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**PRESS FIGHT
FOR SERVICE**

**Hon. A. P. Paterson
Seeks Explanation
From Ottawa**

The fact that Saint John has no steamship service to Australia and New Zealand was pictured as a 'serious handicap' and a 'federal injustice' to the industries of the province in a wire which went from Hon. A. P. Paterson, minister of education and federal and municipal affairs, to Hon. J. E. Michaud, minister of fisheries, and the New Brunswick representative in the Dominion cabinet over the week-end.

Mr. Paterson's wire followed receipt by Mayor MacLaren Thursday of a letter from Hon. C. D. Howe, minister of transport, stating it had not been possible to make arrangements with the owners of the Australian-New Zealand Line to rearrange their schedule so that Saint John would receive a share of their winter sailings, all of which are booked from Halifax.

This request had been made by a delegation early in December, composed of Mayor MacLaren, W. M. Ryan, K.C., M.P., for Saint John-Albert, Mr. Michaud, and J. D. McKenna, president of the Saint John Board of Trade, who waited on Mr. Howe and Hon. Norman McL. Rogers, minister of labor, at Ottawa.

An indication that he was not ready to let the issue drop at this point came from Mayor MacLaren.

"I will read Mr. Howe's letter to the council at its meeting Monday morning," he said. "However, I do not know yet what action the council will want taken."

Mr. Paterson, who in his capacity as minister of federal affairs, had been urged by the Saint John Board of Trade to use his influence and that of the provincial government in opposing an injustice against the port of Saint John, asked, in his wire to Mr. Michaud, the grounds on which the department of transport justified making Halifax the sole port of call for Australian-New Zealand line ships.

Contention here is that this is in violation of a contractual agreement covering sale of the Canadian Government Merchant Marine to the owners of the line. The contract set forth that these vessels, used in the service to the Antipodes, were to sail, from Montreal during the St. Lawrence season and from Maritime 'ports' for the balance of the year. The Board of Trade maintains that 'ports' obviously means both Saint John and Halifax, rather than Halifax alone.

As originally drawn, up the sailing schedule included sailings from both ports, but this was changed so that all were to be from Halifax.

The Telegram

Mr. Paterson's wire asked Mr. Michaud to endeavor to ascertain what transportation lines and interests, if any, were opposed to use of Saint John by the line.

It read as follows:
"Please advise on what grounds the department of transport justifies making Halifax the sole port of call of Australian-New Zealand Line. If agreeable would like to know the names of the transportation lines and other interests if any that are opposed to that line using a New Brunswick port. Having that line use only the port of another member (province) of Canada is a serious handicap and I feel also a federal injustice to the industries of New Brunswick."

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**A JUST-RIGHT DESSERT
AS LIGHT REFRESHMENT**

**Marjorie Mills Explains Directions for Its Making
and Also Provides Suggestions for Kitchen
Color Scheme and Bedroom Furnishing**

By MARJORIE MILLS
Do you sometimes find it difficult to pick the right dessert for a substantial dinner or for light refreshment after an evening of bridge? Then you'll welcome this feathery-light cake with its tart lemon filling.

In fact, this lemon-snow cake is so delicious, so attractive, it's a thrilling addition to almost any meal or occasion. What's more, it's inexpensive and easy to make.

This tempting dessert is light as a feather, fine-textured, and white as snow. It's only with a fluffy, pure white shortening that you can make an amazingly snow-white cake like this. Lightness and fineness of texture depend upon the kind of shortening used. Spry, the new vegetable shortening, makes cakes unusually fine-textured and marvellously light. Surprise your family with this delicious lemon-snow cake today. And don't worry if they take second helpings, for it's easy to digest. You can't miss success if you use these simple directions.

Lemon Snow Cake

½ cup spry
½ teaspoon salt
½ teaspoon grated lemon rind
1 cup sugar
2 cups sifted cake flour
2½ teaspoon baking powder
¾ cup milk
3 egg whites

Combine spry, salt and lemon rind and blend. Add sugar gradually and cream until light and fluffy. Sift flour and baking powder together three times. Add small amounts of flour to first mixture, alternately with milk, beating after each addition until smooth. Beat egg whites until stiff, but not dry, and fold carefully into mixture until well blended. Pour batter into two greased 8-inch layer pans. Bake in moderate oven (350 degrees F.) 25 to 30 minutes. Spread lemon filling between layers and sprinkle top with confectioners' sugar rubbed with lemon rind.

Lemon Filling

3 tablespoons corn starch
¼ cup sugar
1-16 teaspoon salt
½ cup hot water
3 egg yolks, slightly beaten
¼ cup lemon juice
½ teaspoon grated lemon rind
2 tablespoons butter

Combine cornstarch, sugar and salt in top of double boiler and mix thoroughly. Add hot water and stir until smooth. Cook over hot water until smooth and thick (15 minutes).

Pour over slightly beaten egg yolk, return to double boiler and cook one minute longer. Add lemon juice, rind and butter and blend well. Cool and spread between cake layers. Makes enough filling to spread between two eight-inch layers.

**TO DO FIRST THINGS
FIRST IS NOT EASY**

(By Ruth Cameron)

Do you do first things first?
Every once in a while it strikes me as one of my cardinal sins that I don't.

Say I have half a dozen errands to do when I go into town, two of them must be done, three others could wait until the next time I go in, and the other could wait indefinitely.

Do I act accordingly?
No, I do not. I probably see something in the window as I walk into the shopping district which reminds me of that sixth errand that could wait indefinitely. Now at this stage of the game I feel time rich. I have two solid hours and only six errands to do. I can afford to spend on non-essentials (think I magnificently) and that errand is something I want to do, so I find my feet turning into that shop and I tell myself that I will just spend a few minutes.

The shop doesn't have just what I thought it would have, but I am told of another place to try.

I try there and presently I glance guiltily at a clock and find an hour of my two hours has vanished.

Tired and Cross

Then, of course, I feel hurried and tackle the other errands in a bad state of mind. I find that I am near a shop where two of the three errands that could wait until next time I come in are to be done, and so I do them first, so that I won't have to retrace my steps. But that takes more time than I expected (most things do) and

at the end I had a scant half-hour for the vital errands. I do one of them badly and have to complete the other by telephoning after getting home. A bad job all around, not only in the matter of the errands, but in the matter of the effect on myself, since I get home nervous and irritated with myself, and with a sense of frustration. All because I don't do first things first.

The Job We Like

It's the same about the house or office. How often we do first the job we like best instead of the one that really has to be done. And then have to hurry and skimp in the more important one.

In one respect I have cured myself of this. When I had an engagement I used to work up to the last minute, leaving just enough time to dress if things went smoothly. They seldom did; something couldn't be found or the phone rang—you know . . . And the result was that I was late for my appointment. Now I dress earlier, leaving some light job to be done afterward if there is any time left over. Dressing is the thing that has to be done, and if I do it first, things move much more smoothly.

These are small matters, perhaps, but I suspect that the failure to put first things first applies to all our lives. Don't we get ourselves muddled now because we never sit down and sort out the important things and put them first? Wouldn't our lives be better ordered if we did that?

LUNCHEON AT LA MODE

I have just been to a luncheon given by the hostess editor of a smart magazine. Most of the guests were editors, and I decided beforehand that everything would be exactly as it ought to be and that I wouldn't miss a trick. I didn't, and everything was perfection—though there wasn't as much to eat as you and I would be likely to serve if we were having a party. That may, of course, be part of the chic.

There were just three courses, as is more and more usual at really smart luncheon. For the first, a platter was passed filled with delicious but mysterious objects. They turned out to be pancakes, as thin as crepe suzettes, rolled around a puree made of spinach and finely chopped mushrooms. Grated cheese was sprinkled over these rolls and browned. And very small hearts of celery and very large ripe olives accompanied this course.

The second course consisted of a green salad, tossed in an Epicurean French dressing, and served in a great olive-wood bowl, which always adds an air to any meal. A chicken mousse, served cold, was passed with it, followed by melba toast.

For dessert, there was a fruit com-

pote, and coffee in the livingroom completed the party.

A menu like this is pretty different from those one used to plow through at luncheons, not so many years ago.

A fruit cup to start with, and soup, probably trimmed with whipped cream and parsley. Then perhaps a little fish—or maybe an artichoke with Hollandaise sauce.

The main course is a good substantial one—very likely squab and French peas and potato balls. Of course, there was a rich salad and a rich dessert—ice-cream with a maroon sauce and little frosted cakes, at the very least.

And, to complete the disaster, there were the inevitable candies and salted nuts and rolls and jelly.

For all its elaborations these luncheons were easier for the hostess. They demanded quantity, chiefly, and quality up to a point. But they didn't demand as much real knowledge of food or of how to serve it, or as much discrimination in planning a menu. If you bought a lot of expensive things, like squab and artichoke, out of season, you could settle back and feel that your lunch was a smart one.

Today's standards are much harder for the hostess. But they are a lot easier on the guests!

**SHORTER WOMEN
TOLD TO AVOID
PATTERN FABRICS**

By KATHLEEN ENRIGHT
So many questions come in asking what lines are best to wear for certain measurements, that a little general information on the subject may be of help to all of you.

The extremely short women seem to have the most trouble so I will begin with them.

If the woman is short and very slender she can wear anything but the definitely horizontal lines. If the woman is both short and stout she has a difficult problem on her hands. My first advice to this woman is—lose a few pounds if you possibly can. If that is not possible you will have to get your slenderized effect from the clothes you wear.

Avoid wide belts and contrasting colors in blouse and skirt. Have as little trimming as possible on your dresses and coats. Avoid frills, ruffles, bows, etc. as these will exaggerate your size. Heavy fur trims will cut your height and make you look stouter.

When you select a fur be sure to select a flat fur. No silver fox for the short stout woman and no fur capes. Avoid large patterned prints as though they were a contagious disease.

Be sure that the stitching on your dresses runs vertically. Wear straight lines dresses and coats. If your hips are large, wear your skirts a little longer than the fashion calls for. Short skirts make hips look wider.

Do not have your dresses fitted too tightly. Of course you want a snug, comfortable fit but the skin-tight dress will make you look twice your size. Be sure that the dress or coat does not "draw" in any one place.

A great deal depends on the measurements of the figure. If you are well proportioned your excess weight is not so obvious and you have a little more leeway in choosing your clothes.

Very bright colors also exaggerate size and the short stout woman will do well to select the more subdued shades. She will also choose the smallest patterned print she can find and have this too in subdued colors.

This article sounds as though the short, stout woman has no choice at all but this is not true. Stick to the flat furs—little if any trimming—subdued colors—vertical lines and the stout woman will find herself well-dressed.

PULCHRITUDE FOR CO-EDS HIGH

VANCOUVER, Jan. 12—A University of British Columbia co-ed spends an average of \$6.70 monthly on beauty treatments, a survey shows. The average United States college girl, statistics show, spends only 67 cents a month.

NOTICE OF SALE

To Mary E. O'Brien of the City of Fredericton, in the County of York and Province of New Brunswick, Widow and to Margaret E. Connolly of Portland in the State of Maine, Widow, and to all others whom it may concern:

Notice is hereby given that under and by virtue of the power of sale contained in a mortgage bearing date the 19th day of April, A.D. 1929, registered in Book 207 of the York County Records at pages 545 to 547 as No. 81570 made between Mary E. O'Brien as mortgagor and Sarah E. Aiken as mortgagee, there will, for the purpose of satisfying the monies secured by the said mortgage, default having been made in the payment thereof, be sold at public auction in front of the post-office in the City of Fredericton on Saturday the Thirtieth day of January, A.D. 1937, at the hour of twelve o'clock noon, the lands and premises described in the said mortgage as follows: "All that certain lot, piece or parcel of land situate, lying and being in the City of Fredericton, in the County and Province aforesaid and bounded as follows. On the front by Regent Street, on the lower side by lands leased to Andrew Ryan and on the upper side by lands leased to Patrick Hurley, having a frontage of fifty-four feet on Regent Street and running back one hundred feet, being the same lands leased by A. M. J. Shore and Rev. W. H. Shore to James O'Brien, now deceased, the latter deceased to the said Johanna O'Brien by deed dated the nineteenth day of September, A. D. 1888, and recorded in the York County Records in Book H-4, pages 313 and 314."

Together with the buildings and improvements thereon and the appurtenances thereto appertaining.

Dated this 29th day of December, A.D. 1936.

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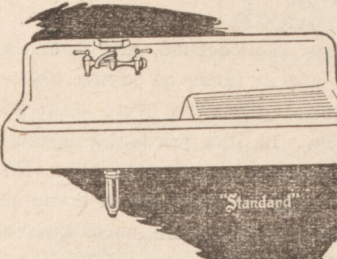
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