hot oven usually gives
the best results, excepting in the case
of those cookies which are made
from a basis of egg whites. In this
case a slow oven is essential. If you
make cookies often you will find that
baking sheets which fit your oven
will save time. It is the baking, not
the mixing, which uses up time.

Sugar Cookies

¾ cup shortening
2 cups sugar
¼ cup milk
2 eggs, well beaten
¼ teaspoon grated nutmeg
Grated rind of one lemon
4 cups self-rising cake flour
Cream shortening, add sugar and
cream until light and fluffy. Add milk
to beaten eggs, mix well and stir in
first mixture. Add lemon rind. Stir
nutmeg with flour and then stir into
first mixture. Roll out thin on floured
board. Cut with a cookie cutter. Bake
about twelve minutes in a moderate
oven, 350 degrees F.

New Deal Cookies

1½ cups flour
1½ teaspoons baking powder
¼ teaspoon salt
3 tablespoons shortening
½ cup sugar
1 egg
1 teaspoon vanilla
1 tablespoon milk
Sift flour with baking powder and
salt. Cream shortening and add sugar

gradually, creaming until light and
fluffy. Stir in well-beaten eggs. Add
vanilla and milk and mix well. Stir in
dry ingredients. Chill. Roll on floured
board very thin and cut with cookie
cutter. Arrange on greased cookie
sheet and bake in a moderate oven,
350 degrees F.

Chocolate Fruit Cookies

¾ cup butter
½ cup sugar
2 tablespoons grated chocolate
1 tablespoon sugar
1 tablespoon boiling water
1 egg
2-3 cup chopped nuts
½ cup finely chopped raisins
1 cup flour
1 teaspoon baking powder
Cream butter and add one-half cup
sugar and cream together until light
and fluffy. Melt chocolate, add re-
maining sugar and water and cook
one minute. Stir chocolate mixture
into creamed butter and sugar. Add
well-beaten egg and raisins and mix
well. Stir in flour. Chill. Roll out on
floured board, cut with cookie cutter
and sprinkle each cookie with nuts.
Arrange on greased baking sheet and
bake in a moderately hot oven, 375
degrees F., ten minutes.

Sugar Cookies

1 cup butter
7-8 cup sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla
3 cups flour
½ teaspoon baking powder
Cream butter, add sugar gradually
and cream together until light and
fluffy. Stir in well beaten egg. Add
milk and vanilla and mix well. Stir in
flour which has been mixed and sifted
with baking powder. Chill. Roll on
floured board to one-eighth-inch thick
and cut into fancy shapes. Arrange
on greased cookie sheet and bake 15
minutes in hot oven, 400 degrees F.

Macaroon Cookies

2 egg whites
¼ cup sugar
¼ teaspoon salt
1 cup ground almond or Brazil nuts
Beat the egg whites until foamy,
but not stiff. Stir in the sugar and
salt, then the ground nuts, and drop
by teaspoonfuls on a baking sheet.
Bake twelve or fifteen minutes in a
moderate oven, 375 degrees F.

Spiced Cookies

½ cup shortening
1 cup white or brown sugar
2 eggs
½ cup sour milk
1½ cups flour
½ teaspoon cloves
¼ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon nutmeg
½ teaspoon soda
1 cup raisins
Cream the shortening, add sugar
gradually and eggs, well beaten. Mix
and sift the dry ingredients and mix
these with the chopped raisins and
nuts or oatmeal and add to the first
ingredients, alternately with the
milk. Drop by spoonfuls on to greas-
ed baking sheet and bake in a mod-
erate oven 375 degrees F. ten to fif-
teen minutes.

Nut Wafers

2 tablespoons butter
1½ cups brown sugar
1 egg
¼ cup flour
1½ cups chopped nuts
2 tablespoons water
Mix in order and drop by teaspoon-
fuls two inches apart on to a baking
sheet greased with unsalted fat.
Bake in a moderate oven, 325 degrees
F., seven to ten minutes. Remove
from the oven, cool one minute be-
fore taking from the pan.

PIANO POLISH

Raw linseed oil, 32 ounces; butter
of antimony, 2 ounces; acetic acid, 8
ounces; turpentine, 8 ounces; alcohol
8 ounces. You can use strong vinegar
instead of acetic acid. Since so many
suites are being made with blonde
finishes, maple or birch, to mention
just the more familiar ones, the need
for a polish which will not darken
the wood has arisen.

A Face Covered With Pimples . Causes Much Embarrassment

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those red, white, pus filled pimples de-
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becomes free from pimples.
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INDUSTRIAL PEACE IS IMPERATIVE

Labor unrest leading to industrial
readjustments is, for obvious rea-
sons, an unavoidable result of gener-
al depression. Accordingly, the un-
rest in evidence in this country
should have been an anticipated
phase of our recovery. From the
speed with which settlements have
been reached in several quarters, it
was; but anticipation alone is not
enough to ensure reasonable and
peaceful settlement of the issues.

Yet peaceful settlement is impera-
tive at the present time. Canadian in-
dustry and labor have an abundance
of examples of the costly conse-
quences of disagreement. The strikes
which have retarded production and
unbalanced recovery in the United
States, and so disorganized industry
as to wipe out the benefits of labor's
early gains in France, illustrate the
point as well as practical demon-
strations at home could do.

Deadlocks and strikes are inher-
ent developments of all labor ques-
tions which must be avoided here. If
having anticipated demands for wage
and hour adjustments from business
improvement, industry should be
fairly well informed about how much
it can give. Labor should be suffi-
ciently aware of conditions to realize
that if it is to secure long-range ben-
efits it must keep its demands within
the limits of the recovery process.
To force any industry at the point of
a strike to give more than it can af-
ford to give is utter folly. Any dis-
ruption of present progress, either by
unreasonable demands or an unwill-
ingness to meet the reasonable ones,
must undermine improvement.

It is not expected that workers and
employers can arrive at mutually ac-
ceptable terms without some negoti-
ation, even a little argument. But it
is to be expected that both sides will
meet in a spirit of give and take,
willing to consider the honest com-
promise.

STUDIO NOTES

Sunday Programmes

Joe Penner, continuing his never-
ending search for gangster Butch
Smutch, will bid farewell to the na-
tives of Cannibal Islands on his pro-
gramme at 6 p.m., EST, over WABC-
CBC on Sunday, April 11. Hopping
aboard a passing ocean liner bound
for New York, Joe discovers his fel-
low passengers include a Russian
countess, a Hindu crystal gazer and
Dr. Wetwater, the mad scientist.
Songstress Joy Hodges, Gene Austin
and Jimmy Grier and his orchestra
will lighten the burden of Eagle-Eye
Penner with their musical varieties.

Director Eddie Cantor is having
just a bit more trouble casting "Gone
With The Wind" than is M-G-M, but
he will continue his herculean efforts
on Sunday, April 11, at 8:30 p.m.,
EST, over WABC-CBS. Deanna Dur-
bin, back from New York, will join
Bobby Breen and Jacques Renard in
the musical portion of the program.
And Announcer Jimmy Wallington
will probably say something about a
cast-to-cast hookup.

Listener requests have determined
the featured selection of Milton Berle
and Jolly Gillette, the sponsor's
daughter, on the Community Sing
programme of Sunday, April 11 at 10
p.m., EST, over the WABC-CBS net-
work. They will sing "He Ain't Got
Rhythm," from "On the Avenue." Bil-
ly Jones and Ernie Hare will sing
the three favorites from "Vagabond
King," while Wendell Hall warns
"The Love Bug Will Bite You."

Data And Disa

Kate Smith joins Robert Ripley as
an island proprietor. Kate recently
purchased a seven-room camp on an
island in Lake Placid. Ripley's year-
round home is located on an island
in Long Island Sound, near New York
City. It is called BION (Believe-It-
Or-Not) Island.

George Burns and Gracie Allen
both made their respective vaudeville
debuts as dancers but they haven't
tapped a tap since they became movie
and radio stars.

Joe Penner is famous as radio's
foremost purveyor of ducks, but long
before he made the feathered fowl
his stock in trade, he sold frogs for
a living. As a boy, he speared them
in the swamps near his native Nage-
cherek, Hungary.

BRITISH GOV'T ISSUES STATEMENT RE SHIPPING

(Special to The Daily Mail)

LONDON, April 9.—The British
government has issued a report in
the interest of British shipping. The
British Navy will assist any British
vessel that calls for assistance, but
British warships will not escort mer-
chant ships from port to port.

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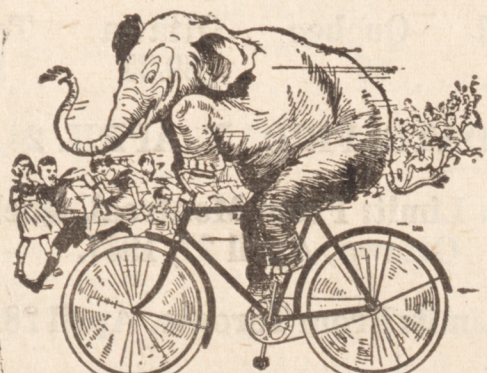
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a "Baby Elephant"

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