

FRENCH BEGGARS PUBLISH A PAPER

It Contains Advertisements Offering Desirable Locations For Panhandlers.

NEW YORK—Begging as an industry is no novelty in many countries, but France is the first to have a newspaper devoted to the interests of that "profession." Men who have fallen on evil days are to be found in Paris as they are in every city, including New York. There never has been any lack of panhandlers in this city, but it is doubtful if there was any organization that looked after their interests thereby getting them good "spots" in which to wheedle money from well intentioned people who pass their way.

Before prohibition days and after the war men were "made up" to appear badly crippled, and some of this was done in the back rooms of Bowery saloons, and the men sent to certain corners or to subway entrances. "Blind" were led to places and left there. When the "take" was sufficient for the day they just went away from there, and it did not need any one to lead them to a wet spot where they filled up with cheap liquor.

There has been a great improvement in street conditions as far as it applies to beggars. There are fewer. Probably one excellent reason is that they have been arrested and an effort made to reclaim them, through medical treatment as well as sending them into employment. Just now the relief rolls will produce more income than any near-professional panhandler could hope to pick up on the streets. Beggars do not like to work, but the Welfare Council of this city has evolved a scheme whereby they will be sent to prison if they do not take kindly to the plan outlined for their good.

The publication in Paris is called The Beggar's Newspaper and its editor is a former clerk. The object of the paper is mutual defense, particularly against the incursion of amateurs into the ranks of the mendicants. This the editor calls "unfair competition," and he uses a great deal of space in pointing out how this can be avoided under a comprehensive organization. He urges all professionals to fight relentlessly against amateurs breaking into their ranks.

The paper contains quite a lot of advertising. The "want ads" are cheap but they help the overhead of the publication. One reads: "For sale,

good location in small but rich provincial city."

Another proposes: "Much-frequented church porch. Average daily takings 25 francs. What offers?"

The organization behind the paper agrees to see to it that the advertiser or buyer of the concession lives up to the terms of the agreement. On the other hand the one who sells the right to beg from a certain spot must protect the "tenant."

The begging of money in America has not yet reached this form of association. Rights have been sold by persons who had no right to take money away from them, but the panhandler in America seems to have been mostly on his own. Occasionally two or three would team up to "work" a lucrative neighbourhood, but they could not do more than strong arm their position. There is one thing that is noticeable as between the beggar in a foreign country and one here. There he will take any coin you give and he always will appear grateful.

Here the panhandler, usually handicapped with cheap liquor, often abuses his benefactor if the amount does not come up to his expectations.

There are beggars here, however, as a recent report shows. In the fifteen months up to May 1 6,291 persons were arrested. Penal sentences were imposed on 2,412; sentence was suspended to the number of 2,957, and the records show that many of those that fell into the hands of the police had been well educated. Thirty of the mendicants arrested had been in trouble thirty times or more for soliciting alms. Of the total 130 were women. Four hundred and eighty-eight had never gone to any school, 3,244 did not complete grammar school, sixty-four started college courses and failed to finish and 45 had a college degree.

Approximately 60 per cent were more than thirty years old, while 319 boys between the ages of 16 and 20 were picked up. Many of them were returned to their native towns, having come here to get work and failing took to the begging route.

Hoboes who have a leader and have a small publication are not to be confounded with street beggars. They claim a different standard and repudiate men and women who beg for the pleasure of getting a sufficient amount of money with which to buy liquor without doing any manual labor to get it.

PRISONERS IN 1812 MADE COMFORTABLE

HALIFAX, N. S., July 9—Evidence bearing on conditions at the Melville Island prison, and the treatment accorded the prisoners detained there during the war of 1812, has been unearthed at Lewiston, Maine. Declared by authorities to be an important historical find, letters written from Melville Island by a prisoner of war, and addressed to the youth's "Honorable Father", have been discovered. In splendid condition, the documents were uncovered by the city engineer among some old dusty files.

The writer of the letters was known in history as a famous war prisoner. He was John P. Read, son of Dan Read, the first postmaster at Lewiston.

In his letters young Read spoke highly of conditions at the prison and included praise for the treatment accorded the men by the British, declaring that "in Halifax we are as comfortable as it is possible for prisoners of war to be."

The young prisoner through his letters described to his father his first glimpse of Halifax, obtained from the frigate Ceylon on which the prisoners were transferred from Quebec.

Home Is No More But Taxes Remain

VANCOUVER, B.C., July 9—S. Beaumont, of Vancouver, finds he must pay taxes on a non-existent building. Recently his house on Heather Street

LET DYSART SELECT HIS OWN CABINET AS IS HIS RIGHT

Sackville Editor Has Some Good Advice Regarding Those Who Should Be Selected.

The Sackville Tribune: As regards the personnel of the Dysart cabinet, I think that the job of making selection should be entirely in the hands of Mr. Dysart, premier elect, who knows better than anyone else what material is required. Forty three supporters of Mr. Dysart have been elected and I suppose that if the truth were known, 44 of them think that they should be given cabinet rank. As a matter of fact Mr. Dysart has excellent material from which to select his cabinet, but many considerations enter into the problem; ability, geography, religion and race. The Dysart executive should be representatives of all interests. My observation is that usually the man, who wants a job or position should not have it. Men seem incapable of seeing themselves as others see them and our own "Ego" warps our better judgment. Mr. Dysart will be called upon to form a government and knowing the calibre of the man, knowing his consuming desire to be of service to his native province, I have the fullest confidence that he will choose wisely and do justly.

Women Advised To Keep Guard On News Right

Advocating the Canadian Women's Press Club protest any move threatening the freedom of the press, Mrs. Elizabeth Bailey Price of Vancouver, in her presidential address at the seventh triennial meeting of the organization, asked for a firm stand for recognition of the traditional rights of newspapers of Canada.

Mrs. Price deplored the "Act to Regulate the Publication of Reports of Judicial Proceedings in Civil Matters" passed recently by the legislature of Alberta. Describing it as "press limitation legislation" she asked if it represented the "thin edge of the wedge of press censoring in Canada."

"The freedom of the British people is bound up in the freedom of the press," she proceeded. "It is the most potent instrument of human liberty today. The newspapers of Canada are sincere in their ideals of giving honest presentations of the day's news in their fearless expression of editorial policies they believe to be for the ultimate good of their communities and their country."

Declaring the "growing enslavement of the press of Europe" was alarming to stand on guard for the freedom of the press in Canada, Mrs. Price noted that some years ago the Manchester Guardian, the Frankfurter Zeitung and Corrier de la Serra were described as "lighthouses of freedom." Of these three only the Manchester Guardian remained. Hitler and Mussolini had suppressed the other two. "As long as there is a free press there will be no dictatorship," Mrs. Price said. Canadian governments and organizations might well emulate the Roosevelt example of taking the press into their confidence.

Mrs. Price made strong plea the C. W.P.C. offer its co-operation to the suggestion of Rt. Hon. R. B. Bennett that the British Empire commemorate this Jubilee year by a united stand for the abolition of war and establishment of world peace.

"Make the will to peace stronger than the will to war," advised the president. "Wherever you go talk peace, think peace and write peace."

was torn down, but he is obliged to pay \$60 taxes for 1935.

The city law department advised him the building has been razed after the 1935 assessment roll was closed, and that, under the city charter, it cannot be re-opened.

Records here show of a similar case brought before Nova Scotia courts and the proprietor of a building was forced to pay taxes for the ensuing year after it had been destroyed by fire.

Cf Interest to Women

CLAM CHOWDER A FOOD

FOR STRONG MEN

Not A Delicate Broth For Invalids, But Rude, Rugged of Body and Substance.

NEW YORK, N. Y., July 9—Alas, what crimes have been committed in the name of chowder. Dainty chintz-draped tea rooms, charity bazaars, church suppers, summer hotels, canning factories—all have shamelessly travestied one of America's noblest institutions; yet while clams and onions last the chowder shall not die, neither shall it sink into the limbo of denatured, emasculate, forgotten things.

Clam chowder, mind you, is not a bique, not a Parisian potage not a delicate broth for invalids. A certain famed American, Mrs. Malaprop, is credited with saying indignantly, when a friend remarked upon her daughter's frail physique: "Delicate? Nonsense! My daughter is one of the most indelicate young women in Chicago!" And by the same token, clam chowder is essentially one of the most indelicate of our national dishes. It is rude, rugged, a food of body and substance—like Irish stew, Scottish haggis, English steak-and-kidney pie—a worthy ration for the men and women of a pioneer race and for their offspring.

It matters not whether you belong to the milk or the water party in the chowder cult, clams and onions and salt pork are the fundamentals on which to concentrate. Much was said about onions in relation to Spanish omelets awhile ago in this column and much must be said of onions and clams when chowder is in the balance.

"Take a dozen clams and one small onion," says a certain undeservedly popular cook book, taking the name of clam chowder in vain. A dozen clams, forsooth! Take four or five dozen good soft clams, if your family is a small one. Men and women of Rhode Island and Massachusetts Bay never sat down to less than a peck of clams apiece. And then take six large onions and half a pound of the finest fat salt pork. Cut the pork in half-inch dice and brown them slowly in an iron skillet, then slice the onions thinly into the pork fat and let them turn to golden-brown rings. Meanwhile wash the live clams, using a brush to get rid of all sand, and heat them slowly in a pan till the shells open. Save the juice, cut off the long necks, and remove the coarse membrane, then chop half of the clams, not too finely, and keep the rest whole. Put pork, onions, clam juice, and a quart of boiling water in a kettle, and add three peeled large tomatoes, one bunch of leeks cut finely, two stalks of celery thinly sliced, two young carrots diced, a tablespoon of chopped parsley, a generous pinch of thyme, two bay leaves, one teaspoon of salt, half a teaspoon of freshly ground black pepper, a slight grating of nutmeg, and let the mixture boil up smartly. Then reduce to the simmering point, and put in three large potatoes, cut in neat dice. Prepare a roux by browning two rounded tablespoons of flour in two tablespoons of butter and make it creamy and smooth by stirring in broth from the pot. Put all the clams into the kettle before the potatoes begin to soften, and simmer slowly until the potatoes are just right, then stir in the roux and two large pilot biscuit coarsely crumbled, and add a tablespoon of Worcestershire sauce and a dash of Tabasco sauce.

Manhattan chowder? Yes, but it came from Gloucester, Swampscott, Nahant Cohasset, Scituate all around the Cape and up and down Narragansett Bay from the Point to Providence. In more spacious days good trenchermen downed a quart of clams with lobsters, crabs, bluefish and green corn, all roasted in steaming seaweed that was banked on superheated rocks. And all the good men who were still conscious finished off with half a watermelon.

They make all the varieties up there no matter what you call them and if you prefer a milk or cream chowder, leave tomatoes out of the

recipe and use only a pint of water. Then, when the chowder is ready to serve, bring a pint of milk to a boil, and add it to the chowder off the fire, with a pint of rich cream, heated but not boiled. Still another variant retains the tomatoes, but a quarter-teaspoon of soda is stirred in before the milk and cream are added, to prevent curdling and color and flavor are effective and satisfying. In reviewing the recipe, note that a pinch of thyme is prescribed and don't forget it. All the flavors and seasonings are highly essential, but the pinch of thyme is vital, like the pinch of saffron in bouillabaisse.

Cheese In The Picnic Basket

The picnic season is here again and from now until the leaves have changed their color many a picnic basket will be packed, and many a happy family or group of friends will go to the woods, the trout stream or other enchanting haunts to enjoy hours of leisure in the great outdoors.

Some foods seem to be just right for picnics—and cheese is one of them. Cheese sandwiches are, without a doubt, the most popular and most practical way to serve cheese at a picnic. It is a good idea, and an easy matter to vary the sandwiches from one picnic to another by making use of the many cheese fillings, which can be so quickly and economically prepared. For tasty and nourishing sandwiches blend cheddar, processed, cottage or cream—with salad dressing and add chopped green pepper, green onions, pimento, nuts, pickles, olives and celery. Use a generous amount of filling with brown or white bread cut to suit the occasion—in other words not too thin or, for a change, use the filling in buttered tea biscuits or rolls.

Another suggestion is to serve plain buttered bread or rolls in place of the sandwiches and make cheese a part of the salad by combining grated cheese with the other ingredients, or by serving a cheese dressing with the salad, for the dressing blend together equal parts of grated Canadian cheddar cheese, processed, cream or cottage cheese with salad dressing, folding in whipped cream if desired. Small balls of cottage or cream cheese, slices of Canadian cheddar or processed cheese, large prunes or celery sticks with a cheese mixture all add flavor and food value to the picnic salad plate. And speaking of salads keep in mind cucumbers, tomatoes, celery, asparagus, pineapple, peaches and pears are especially delicious served with a cheese accompaniment.

Still another idea—for your next picnic make a pan of cheese straws, or cheese biscuits and see how they are enjoyed:

CHEESE STRAWS

1 cup of flour
1 teaspoon baking powder
1 teaspoon of salt
1-2 teaspoon of mustard
Dash of cayenne
2 tablespoons of butter
2 cups grated cheese
Cold water

Mix dry ingredient. Add butter and cheese. Add water to make a dough. Roll 1-8 inch thick. Cut in strips 4 inch x 1-2 inch. Bake at 400 degrees Fahrenheit for ten minutes. Yield—3 1-2 dozen.

CHEESE BISCUITS

3 cups of flour
2 tablespoons of baking powder
3 tablespoons butter
1-2 teaspoon of salt
1 cup milk (about)
3-4 cup of grated cheese
Sift the flour, baking powder and salt together and cut in shortening. Add the grated cheese and enough milk to make a soft dough. Roll, cut in shapes and bake in a hot oven of 400 degrees Fahrenheit about 12 min-

utes. The dough should be handled as quickly as possible and mixed only enough to blend the ingredients.

OATMEAL COOKIES

3-4 cup shortening
1 cup white sugar
2 cups flour
1-2 teaspoon salt
1-2 teaspoon baking powder
2 teaspoons baking powder
1-2 cup sour milk
2 cups quick quaker oats
Cream shortening thoroughly; blend in sugar gradually. Sift flour, measure and re-sift with salt, soda and baking powder. Add sour milk and oats alternately to the butter and sugar mixture, then gradually stir in the sifted dry ingredients to make a soft dough. Chill until very firm. (This will require about 12 hours. Roll to 1-6 inch thickness using a lightly floured board, cut out with floured cutter and bake in a moderate oven, 350 degrees Fahrenheit until lightly browned (10 to 15 minutes).

Congregation Build Church Without Money

WAPELLA, Saskatchewan, July 9—High cost of church building means so little to one Saskatchewan congregation—expecting plenty of hard labor.

Man-power, substituted for funds, has given the people of Wapella Evangelical congregation a start on an edifice where last fall, there was none.

Men of the congregation cut, hauled and hewed popular logs for the project. Their women raised money by teas and entertainments to purchase the "trimmings".

Their minister, Rev. H. M. Riegel, took a hand in the labor, but is modest about his efforts.

Not one dollar has been paid out for labor.

In some cases, logs were hauled from bluffs fifteen miles away during the winter. A windlass and circular saw, obtained this spring, also called for man-power.

Others dug the basement, 42 feet by 24 feet. Out of the \$300 raised by women of the congregation, cement, windows, shingles and flooring will be brought.

There may be a small indebtedness, but farmers of the district anticipating a good crop, will be ready to make it up when harvest rolls around.

The Daily Mail is the only "daily" in New Brunswick with a full radio page and programme.

CITY OF FREDERICTON

NOTICE OF ASSESSMENT

The Assessment Roll for the City of Fredericton for the year 1935, is now in the hands of the City Treasurer, for collection, and all persons therein assessed are hereby required to pay the amount of their respective taxes forthwith to the City Treasurer at his office in the City Hall, Fredericton. A discount of five per centum will be allowed on all taxes paid on or before the twenty-fifth day of July next, after which date interest at the rate of one-half per centum per month will be added and execution may be issued and proceedings had thereon, as by law provided.

Dated at the City Hall, Fredericton, this twenty-fifth day of June, A.D. 1935.

FRED I. HAVILAND,
City Treasurer.

PROFESSIONAL

DR. J. C. McMULLEN

Dentist
X-RAY
Hours: 9 a.m.-1 p.m. 2 p.m.-5.30 p.m.
Phone 504 Loyalist Building

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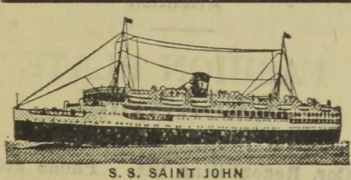
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Week-end round-trip excursions from FREDERICTON to BOSTON aboard the magnificent modern liner S. S. SAINT JOHN \$15

By rail to Saint John, N. B., then steamer to Boston.

HERE's your chance to enjoy a cool week-end in exciting Boston and fill the sea-going hours en route with amusement and relaxation. The Saint John is renowned for her lavish comforts and cruise-like entertainment. Dancing, Horse-races, Spacious, comfortable staterooms and tempting meals at moderate extra cost.

Sail from Saint John Saturdays (except August 31), through September 7, at 7:30 P. M. (A. T.); due Boston 10:30 the following morning. Returning, sail from Boston at 5 P. M. (D. S. T.) on the Sunday or Tuesday immediately following departure from Saint John.

Take along your car

Car, any weight, accompanied by a passenger making the week-end round-trip excursion, carried at the special round-trip rate of \$12; passenger with car, \$12 round trip from Saint John.

Regular sailings every Monday, Wednesday and Saturday at 7:30 P. M. (A. T.), from Reed's Point Wharf, Saint John. One-way fare from Saint John, \$10. From Fredericton to Boston, \$12.40. Rail connection to Saint John from all interior points. State-rooms, \$1.50 up, good for two people.

* Apply any Canadian National or Canadian Pacific Railways Office, or Reed's Point Wharf, Saint John.

EASTERN STEAMSHIP LINES