

A VISIT TO HOME OF BUTTER CUP BREAD

A Most Interesting Trip
Through the Plant of
Eastern Bakeries

Undoubtedly you have noticed the attractive red white and blue packages on the bread counter of your grocer. If you have, you will have discovered by now that it contains a treat which in deliciousness and quality reaches beyond all the dreams of a housewife, a new loaf recently introduced here by Eastern Bakeries' Limited.

With that everlasting desire to try something new we took a loaf home with us yesterday. With the rather skeptical manner of one who has tried many new loaves of bread and never found one that was better than the last, we devoured a slice of Butter Cup.

"There must be some mistake," we thought, "this bread was never made in a bakery where all that other bread we get was made". That solid freshness so much needed in most bakers' bread, the honey flavor and the golden brown color of the loaf itself all appealed to our rather discriminating taste, and made us curious to know just how this loaf was made. So, we took it upon ourselves to investigate at the Eastern Bakeries plant on King Street.

At The Plant

At the plant we were greeted by G. G. Anglin, general manager, and W. R. Tait, the local manager, who were only too glad to show us how Butter Cup Bread is made.

We started at the top floor of the plant where an efficient attendant was mixing the flour and primary ingredients for any bread, flour, yeast and water.

The flour was taken from paper sacks. The sacks are four ply heavy paper to prevent any foreign matter from reaching the flour through breakage of one or two thickness of paper. To further ensure absolute cleanliness the flour is dumped into a mixer which carries it through a series of flour silk sifters, graduated in fineness until the last is so fine that nothing but the purest flour can pass through.

From the sifter the flour passes into another mixer and is mixed thoroughly, then taken out and allowed to set for some time until it raises.

While the "sponge" as it is called, is raising there are no valuable food elements of the famous Butter-cup in the dough to be eaten up the yeast. The ingredients that give Butter-Cup its "superb" quality are added after the dough has raised and when it goes through the mixer a second time.

In this procedure, the attention, trained to perfection in administering exactly the proper proportions of the fine ingredients, which go into Butter-Cup, adds the whole fresh milk and dairy butter that gives Butter-Cup that honey taste.

When the mixture comes out this time it is ready to go down the chute through the kneading machine. The attendant at this machine regulates it to punch out the dough into loaves of the proper weight and then it passes on to a rolling machine, where it is rolled into a ball and then placed into a cabinet where it remains for a time to retain some of its old resiliency knocked out of it by the puncher and roller.

Then after a slight application of steam in a huge room resembling an oven, it is ready for the baker oven. The steam application is necessary to give it that tender outer skin which is one of the fine qualities of Butter-Cup variation takes place in the required attention to Butter Cup Bread. They are on their guard at all times to prevent any foreign substances from entering the health building food that is a pride to the table of thousands of housewives. Sanitation is the slogan and is carried out to the letter.

So, now when we sit down to the table and eat some Butter Cup Bread we know that we are getting the best that can be offered in quality and at the same time are doing our part to help the farmers. How? Doesn't Butter Cup Bread contain a large amount of whole fresh milk and dairy butter? And besides, why bake at home.

Baking

The dough, then ready for the

MAE WEST INSISTS SOMEBODY'S DONE HER WRONG

HOLLYWOOD, Calif., April 25—Let 'em say what they want, and dig up all the dusty old papers they please, but Mae West has her story and she's sticking to it—

There are no missing husbands in her life, she says, because "no guy ever led me to the altar."

Two Other People

And that, said the buxom Mae decisively, goes for the startling discovery of a marriage license issued to a Miss West and a Frank Wallace on April 11, 1911.

"Me a Milwaukee bride?" said Mae, "No—it must have been two other people. Fact is, I never had been in Milwaukee until about four years ago."

"But I'll tell you this: Since last January by actual count eight guys have called up and insisted they were married to me some place or other. But I never was married to them or Frank Wallace or anyone else."

"I ought to know if I ever married or not, oughtn't I?"

Then "She Done Him Wrong Gal" and her studio workers today prepared to meet—and deny—a general uprising of Frank Wallaces throughout the country. Already several have turned up. One Frank Wallace said to have known Mae either professionally or even more closely, was reported dead.

Another Frank Wallace

In New York, Jack Linder, producer of Mae West's "Diamond Lil" on Broadway in 1928, said Wallace had been given a job in the show at Miss West's insistence as a singing waiter at \$35 a week.

Mae at first denied ever hearing of Wallace, but later remembered he had worked in the show.

Then along came another Frank Wallace in New York—very much alive but discreetly restrained from talking by his agent, Jack Carroll. He too, was the Frank Wallace of the "Diamond Lil" singing waiter role, according to the Daily News interview with the baldheaded actor.

"Mr. Wallace," said the agent, "can not deny or confirm the report that he is the husband of Mae West."

Back in Hollywood again, Miss West heard about this with little emotion.

"Years ago," she said, "there was a Mae West playing burlesque in the East, and only a few years back I had trouble stopping a burlesque queen in Pittsburgh from using my name. Maybe Wallace married one of these, but believe me, no guy ever led me to the altar."

Mae said she was as puzzled as everyone else that the Milwaukee license listed the parents of the bride-to-be as Matilda Dikler and John West—the names of her own parents.

"I'd never hesitate to admit I had a husband—if I had one, but I haven't," Mae added. "They tell me this license has no signatures; that is, the names of the applicants were written in by the county clerk. 'I'm sorry about that. The bride's handwriting would corroborate my denial.'"

"No, I guess somebody's just done me wrong."

baking is put into the oven which has capacity of over 200 loaves. The oven itself is all brick and should it ever be necessary to repair it would require twenty-one days to cool.

The baking is timed to the minute as are all the other procedures in the making of Butter Cup. After the proper amount of baking the bread is ready to receive its attractive coat of red white and blue paper.

This process is continuous through the night. The attendants are working steadily and accurately from evening to dawn, watching every minute to see that not the slightest when we can get the service and quality offered by Eastern Bakeries, Limited through their new health-giving loaf Butter Cup Bread?

Manufactured by a home owned home operated concern, Butter Cup Bread has already established itself in our home and will remain there for a long time to come.

ORANGE LODGE ELECTS OFFICERS FOR THE YEAR

Rev. W. C. V. Martin
Was Honored at Woodstock—L. O. B. A. Sessions Continue.

WOODSTOCK, April 27—Rev. W. C. V. Martin, Saint John, was re-elected grand master for his fifth consecutive term, which is believed to be a record, at the closing session here last night, of the New Brunswick Grand Orange Lodge annual convention.

Other officers elected were: Deputy grand master, G. W. Montgomery, Woodstock; junior deputy grand master, C. F. Barton, Fredericton; grand chaplain, Rev. A. W. Currie, Fredericton; grand secretary, R. N. Stapleford, Sussex; grand treasurer, M. W. Parke, Saint John; deputy grand secretary, J. Barry Allen, Fredericton; grand lecturer, Harold McBride, Richmond Corner; deputy grand lecturer, Frank Lipsett; grand marshal, F. W. Fowler, Chipman.

The election was conducted by J. Starr Tait, K.C., Saint John, most worshipful grand master of the Grand Lodge of British America, and Richard G. Magee, Saint John, past grand master and representative of the Grand Lodge of British America for the Maritime Provinces and Newfoundland.

It was announced that there would be a convention in Newfoundland on June 24, and that a steamer has been chartered to take delegates there from Montreal. Saint John was chosen for the next annual convention of the provincial Grand Lodge.

A resolution reaffirming the Grand Lodge's loyalty to His Majesty King George in this, the year of his silver jubilee, was passed unanimously.

NOTICE OF SALE

To the heirs-at-law and next-of-kin of Richard G. Shaw, also known as George Robert Hart, late of the Parish of Canterbury, in the County of York and Province of New Brunswick, deceased, and to all others whom it may in any wise concern:

PUBLIC NOTICE IS HEREBY GIVEN that under and by virtue of the provisions of The Property Act, and under and by virtue of the Power of Sale contained in a certain Indenture of Mortgage, bearing date the twenty-fourth day of February, 1928, made between Richard G. Shaw, of the Parish of Canterbury, in the County of York and Province of New Brunswick, of the one part, and Edgar F. Scheibe, of Lincoln, in the County of Middlesex and Commonwealth of Massachusetts, of the other part, and duly recorded in York County Records in Book 204, pages 332-333, under official number 80420, on the 26th day of March, 1928, there will, for the purpose of obtaining payment of the moneys secured by the said Indenture of Mortgage, default having been made in the payment thereof contrary to the provisions of the said Indenture of Mortgage, be sold at Public Auction in front of the POST OFFICE in the CITY OF FREDERICTON, in the County of York, on SATURDAY, the FIRST DAY OF JUNE, 1935, at the Hour of TWELVE O'CLOCK NOON, the lands and premises mentioned and described in the said Indenture of Mortgage as follows:

"ALL that certain lot or parcel of land situate in the Parish of Canterbury, in the County of York and Province of New Brunswick, bounded and described as follows, to wit: Being an irregular and triangular lot at or near the southwestern corner of Skiff Lake, being a projection or point of land lying southwesterly of the Northote Island so-called, in said Lake. Meaning and intending to convey the point upon which said Shaw now has a log cabin, the land hereby conveyed, lying east of a line beginning at a spruce tree on the southerly side of said point where it joins the mainland, running thence north across the point, and containing not over four (4) acres. Together with all the houses, out-houses, barns, buildings, edifices, fences, improvements, profits, privileges, and appurtenances, to the same belonging, or in any manner appertaining; and the reversion and reversions, remainder and remainders, rents, issues and profits thereof, and also all the estate, right, title, right and title, homestead interest, use, possession, property, claim and demand either at law or in equity, of him the said mortgagor, of, in, to, or out of the same, and every part and parcel thereof, with the appurtenances."

Being the same premises described in an Indenture between James Murchie's Sons Company and Richard G. Shaw, dated June 15, 1915 and recorded in the Registry Office of York County in the Province of New Brunswick in Book D-7, pages 522-523, said document being numbered 65512.

Together with the buildings and improvements thereon and the appurtenances and privileges to the same belonging.

Dated this 22nd day of April, A.D. 1935. (Sgd.) EDGAR A. SCHEIBE (L.S.) Mortgagee.

Hanson, Dougherty & West, Solicitors, Fredericton, N. B.

BOY SCOUT NEWS

Last week featured Easter Egg Week, all groups taking part, including Girl Guides. In all, three hundred five hundred eggs were collected in the city, six hundred in Devon and four hundred and eighty-nine in Marysville, making a grand total of four thousand, two hundred and eighty-nine eggs. On Saturday, eggs for the city were distributed by Brig. Gen. F. W. Hill, President of the local association, and District Commissioner G. Alvah Good, distribution in Devon and Marysville being carried out by the two Scout troops and the Wolf Cub Pack.

Recently, a rally of Cubmasters, Instructors, Pack Leaders, Sixers and Seconds of the City District Wolf Cub Packs, was held at the Parish Hall, fifty in all attending. A whole day was given to instruction, under the various Cubmasters and Commissioner Good. The reason for this get-together was to practise certain items for the Provincial Jamboree at Saint John. Commissioner Pugh instructed those present in preparations for this event, while Cubmaster Manchip gave instructions in singing and games; other games being under Cubmasters Doherty and Hill, and Commissioner Good. Cubmaster Hodges prepared a gymnastic item also. During the afternoon, opportunity was taken to visit the City Pumping Station and the York and Sunbury Historical Society. In the evening, supper was served at the Parish Hall by Instructors and the meeting ended with instructions for Easter Egg Week, by Cubmaster Doherty.

Covered Bridge has been visited once again, and the troop membership here has now increased to twenty.

Napadogan and Williamsburg and First Newcastle report good progress and are actively preparing for the Provincial Jamboree.

A training course for Scout Leaders has been started, under Commissioner Pugh, at Plaster Rock, and the four indoor sessions have been completed. Taking part are twenty-two candidates, a very creditable showing. This is due to the preparatory work of District Commissioner the Rev. W. J. Clarke. Some excellent models have been made. Meetings were held in the Assembly Hall of the Superior School.

At the evening service at Plaster Rock, on Easter Sunday, Prof. Pugh gave an address on the Quest of a Rover Scout. On Easter Sunday night seven young men took their vigil in the church, and next day, were invested as Rover Scouts, in the church, some visitors also being present. Among those invested was Commissioner Clarke.

A visitor to Plaster Rock District during Easter Week, was Miss Phipps, a Peace River District Missionary just returned from furlough in England, and active in Girl Guide Work. In addition to conducting missionary meetings, Miss Phipps conducted Guide Meetings in Plaster Rock.

At the eight o'clock service on Easter Day at the Parish Church, Fredericton, seven Rovers of Third Fredericton Crew attended in a group, for Communion.

Routine business was transacted at today's grand lodge session and tomorrow the grand executive will meet.

The meetings of the L.O.B.A. were continued here today. Reports of activities of the primary lodges throughout the province showed a great deal of work done not only for the Protestant orphans but for the needs of the people locally. Most Worthy Past Grand Mistress Mrs. Joseph Taylor, Saint John, presented detailed reports of the Protestant orphans' work and various committees were busy with their reports. The session will conclude tomorrow.

WHEN THE OCCASION REQUIRES THE PURCHASE OF A FUNERAL

Those who investigate will find our prices lowest. Prompt and efficient service. Complete stock and equipment. Complete funeral including motor hearse and services \$50, \$75, \$100 and upward. No extra charge for delivering to rural districts.

H. R. ADAMS
459-461 KING STREET
(Next Wilnot Church)

Of Interest to Women

FROZEN SALADS AND HOSTESSES

Electric Refrigerators Are Given Credit

Perhaps one of the greatest contributions of the electric refrigerator to the menu of the average home of today lies in the ability it gives the housewife to prepare a wide variety of molded and frozen salads. The origination of these salads is excellent proof that modern kitchen equipment can be made creative as well as a source of convenience and time saving to the user.

A few short years ago the frozen salad was virtually unknown save in the better restaurants. With the rapid rise to popularity of the electric refrigerator extensive research work by manufacturers' home economists soon succeeded in establishing the frozen salad as an important part of a menu of today. These delightful dishes are now among the dressiest and most attractive that can be served, and in an electric refrigerator of good quality they are remarkably easy and convenient to prepare.

Boon To Hostess

Molded and frozen salads are a boon to the hostess who is obliged to prepare her own refreshments as well as receive and entertain her guests. They may be prepared early in the morning or even the day before and left in the food compartment or freezing tray until time to serve. A good electric refrigerator not only provides record freezing time for the quick preparation of frozen salads but a spacious food compartment for chilling molded salads, whether set in a single mold for serving at table or in many smaller molds for individual serving.

Those who find it necessary to plan refreshments for "fish days" may be helped by the recipe for a molded cheese salad described by George Rector, when that celebrated chef and restaurateur visited the Kelvin Kitchen in Detroit recently.

MOLDED CHEESE SALAD

2 envelopes (2 tablespoons) granulated gelatin
1-2 cup mayonnaise
1-2 cup chili sauce
1-4 cup cold water
Juice of half lemon
1-2 cup hot water
1-2 pint cottage cheese
1 tablespoon tarragon vinegar
1-2 pint sweet cream, whipped
1 teaspoon salt
1 light pinch cayenne
Soak gelatin in cold water for 5 minutes. Add hot water and stir over low heat until melted, but do not boil. When cool, add balance of ingredients. Grease mold with olive oil and fill with mixture; place in refrigerator until thoroughly chilled and set.

MOLDED SEA-FOOD SALADS

Molded sea-food salads are popular. A piquant dressing for any fish salad is made by adding the following ingredients to about three-quarters of a cup of French dressing. 1-2 teaspoon of mustard, 18 teaspoon of Worcestershire sauce; 1-2 teaspoon of onion juice and 2 drops of tabasco sauce.

MOLDED AND FROZEN SALADS

Molded and frozen salads fill another need in menu planning. The substantial combination of meat, fish or vegetables molded in an appetizing aspic or jelly may serve both as salad and main dish in a luncheon menu. Meals can also be simplified by using a luscious frozen fruit salad both as salad and dessert. A delectable banana dressing for a frozen salad is made by folding into mayonnaise a combination of mashed bananas, sugar and vinegar, with a few tablespoons of whipped cream added to make it light and fluffy.

Holiday and special occasion entertaining are featuring the molded salad for its adaptability to party schemes. A variety of decorative effects can be worked out by the use of gelatin in a choice of available flavours and tints, and mold in various shapes.

We recommend molding salads in metal molds, since they will chill in the food compartment more quickly than molds of other materials.

When the salad is to be removed from the mold, dip the mold up to its edge in warm water. The water should not be hot. After holding the mold in the water a moment, remove it, dry the outside and cover it with a serving plate. Turn mold upside down against the plate. Raise one side of the mold slightly and give it a shake to dislodge the salad.

And, by the Way—

Hot-water bottles should always be light in weight. Don't make the common mistake of filling them to bursting point, thinking they will keep hot longer. A bottle should be filled to about one-quarter its capacity. Press the bottle to allow the steam to escape before you add the stopper.

When frying bacon always place it in the pan before putting the pan on the fire. It cooks better than if put in a warm pan.

If a tiny pinch of salt is added to eggs when heating you will be surprised to find how much better and faster they whip.

Turnips, if too small to peel and cut up, should be boiled whole in their skins, then the skin can be rubbed off. Small turnips cooked in this way are much sweeter and better flavored and there is no waste.

For Russian dressing, mix two tablespoons of chopped dill pickles, two tablespoons chopped ripe olives, two tablespoons chili sauce and one tablespoon of catchup with one-half cup of mayonnaise. Serve on lettuce or vegetable salads.

Lemon Juice Cleans Ivory

Ivory articles, such as knife-handles and toilet brushes, are often spoiled by developing a soiled yellow tinge. They can, however, be cleaned so that they are restored to their original color. Squeeze a little lemon juice into a saucer and sprinkle the bottom of another with coarse salt. Dip a soft cloth into the lemon juice and then into the salt and rub gently over the ivory. Leave to dry thoroughly and then wash off. If the ivory is much soiled or has become a particularly bad color the process may need repeating several times.

TO OUR ADVERTISERS

In order to be sure that your advertisement gets in The Daily Mail all changes should be handed into the business office of this paper at 9 a.m. Short transient notices will be taken up to 10.30 a.m. Advertisements requiring extra space and requiring to have mats cast for same should be handed in the day previous to publication. *****

THE DAILY MAIL

Is on sale at the following places of business in the city—

UP-TOWN:

W. G. Quinn, 147 Westmorland St.
F. Denahoe, Smythe, & Charlotte St.
Geo. A. Farris, 332 York Street.
W. A. Erb, grocer, York St.
Alonzo Staples, York Street.
S. Keetch, grocer, Charlotte-York St.
J. E. Saunders, 199 Northumberland Street.

DOWN-TOWN:

Crowley's Cigar Store, Queen St.
Royal Cigar Store, Queen street.
Hawthorne's Cigar Store, Queen St.
A. E. Eardley, Grocer, St. John and Brunswick Streets.
H. C. Jewett, cor. Charlotte & Regent.
VanWart Grocery, Cor. Charlotte and St. John Streets.
A. T. Sweet, Grocer, Charlotte St.
C. C. Wood, Grocer, University Ave.
White's Grocery Store, George St.
John F. Timmins, Grocery, King St.
Devon, N. B.
Claude J. MacDonald, South Devon.
J. R. Monteith, North Devon.
and from the carrier boys in the city and in Devon and Marysville. If you have any trouble in the delivery of your paper, please complain to us. Ring Phone 67 and we will have your paper at your door at ONCE!