

OPPORTUNITY OUTLINED FOR OUR CANADIAN SALESMAN

British Federation of Industries Look Hopefully To the Orient—Material Needed For Building Up of State—Early Development in Fields of Communications, Housing, Modern Amenities and Mining.

(By J. E. POOLE) cent of its population are engaged in London, Jan. 14—The group of representatives of the Federation of British Industries which went to the Far East with the object of studying conditions in Manchukuo on behalf of the Federation have just issued their report and in this there is a great deal of information regarding that mystery nation and its future which should be of particular value to Canadian industrialists interested in developments in the East.

The State of Manchukuo, the report points out, has an area of over 460,000 square mile, and thus is larger than France, Germany, Switzerland and Austria, combined. Its population is estimated to be in the neighborhood of 30,000,000, of whom 28,000,000 are Chinese, and between 70 and 85 per

cent of its population are engaged in agriculture, for which its rich soil, particularly in the south is well adapted. Agricultural products include the soya bean, Kaoliang, millet, cotton, tobacco, while wheat is grown in the north and there is a thriving cattle and sheep industry.

In addition Manchukuo has valuable timber resources and also is reported to be mineralized to some extent with lowgrade iron ores, coal, and shale oil, and some alluvial gold deposits. The importance of its mineral wealth, however, is speculative at present, because of the somewhat sketchy character of all existing surveys.

One Crop Weakness Manchukuo, like some of the west-

ern countries, suffers from its reliance upon one crop, the soya bean, in the past; and as in the case of Canada and her wheat crop, when world prices of that crop slumped, the resultant loss gravely upset the balance of trade.

Up to 1932, the trade balance of Manchukuo was a favorable one but in 1933 the unfavorable balance had reached 91,000,000 yuan and for the first eight months of 1934 it has been estimated at 74,000,000 yuan.

With the Government of Manchukuo determined to continue its widespread development policy necessitating abnormally large imports, this balance seems likely to remain unsatisfactory for some years, and indeed, the backward conditions of the country compels this if its future is to be assured.

While hoping for a rise in the prices of its agricultural products the Manchukuo government is strongly urging and supporting the diversification of agricultural products, especially toward increasing the growing of cotton and tobacco in the south and wheat and cattle in the north.

Japan a Big Factor

Japan is, naturally lending her advice and perhaps assistance in this policy, since the development of a near-at-hand supply of cotton, grain and other products is of immense importance to the Island Kingdom, particularly in view of the close relation between the Manchukuo yuan and the Japanese yen and also because of the fact that development of the new Kingdom means the establishment of a new market for Japanese manufactures, and, as Japan has poured money into Manchukuo it is to be expected that Japan will reap the larger benefit.

Railways Are Modern

"It is difficult," says the report, "to overestimate the importance of the part played by the South Manchuria Railway in the development of Manchukuo. The S. M. R., is not only an important railway, it is, in addition, the instrument which has mainly been responsible for the development of the country. It can, perhaps, best be compared to the Canadian Pacific Railway in the early days of Canada, and with the Chartered Company in Rhodesia."

It is a vast organization. Not only does it own 700 miles of its own, but it also has been handed over the operation and administration of the entire railway system of Manchukuo, with the exception of the Chinese Eastern Railway and when a final settlement has been reached between Soviet Russia and Manchukuo regarding that railway it is expected that it also will be operated under the direction of the S. M. R.

The main lines of the S. M. R. are excellent and the rolling-stock good and its time-tables are steadily being improved in speed. Locomotives and carriages are streamlined and the trains air-conditioned while vibration and noise have been almost eliminated, even at high speeds. The financial condition of the railway is on a sound basis. Fifty per cent of its shares are held by the Japanese government which guarantees the foreign loans of the company floated in London.

There is great activity in building, not only in the railway zone, but outside it, including government and municipal offices, hospitals, schools, private houses and sports grounds and the cities are being rapidly modernized. Here is, moreover, much work being done in the extension of telegraph, telephone and radio services and in the establishment of water and sewage services. Here is some question as to whether the pace is not too fast in providing all these facilities at such a heavy capital cost, in view of the fact that Manchukuo is a new county and the drain upon her capital in providing such a vast building scheme must be heavy, especially since a proportion of the work must be classed as non-productive.

National Plan Ideal

Manchukuo offers a picture of industrial development under modern conditions which should provide an illustration of what it is possible to do along these lines under rather strict government guidance. The government has declared its intention of keeping control over industry in respect to the extent to which it may establish itself in the States, with particular reference to basic industries. These may not be established without the consent of the Government and the Government will retain a varying measure of control over them after establishment. In other words the

Manchukuo Government has adopted the principle of economic state planning with a view to controlling the development and dispersal of her natural resources.

The Committee of the F.B.I. in summing up their views of the immediate future of the State say:

"No one can fail to be impressed with the activity which is being manifested. We believe that development in the future will be chiefly in the lines of communication, housing, modern amenities and mining. We hardly think that any very great industrial development in the ordinary sense of the term is to be anticipated in the near future in Manchukuo except for special products."

It may be surprising to learn that this new State established its own Central Bank as far back as 1932. This institution has the sole right to issue notes and to coin money. Practically all the old notes have been redeemed and the position of the yuan has been rendered stable.

The state budget is claimed to be balanced for 1934, but its future is more problematical because of the drafts upon the State finances which must ensue when Japan presents her bill for the cost and upkeep of Japanese troops which maintain order in Manchukuo. The first instalment of these costs reached the sum of 9,000,000 yen, while the expenditure for the present year for these services is estimated to amount to 159,000,000 yen.

Manchukuo has in the past obtained a good revenue from the import duties, especially in view of the heavy shipments into the country in connection with the various development schemes, but this revenue is bound to decrease as time passes.

Banditry is Passing

Of the conditions in respect to law and order the delegation says that as recently as two years ago there were probably 350,000 bandits at large in Manchukuo, but adds that the Japanese troops have proved highly efficient in handling this problem and banditry on a wide-spread scale has disappeared, and such activity of this type today is confined to a few groups of individuals and waged for gain rather than for any political reason. There is still a good deal of this class of crime in the mountainous parts and along the Korean border, but little in the more settled districts.

The courts of justice, formerly most unsatisfactory, have made some progress toward a sound basis but there remains considerable need for further modernization.

While the mission, consisting of Rt. Hon. Lord Barnby, Sir Charles Seligman, Mr. Guy Loeck and Mr. Julian Piggott, made their report primarily for the business interests in Great Britain, there should be opportunity in Manchukuo for Canadian industrialists engaged in the production of machinery and other material needed for the building up of a new State, and this report offers a birds-eye view of the situation there and the conditions which would have to be faced by anyone planning to enter that particular market.—Montreal Star.

Sim—"What you going to buy her for Christmas?"

Jim—"Why, I don't have to buy her anything because I'm going to give her the go-by."

"What kind of fur is her new coat?" "Mink. But she got it off a bear who proved to be a dear."

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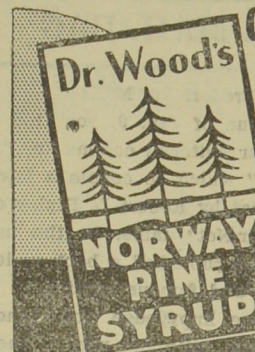
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Of Interest to the Women

HOT MUFFINS AND ROLLS

POPULAR WITH MEALS

Why Not Have Hot Breads More Often at Home, Since You Always Enjoy Them at Restaurants; Mixing and Baking Rules

(By Marjorie Mills)

The "hot roll" boy with his warming oven hung around his neck, is certainly a popular new addition to the dining room of one of Boston's old hotels, where we frequently have our lunch.

And when he slides the top of that oven open and you sniff the delicious crusty rolls, corn muffins, baking powder biscuits, little sugary-topped biscuits or melba toast, you will understand why hot breads served at any meal are always acclaimed.

It's strange that hot biscuits or hot muffins or cornsticks are not served oftener in restaurants and in our own homes.

It takes such a few minutes for mixing and baking and for re-heating at the second or third appearance. Quick hot breads are numerous in variety and they're so good. And while you are making your resolution to become better acquainted with them, resolve too, that they will be served piping hot, not discouraging lukewarm. Far better to forget about them entirely if they can't be served hot. They must be feather-light, too, and well salted so they won't have that flat, uninteresting taste.

With all the prepared flour mixtures on the market, it takes but a few minutes to mix and bake fresh hot breads for every meal. Or if you prefer, you may have the dry ingredients, for a corn bread or muffin mixture, or example, all measured and sifted, the muffin tins greased and then it takes but half a minute to beat the egg, add milk and stir in the dry ingredients. For biscuits, the dry ingredients may be measured and sifted into the bowl, the fat measured into it and all that remains is the combining of ingredients. If your kitchen is small and serving space at a premium, make your biscuits before the "last minute" rush and slip them into the refrigerator until baking time. This chilling before baking may even make them a bit lighter.

Here's a baking powder biscuit that will not fail if you follow the simple directions.

BAKING POWDER BISCUITS

2 cups all purpose flour
1-2 teaspoon salt
4 teaspoons baking powder
1-3 cup fat
2-3 cup milk, about
All purpose or cake flour may be used in making biscuits. When using the latter, allow 2-3 cups.

For the fat, you may have your choice. Lard or a similar product, one of the vegetable fats is best. Butter gives a good flavor, but is expensive and more is needed than the other fats, since it is not highly concentrated. Half butter and half lard is very good.

Sweet milk, sour milk and butter-milk are interchangeable. With either of the latter allow one third teaspoon soda to two-thirds cup milk and reduce the amount of baking powder to two and one half teaspoons.

MIXING AND BAKING

Sift the flour, measure and return to sifter. Measure baking powder and salt, turning them into the flour as you measure. All measurements must be level. Sift flour, baking powder and salt directly into the mixing bowl. Measure the fat. One-third cup equals 5-1-3 tablespoons—it may be easier for you to measure that way. Put into the flour and with the finger tips or a

pastry blender, blend fat with flour, work lightly, rubbing the particles together; not the hands, just the fingers should be used.

Add the milk. It is best to add it all at once. You probably will need about two teaspoons more than 2-3 cup, this may be added later. Quickly, with a wooden spoon or a sturdy fork, stir the fat-flour mixture and milk together as vigorously as the bowl will permit.

Turn the dough onto a lightly floured board or cloth and knead as you would light bread for about twenty seconds. This gives the biscuits uniformity of shape. Roll out, cut, and do not use too large a cutter. The smaller biscuits bake more quickly, giving a lighter biscuit than when the larger cutter is used. Have your oven heated to 425 degrees Fahrenheit, and the biscuit pans ready. Melt one square or one tablespoon butter in the large pan and one half the amount in a small pan. Turn the biscuits over in this melted butter. Now they are ready for refrigerator or oven. Slip them into the oven just 12 minutes before serving—not one second sooner. It is better to let diners wait for the biscuits than have the biscuits done too soon.

VARIATIONS OF BAKING POWDER BISCUITS

Add one or two egg yolks and use less milk for a richer biscuit.

For tea biscuits add one tablespoon sugar to dry ingredients and stir in chopped nuts after the fat is worked in. Sprinkle with additional nut meats on the top before baking.

For late supper, add chopped cooked ham, 1-4 to 1-2 cup. Or roll out the dough, spread with deviled ham well seasoned and moistened with melted butter. Roll up as you would a jelly roll. Cut off in slices and bake in muffin tins in a hot oven.

For cheese biscuits, mix one cup grated cheese into the fat-flour mixture lightly before adding milk. Roll out quite thin and serve with salad or for afternoon tea.

For orange tea biscuits, roll out biscuits and cut, dip half pieces of loaf sugar into orange juice, press one piece into each biscuit and sprinkle grated orange rind over the top.

Butter, marmalade and nut meats make a delicious filling for the pin-wheel biscuits. Roll out the dough, spread with softened butter, orange marmalade and sprinkle over with finely chopped nut meats. Roll up, cut in slices and bake.

For tea table scones, make standard biscuits, adding two well beaten eggs and using cream for the liquid. Roll 3-4 inch thick. Cut into large triangles and bake in hot oven 15 minutes.

"So Mame didn't win that base ball player, after all?"

No. He's a good catch all right, but he threw her down."

WHEN THE OCCASION REQUIRES THE PURCHASE OF A FUNERAL

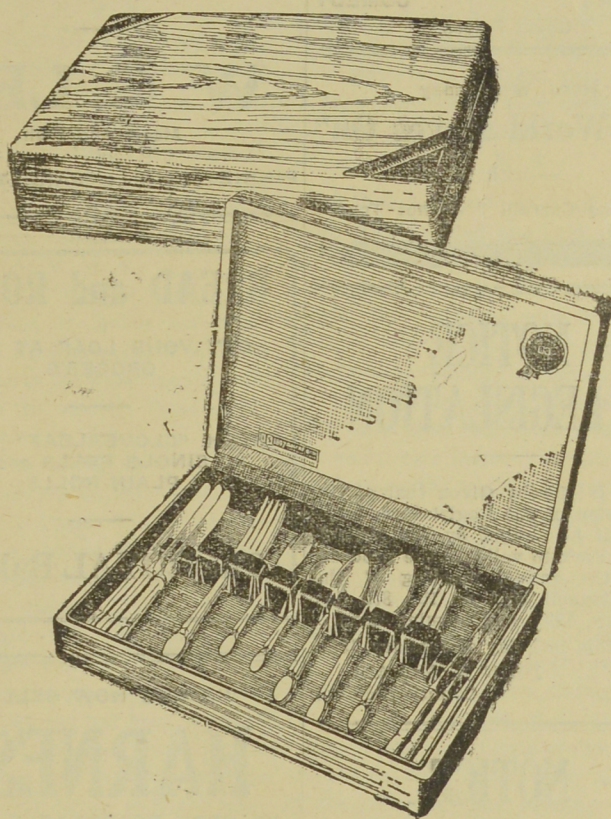
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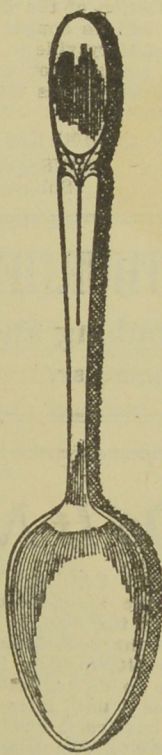


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