

HOLDING ONTO INHERITED WEALTH IS NOT SO EASY

(By Ruth Cameron)

"Gosh, if I had any money, I'll bet I could hang onto it. I don't call that so much of a stunt. It's getting it in the first place."

A youngster who has been having a very hard time to save his first thousand, said that. I didn't blame him. In these days it's some achievement to take your eye off the innumerable things the Joneses have, and that it would be nice to have, and that you can get by paying a dollar down, etc. and actually save some money. I do not wonder he thinks that's hard and that nothing else could be really comparable.

But the way the subject came up was that we were talking about one of America's greatest fortunes and I was saying that the son and grandson of the founder must have had genius to have kept the fortune intact and added to it.

And he didn't call that genius. Just to keep the money when you had it handed to you. Why that would be a cinch.

Oh, would it?

Yesterday I spoke about an old friend who has had hard times. "Well surely her brother can help her," I said, "he inherited his father's business and though her husband lost the money her father left her, surely the brother still has that fine business."

"Indeed he can't," I told her, "her brother is now working for the man who bought him out. Her brother is over 70. Think what it means to go to work at that age for the man who worked for you and then bought you out."

From that we spoke of ease after ease where the father has left money and the sons and daughters have lost most of it.

Look about you in your own circle and how many times has the son the financial genius to hold, to say nothing of increasing the money that his father has left.

Shirtsleeves to shirtsleeves in three generations is an old saying. The grandfather wears shirtsleeves to begin with and so does the grandson.

Nor is it so strange when you stop to think of it. Grandfather wears shirtsleeves to work, but by the time his son is beginning to grow up, grandfather has money and he says to himself: "Those boys shan't have to do hard work as I did, they shan't have to scrimp and save and go without. They shall have all I missed."

So the children never learn in the hard school of experience the value of money, the self-discipline, the concentration that go to making or keeping money. Why should they?

And the result is that when they are thrown on their own, they probably do not have the qualities that go toward the making or the keeping of money.

I'm not saying that they do not have many admirable qualities and are not often far more lovable than the men who forged ahead to success. But I do say that it is perfectly logical that they should not have the other qualities and that whatever we who don't have money may think, it does take certain definite qualities to hold money as well as to make it.

HECTIC LIVING PLAYS HAVOC WITH HAIR

(By Elsie Pierce)

For some years now, leading hairdressers have maintained that brushing should not destroy the line of the wave; that it is splendid exercise for the scalp and hair; that it stimulates the circulation through the scalp, normalizes the action of the oil glands and their secretions, carrying the oil evenly along the hair strands. Brushing is a splendid cleanser, too, next in thoroughness only to the shampoo, it loosens dead cuticle, dust, grime, dandruff scales from scalp and hair and removes them.

The more our hectic pace of living has played havoc with our hair, the more exposure has made it dry and brittle, the more artificial heat has served to exhaust natural oils, the more have we been urged by hairdressers and scalp specialists to brush. But all the while hairdressers were assuring women that brushing would not destroy the wave, we men were skeptical.

Now comes the new hair style that makes brushing such a "natural" thing to do that we predict more and more women will be doing it. The smooth, shining crown with only a shadow wave or no wave at all, ending in the inverted curl is one of the latest of fashion's fancies. It has taken like wildfire and it is so beautiful and so easy to keep that it should linger much longer than the average style. This is the fashion that begs to be brushed. First we brush up and out as we have always been taught to do, strand by strand. Then, still brushing, we arrange the coiffure. First we smooth down the underneath layer of hair, then the upper layer, then brush the curl around and under the fingertip. It's the reverse of the usual order of things and much easier, isn't it?

... OF ... Interest to Women

SPECIALTY RECIPES OF PROFESSIONAL COOKS

(By Marjorie Mills)

We're collecting a few other famous hotel and tea room recipes for you today, thinking you might like to have them all on one sheet to clip and try.

Hotel Statler's Cream of Squash Soup
 1/2 Hubbard squash, 4 to 5 pounds
 1/4 cup rice
 1 bay leaf
 1 stock celery
 1 onion
 1 quart stock
 1 quart water
 Boil all the above ingredients together until well cooked and pass through a fine strainer. To this add the following:
 2 tablespoons butter
 2 cups milk
 1 cup cream
 Then add salt and pepper and a little sugar to taste.

Hotel Statler Rice Pudding
 (One-half recipe as given)
 1 1/2 quarts milk
 6 ounces rice
 1 teaspoon salt
 2 cups milk (additional)
 1/4 cup granulated sugar
 1 teaspoon vanilla
 1/2 cup milk
 Scald 1 1/2 quarts milk, add the well washed rice and cook slowly. When rice begins to have creamy flavor add salt and extra milk. Add sugar about 20 minutes before the rice is thoroughly cooked, and add vanilla just before removing from fire. When rice is thoroughly cooked and the milk is almost absorbed, remove from fire, pour into a container (a baking dish) cover with one-half cup of milk.

Dempsey's Pineapple Cheese Pie
 1 8-ounce jar cream cheese
 3 tablespoons flour
 2 tablespoons butter, softened
 3 tablespoons sugar
 1-3/4 teaspoon salt
 Grated rind of lemon (pinch)
 1-3/4 teaspoon vanilla
 1 whole egg
 3 tablespoons cream
 1-3 cup milk
 2 egg whites
 2 tablespoons sugar
 Baked pastry shell
 2 cups drained crushed pineapple
 Mix creamed cottage cheese, and flour thoroughly. Add sugar and softened butter. Mix well until smooth and fluffy. Add egg and beat in well, then grate lemon peel, salt, vanilla and cream. Then add milk. Beat egg whites until stiff, add sugar by tablespoonfuls and beat until meringue stands in peaks. Fold into cheese mixture, mixing rather well, but do not beat. Spread drained crushed

IRISH GREEN GOES INTO OLD FASHIONED BOUQUET

(By Cynthia Proctor)

Old Fashioned Bouquets
 Use a lace paper doily, slit in centre. Cut strips of cellophane paper about 1 1/2 inches wide and 4 inches long. Place a mint in the centre, fold over and twist tightly. Put a bunch of these together, bind stems with green crepe paper, add a leaf of green crepe paper, slip in the doily and tie stems with a green ribbon.

Nut Cup Hats
 For ladies' hats, use nut cups, and slit a paper doily in middle cross fashion. Place the doily over the upturned cup for a brim, make a slit in cup at edge of brim on either side, slip a green ribbon through and up over top of hat. Leave ends long enough to tie in back of head.

For "top hats" for the gentlemen guests, use a paper drinking cup, cut a cardboard brim to slip on the cup, make a green band of cardboard and finish with a pom-pom of green paper in front. A rubber band slipped into each side of brim will hold the favor "top hat" securely.

Speedy St. Patrick's Parties
 St. Patrick's Day parties still hold the spotlight, and every one wants easy, speedy refreshments and speedy snappy fun. This menu is easy to serve to a large group. It's fresh as a spring daffodil and green as grass!

Buffet Refreshments
 Jellyed Dublin Salad
 Shamrock Biscuits
 Pineapple Ice
 Marshmallow Mint Sauce
 Salted Nuts Assorted Mints
 Jellyed Dublin Salad

1 tablespoon gelatin
 1/2 cup cold water
 3/4 cup boiling water
 1/4 cup vinegar
 2 tablespoons sugar
 1/4 teaspoon salt
 Few drops green coloring
 1/2 cup sliced stuffed olives

pineapple over baked pastry shell and pour the cheese mixture over the pineapple. Bake at once in a hot oven for 20 minutes. Temperatures should be 450 degrees F. for first five minutes, then reduce to 400 degrees F. for rest of baking time. Build up sides as far as possible when making shell. Will make a nine-inch pie.

Schrafft's Devils' Food Cake
 1/2 cup butter
 1 cup sugar
 2 egg yolks
 4 ounces melted chocolate
 1-3/4 teaspoon salt
 1 teaspoon soda dissolved in 1/4 cup buttermilk
 1 cup pastry flour
 1/2 teaspoon vanilla
 2 egg whites, beaten stiff
 Cream butter and sugar well, add beaten egg yolks and chocolate and beat again. Add soda and buttermilk sifted flour and salt. Add vanilla and fold in beaten egg whites. Bake in greased layer cake pans in moderate oven. This makes two 8-inch layers.

Cocoanut Icing
 2 cups granulated sugar
 1/2 cup boiling water
 2 egg whites
 1 teaspoon vanilla
 Cook sugar and water slowly until it spins a thread. Beat egg whites stiff but not dry and pour the syrup in, a little at a time, beating all the time. Beat only until light and creamy. Add vanilla. Spread icing between and on top of layers and then sprinkle with fresh grated cocoanut.

Confectioner's Sugar Fudge
 2 cups confectioner's sugar
 2-3 cup milk
 2 tablespoons cocoa
 2 tablespoons butter
 1/2 teaspoon vanilla
 Mix sugar, milk and cocoa in sauce pan. Boil until a little drier than cold water forms a rather firm ball. Remove from fire and let stand in a pan of cold water till cool, adding butter as soon as it is removed from the fire. Beat until creamy, adding vanilla before pouring. Pour into a buttered pan and cool. Mark off in squares.

Plain Butterscotch
 2 cups granulated sugar
 2 tablespoons butter
 2 tablespoons hot water
 1 pinch salt
 Cook the sugar, butter, hot water, salt together to 248 degrees F., stirring very little. Pour on oiled slab or into well buttered pan to the height of one-quarter of an inch. When cool, mark into oblongs, one-half of an inch by one inch. When cold pack in air-tight glass jar.

IS IT ONLY MEN WHO NEVER GROW UP?

Many a Woman Thinks So, Forgetting Tricks Wives Play on Men.

(By Beatrice Fairfax)

"It seems to me that these husbands who agonize over never quite grow up," a woman said recently in a burst of confidence. "Their mothers spoil them, and we wives get what's left of the softening, coddling, pampering process to do with what we can."

"When my husband is lovely to all of us, suggests a move, or something new in the way of clothes for one, I know someone (maybe a siren) has snubbed him and now he's coming back to Mother for a little sympathy, and to be told what a great, big, splendid man he is."

"It's O.K. after we make the discovery that husbands are just little boys at heart."

Often I've been accused of taking sides with the women, and maybe it is true. They have a harder time in this vale of tears than the men they marry. But this instance is an exception. Sometimes I think we go men one better in this matter of never growing up.

Don't we women wheedle, play-act, get our own way by all sorts of tricks and arts?

Doubtless, our wives began in the good old cave days, when our ancestors knew that if they couldn't handle the "old man," as Chesterton called the lord of the cave, out they would go, and their children with them.

Then began all those winning ways for which we have become so famous—or infamous. We learned that a soft answer turned away wrath, that men preferred to hear nice things said of themselves, rather than the bitter truth, that they preferred low voices to angry, strident ones.

All this wisdom harks back to the maternal instinct, the great civilizer, and the urge to keep a cave over the children's heads. Men were more concerned in those days, with hunting and fishing, and fatherhood was not a strongly developed trait.

One has a feeling of compassion for men, because women got such a long start on them in intuition. It is this terrifying innate wisdom in the ways of making a man happy and contented, which is responsible for the greatest love affairs the world has ever known.

SHORT TALKS FROM MAYOR'S CONFERENCE

Proposed amalgamation of the Union of Canadian Municipalities and the Dominion Conference of Mayors will be discussed by Alderman W. H. Begg of Montreal, President of the United of Canadian Municipalities, during a broadcast over the National network of the Canadian Broadcasting Corporation, March 16 from 9 to 9:30 p.m. EST. The broadcast will be in connection with the Dominion Conference of Mayors to be held in Ottawa on that date.

Stanley Lewis, Mayor of Ottawa, and Chairman of the Dominion Conference of Mayors, will open the broadcast with a brief address. Other speakers will be Edward J. Cragg, Mayor of Halifax, who, as representative of the municipalities in the Maritime provinces, will discuss "The Permanence of the Unemployment Problem." Adhemar Paynault, Mayor of Montreal, representing the municipalities of Quebec, will speak on "The Importance of Municipal Administration," and he will be followed by W. D. Robbins, Mayor of Toronto, who on behalf of the Ontario municipalities, will discuss "The Moral Effects of Unemployment on the People." Harris S. Johnstone, Mayor of Moose Jaw, representing the Municipalities of the Prairie Provinces will talk on "Problems of Western Municipalities." The last speaker on the programme will be George C. Miller, Mayor of Vancouver, representing the Municipalities of British Columbia, who will discuss "Municipal Finance."

The broadcast, which will originate in Ottawa, will open with the playing of "O Canada" and will conclude with "God Save the King."

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Sidney C. Ellstrom, actor appearing on many programs, is frequently called upon to make announcements in the Scandinavian tongue on short wave broadcasts.

MELODIC STRINGS

Two Gavottes, from the Mozart D Major Overture, will be featured on the National network presentation of Alexander Chuhaldin's "Melodic Strings," scheduled from the CBC studios at Toronto on Monday, March 15 at 9 p.m., EST. A programme of brilliant variety and interest will be heard with the famed string orchestra under the baton of this internationally known Russian-Canadian conductor.

The programme for this date will open with the Overture from "Iphigeneia in Aulis," by Gluck and will include an arrangement by Cramer of Schumann's lovely "Abendlied" (Opus 85, No. 12.) "Canzonetta" from the opera "Don Giovanni" by Mozart, will be another highlight of the programme.

The concluding selection is the well known "March Militaire," by Franz Schubert.

Jerry Belcher, who is conducting Our Neighbors programme on NBC Sundays regards the failure of a single interviewee to exclaim "Hello Ma" an outstanding fact of his long experience. Jerry thinks this is a record in restraint.

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