

DAFOE FORBIDS BIRTHDAY CELEBRATING BY QUINTS

Ontario Government Officials, However, Will Participate in Ceremonies Marking Famous Babies First Year of Existence

CALLANDER, Ont., May 27—Every body except the quintuplets will celebrate their first birthday today, May 28.

"There'll be no celebrating by the babies", their physician, Dr. Allan Roy Dafoe, said firmly. "Their routine must not be disturbed".

So while high mass, an international broadcast and ceremonies attended by high Government officials observe the birth a year ago of the world famous Dionne babies, the young ladies themselves will be fast asleep in their cribs.

They may wear their new birthday bonnets—of exquisite organdie, and lace—for an arising if the day is warm. Nurse Louise de Kiriline said. And certainly their new birthday dresses but that's all the celebrating they may do.

Special High Mass

Birthday festivities will begin with High Mass for the quintuplets, and their parents, Oliva and Elzire Dionne in the gray stone church of this picturesque crossroads village. Father Elwood McNally, priest of the Quints' diocese, will preside. Then will come ceremonies at Dafoe Hospital, home of the babies, across the road from the humble home of their French-Canadian parents and five brothers and sisters.

Hon. David Croll, Ontario Minister of Public Welfare and the Government's representative on the babies' Board of Guardians, is expected to preside. Premier Mitchell F. Hepburn may be present too, but if he cannot attend he will speak from Toronto.

It is hoped by the guardians that the babies' parents will be there, but they, resentful of the Government's guardianship, have not said they would attend the celebration at the hospital.

Diamond Rings

Five tiny diamond rings, the gift of five Toronto jewellers, will be

presented to the quintuplets' representative by Hon. Duncan Marshall, Ontario Minister of Agriculture.

Mme. Legros and Mme. Labelle, the two neighbors and midwives who delivered the first three babies and helped Dr. Dafoe with the other two, will be presented with gifts of money by Judge J. A. Valin, chairman of the Board of Guardians, "as the guardians' recognition of those good women who came to help their friend in distress".

Mme. Kiriline and Mme. Yvonne Leroux, the babies' nurses during the first perilous year, will be given a leave of absence with pay, to be taken at their choice.

WEIGHT CHANGES

CALLANDER, Ontario, May 26 — The weights of the Dionne quintuplets varied overnight, three of the babies gaining weight, one losing and the fifth remaining unchanged.

Every one of the babies is enjoying perfect health, Dr. A. R. Dafoe reported. The daily routine in the Quintuplets' hospital is unchanged as the doctor's "no visitors" edict is strictly enforced.

Weights Friday and changes from Thursday:

	Lbs.	Oz.	Chan in Oz.
Yvonne	17	9	1 gain
Annette	17	10	1½ gain
Cecile	17	8	1½ loss
Emilie	16	2	1½ gain
Marie	15	1½	unchan.
Total	83	14½	2½ n.g.

RULES OF ORDER

NORTH BAY, Ontario, May 27—Not from any personal wish, but because they were forbidden by the rules of their order, the Grey Nuns of Mattawa Hospital in the Pembroke diocese, have declined to take over the duties of nursing the Dionne quintuplets in the Dafoe Hospital, Judge J. A. Valin, one of the guardians, announced.

The Grey Nuns offered to furnish a home for the babies in the Mattawa Hospital, but were forbidden to care for them in the Dafoe Hospital, it was explained.

The guardians were reluctant to accept the counter-offer. They, in turn, offered transportation to take the nuns to daily mass at Corbiel and Rev. Father A. T. McNally, rector of Sacred Heart Church at Corbiel, offered to say mass daily at the hospital, but this offer was turned down also.

Judge Valin stated, however, that the guardians had not abandoned efforts to secure members of a religious order as nurses to the babies. Negotiations with an unnamed religious order had been begun and decision was expected in a few days.

EXCLUSION DENIED

CALLANDER, Ontario, May 27—Dr. A. R. Dafoe, issued an emphatic denial yesterday of reports Mrs. Oliva Dionne, mother of the quintuplets, was warned off her daughters' hospital steps Sunday.

The parents of the quintuplets always have and always will have perfect freedom in and around the Dafoe Hospital, he said. "Never had either of them been hampered in approaching their famous children."

The incident in which Nurse Louise de Kiriline is reported to have stood on the hospital verandah and said: "Don't you come up those steps", to Mrs. Dionne never occurred, the quintuplets doctor declared.

What did happen, he said, was that Mr. and Mrs. Dionne came over to the hospital Sunday afternoon with some visitors. Mrs. Dionne walked on to the verandah and looked at the youngsters in their perambulators. Their friends, mindful of the regulations barring visitors from contact with the babies, did not attempt to come near the infants, he said.

According to Dr. Dafoe there was no friction between Mrs. Dionne and Nurse de Kiriline during the visit.

Beatrice Little and Fanny Brice, who visited one of Cobina Wright's recent Columbia programs, almost broke up the show when they started clowning in full view of Mark Warnow's orchestra—right in the middle of their big number.

SCOTS SHOW CLASS ON U.S. SOCCER TOUR

Dazzling Form Shown By Scotch Players In International Series.

BOSTON, May 27—The Scotch international soccer team displayed form in the first two games of its tour, and came through with a 3-1 victory over German Americans, at Philadelphia, Saturday, and Sunday, the Scots scored a 5-1 win over a picked United States eleven, at the Polo Grounds, N. Y., before 30,000 spectators.

"Dally" Duncan, Scotland's out-game against United States. He crowned a brilliant display by notching three of his team's five goals. Willy Mills who partnered Duncan on the left win also showed rare form. Willy scored twice in Saturday's game and netted another goal Sunday. This left wing pair kept the right side of the United States defence on the hop all during the game.

Best Since Norton

Duncan is the best player to cavort the left touchline since the days of Allan Morton, the diminutive Glasgow Rangers' player, who played for Scotland for many years in international games. Duncan is a clever ball manipulator who tricks an opponent with ease and crosses the ball to perfection.

Bobby Main and Tommy Walker, Scotland's right wing pair also had a big share in the victory at the Polo Grounds. It was from two of Main's crosses that Duncan scored. Tommy Walker, the young inside right-forward of the visitors is rated the best inside-forward in the old country. Tommy plays with Hearts of Edinburgh. The Hearts management have turned down a \$60,000 offer from an English club for this clever inside-forward. The Scots left New York for Toronto where they play tomorrow.

The American eleven that went down so heavily at the hands, or rather feet, of the Scot eleven, was not the best in this country, and we think that whenever this country meets such clever teams as this Scotch one, the best available home team should be chosen. At least, it would make a better game for the fans. None of the players from the West were chosen for this game and it is to be hoped that when the selection committee picks another team, which they will, to meet Scotland before the visitors leave for home that it will select the best possible eleven.

Although Lucy Rees were defeated in the second game of the Thomas Grieve cup final by Clan MacGregor, the East Cambridge team captured the cup by winning the two-game series 4-2. Lucy's came through with a 3-0 win in the initial game but lost the second tilt to the Kilties, 2-1.

Of Interest to Women

May Showers Make June Brides Happy

(By Katharine Baker)

All the world loves a lover, particularly in the merry month of May, and every bride-elect looks forward to the happy parties given for her. Whether luncheon, tea, dinner or evening buffet, the menu should include the daintiest of foods, perfectly prepared and served.

The luncheon menu has a May day ring and a splendid combination of flavours.

Cream of Watercress Soup
Fresh Asparagus Chicken Timbales
Queen Tea Muffins
Fresh Strawberry Ice Cream
Sweedish Cookies Coffee

Queen Tea Muffins

1 3/4 cups sifted cake flour.
2 teaspoons baking powder
4 tablespoons sugar
3/4 cup milk
2 teaspoons baking powder

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1/2 teaspoon salt
1 egg, well beaten

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar, and cream together thoroughly. Add egg, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased muffin pans in hot oven, 450 degrees F. 20 minutes. Makes 18 small muffins.

Fresh Strawberry Ice Cream

made at home with minute tapioca, is unusually smooth and creamy.

1/2 cup sugar
1 pint fresh strawberries, hulled
3 tablespoons quick-cooking tapioca
3 cups milk
1-4 teaspoon salt
6 tablespoons light corn syrup
2 tablespoons sugar
2 egg whites
1 cup cream, whipped
Add 1/2 cup sugar to strawberries

and crush well. Let stand 30 minutes. Add quick-cooking tapioca to milk in top of double boiler. Place over rapidly boiling water, and bring to scalding point (allow three to five minutes) and cook five minutes, stirring frequently. Strain hot mixture, stirring, (not rubbing) through very fine sieve onto salt and corn syrup, and mix thoroughly. Chill. Add 2 tablespoons sugar to egg whites and beat until stiff; fold into cold tapioca mixture. Fold in cream and strawberries. Turn into freezing tray of automatic

refrigerator and freeze as rapidly as possible—3 to 4 hours usually required. Or turn mixture into container cover tightly, and pack in equal parts ice and salt, 2 to 3 hours. Makes one quart ice cream.

Assorted sandwiches, cookies and "cakelets" are splendid for afternoon tea. They can be attractively arranged, too, and add to the dainty appearance of the table.

Cocoanut Vanities

2 cups sifted cake flour
2 teaspoons baking powder
1-4 teaspoon salt
1 tablespoon grated orange rind
1 cup sugar
1/2 can Southern style cocoanut
4 tablespoons butter or other shortening.

1 egg, unbeaten.
1-4 cup milk
1/2 cup orange juice
1 egg white, stiffly beaten
4 tablespoons sugar

Sift flour once, measure, add baking powder and salt, and sift together three times. Add orange rind to butter and cream thoroughly. Add one cup sugar gradually and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk and orange juice, a small amount at a time, beating after each addition until smooth. Turn into greased pan, 15x10 inches. Cover with thin layer of meringue made by beating four tablespoons sugar into beaten egg white. Sprinkle with cocoanut. Bake in moderate oven, 350 degrees F. 25 minutes. Cool. Cut in diamond-shaped pieces. Makes 2 dozen vanities.

Chocolate Macaroons

2 egg whites
1 cup sugar
1-4 teaspoon salt
1/2 teaspoon vanilla
1 1/2 squares unsweetened chocolate, melted
1 1/2 cups premium shredded cocoanut.

Beat egg whites until foamy through out; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Add salt and vanilla. Fold in chocolate; then cocoanut. Drop from teaspoon on ungreased, heavy paper. Bake in slow oven, 325 degrees F. 20 minutes, or until done. Cool five minutes before removing from paper. Makes two dozen 1 1/2 inch macaroons.

N. S. Makes Spring Preparation For World's Mightiest Tides

MAITLAND, N. S., May 28—The dikes that protect the rich farming country of the Noel Shore of Cobeguid Bay are being strengthened to bulwark the villages and fields of the area against the mighty spring tides of the Bay of Fundy as the perigee of the moon on May 25 approaches.

At this time, when the moon swings closest to the earth, the great Fundy tides are strongest and dikes, weakened by the ice floes that attend spring on the rivers of the northern province, must be extensively repaired lest they give way before the high tide waters.

It was on the Noel River that the famous "Saxby tide" of 1869 reached an all time record high of 58.85 feet at Burntcoat Head, flooding villages and fields and crumbling dikes before it. This remarkable variation, although not a tidal wave, was registered during a southwest storm and undoubtedly was due in large part to the storm. Insofar as is known, according to the United States and the Canadian Coast and Geodetic Survey departments, this tide was the highest ever recorded.

The famous Fundy tides are, even under normal conditions, the greatest in the world; the average variation along the Noel shore being 44.3 feet. The Noel shore sees the highest tides due to the fact that Cobeguid Bay receives the fullest force of the tides. The Bay opens onto the Minas Basin and tides pouring into the Basin from the Bay of Fundy through the Minas Channel surge into the small-

er Bay and can go no farther. To a somewhat lesser degree the same thing holds true for narrow, eastern part of the Minas Basin where the Avon and Cornwallis rivers empty into the Basin.

Until one sees them the manner in which these tides change the entire appearance of the landscape cannot be appreciated. Visitors to the resorts around the Minas Basin who arrive at night are often tricked by the tides. Arriving in the evening at such towns as Kingsport, they see the moonlit waters almost at the doorstep of their hotel and resolve on a swim. The next day, if they are early risers, they will find they have to walk a mile and a half over the sand to reach the water.

One of the strangest sights one encounters in this district is in the Annapolis Valley, the famed Evangeline country, where the greatest apple producing country in the British Empire is located. Here the visitor is amazed to find 6,000 and 8,000 ton fruit steamers sitting placidly on the dry beds of rivers, smoke streaming from their funnels while crates of apples are being lowered aboard from docks which are higher than the freighters' decks. The only water visible is a small mid-channel stream. These ocean-going boats have specially constructed bottoms which permit them to rest on the river beds. The freighters come in at high tide, when the rivers are 30 and 40 feet deep, and discharge cargo. They take aboard a fresh cargo of apples while the tide is out and then steam down the river when the waters come in again.

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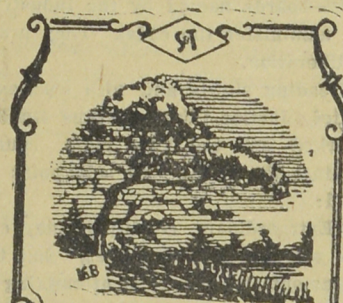
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