

RURAL ELECTRIC LIGHT BILL BRINGS ON LONG DEBATE

(Continued from Page Two)

vince was the owner of it, and then boast of the splendid bargain they had made. His hon. friend (Pirie) had stated that thirty-five thousand h.p. had been contracted for by towns of the North Shore. No agreement had been made with the Town of Campbellton, as the Government was unable to say what the cost would be for a transmission line across the Province, and he was safe in saying that there had been no contract with Dalhousie. The Town of Campbellton was now procuring current from the Lower St. Lawrence Paper Company, and the Hydro Commission was giving a service at Jacquet River and vicinity. Not more than 150 h.p. was used to light the rural districts of Restigouche, and he would ask what would they have done with 350,000 h.p. His hon. friends opposite had not been successful in their handling of electric power. They had bought a block from the Bathurst Company, and had the price doubled on them at the end of the first year, and they had sold power from Musquash to the City of Saint John before knowing what it was going to cost. When the present Government came in, they found the Hydro Commission paying the Saint John Power Company a greater price for power than the Commission was receiving for power from Musquash delivered at the switchboard.

Mr. Taylor said as the discussion was highly technical, he thought a comparison of conditions ten years ago might be in order. The Parliament Building ten years ago was heated by American coal and lighted by electricity generated from American coal; today it was both heated and lighted by New Brunswick coal. He had consulted the "Encyclopaedia Victoria" and had found that the jack-knife plant at Minto referred to by an hon. member from Victoria provided employment for thirteen hundred people who threatened to move from the Province. In the same encyclopedia he found that a farmer was described as one who sat behind a mahogany desk with his feet on an oriental rug and sent cablegrams to Cuba.

HON. MR. DYSART

Mr. Dysart said he thought the Bill possessed considerable merit, and he was sure that hon. members on

both sides were anxious to see cheap hydro extended to the people of rural districts, therefore there was nothing to gain by quibbling as to who deserved the credit. Hon. members who had told of what went on in 1925 were very wide of the mark. It was the previous administration which had inaugurated the policy of hydro at cost, and it was opposed by every member who sat in Opposition in 1925. The present leaders of the Government had made every effort to dispose of the hydro system, and had ridiculed it in every way; their attitude had not been creditable to the citizenship of the country. It was true that Musquash was not a water power but conditions in Saint John were such with respect to electrical power that the citizens desired to get out from under the load they were carrying. That was the only stigma attached to the undertaking. His hon. friend (Reilly) in 1923 had opposed the development of hydro under public ownership.

Hon. Mr. Reilly: I was not in the House in 1923.

Mr. Dysart said that the Hon. Minister had been returned at a by-election in Moncton and had sat in opposition. At that time he was a private ownership advocate, and it was not long before he became a convert to public ownership, and he (Dysart) wished to congratulate him on his change of heart. He also wished to congratulate him on his courage he had displayed in standing up against the front benchers of his own party and not allowing his hand to be forced. Because the Hon. Minister had the courage of his convictions when driven almost to the wall when an effort was made by his colleagues to pass over control to private interests, he told them if they voted him out they would have his resignation, and he promised to tell the people why. If that statement was not true, he would like the Hon. Minister to deny it. It was interesting now to see those who had once been against public ownership standing up in favor of cheaper power.

Hon. Mr. Dysart was received with hearty applause when he arose to speak after more than a week's illness. He was in splendid form and made a regular fighting speech.

The Bill passed the House without a division.

POLES EAT FIVE OR SIX MEALS AND HAVE TRAY BESIDE BED

WARSAW, Poland, April 4.—The Poles eat heavily and frequently. To observe the meal schedule of this country, one would break bread five or six times a day, from shortly after getting up in the morning until just before going to bed at night.

Recently a large hospital here tried to reduce the number of meals for its patients from four to three based on vitamin values. It abolished the "podwieczorek" of cake and tea served in the afternoon. But the patients protested threatening a hunger strike and the trial of feeding by calories was discontinued after two days.

Polish business operates on a seven hour day from 8 until 3 o'clock with a luncheon interval. For breakfast a worker has rolls and fresh ham or cheese with a glass of tea. To his office or factory he carries a neat little package containing a roll, with ham or cheese or a boiled egg. This is eaten at 11 o'clock, and is known as the "second breakfast."

A secretary or the office boy brews the tea for the second breakfast, which is taken at the desk. Some officials keep callers waiting in the corridors during their tea time, while others sip it, piping hot from glasses, between the exchange of sentences with visitors.

In nearly all the government offices tea is served at this hour. From the information clerk to the official with a private office, everyone has a glassful. Doddering office boys, some wearing decorations and all possessing a curious penchant for learning about one's business, or girls employed for that purpose, serve the tea with open ham or cheese sandwiches, sweet rolls and sometimes fresh fruit. Polish ham has a strong claim to the world's best.

Coffee, because of its expense—the cheapest grade costs 65 cents a pound—is used here much less than tea. In a first-class restaurant a glass of thick, black coffee costs a zloty (about 19 cents). So-called white coffee, mixed with an equal proportion of milk, costs half as much, because milk is so cheap.

Drinking plain water is considered an unhealthful, primitive habit. It is served only on request, which puzzles waiters and startles managers. One must ask for a "glass of clean, ordinary water for drinking," or he will get soda, which is served in siphons even at the family table.

Dinner, from 3 to 5 o'clock, consists of soup, a large piece of meat, usually veal, plenty of potatoes and some vegetables. Restaurant dinners seldom vary from the menu of a huge bowl of soup, a big portion of meat and mashed potatoes to fill the plate. Poland, after Germany, is the world's largest potato grower.

A compote of boiled apples and prunes is the popular dessert. With the recent decrease in the price of oranges, the compote is frequently decorated with a thin slice or two of orange. Meals in restaurants invariably are washed down with "czysta," or vodka from potatoes.

After a home dinner, the resident probably goes to a movie, but more likely to his favorite coffee shop, where, over a glass of tea for 10 cents he can sit the evening away listening to a string orchestra, reading the newspaper or chatting with friends.

Coffee shops, because they provide good music and not only all the important Polish newspapers but foreign ones also, are always crowded from the late afternoon until after midnight. There one meets his friends and holds conferences, always over a glass of tea or coffee.

The "podwieszorek" is still observed in some homes, and in restaurants it has been modernized to the "five o'clock." Supper, served at 8 or 9

o'clock, is lighter than the dinner and not much different. It may consist of leftovers from the previous meal, or sausage, of which the Poles have an almost endless variety.

The conflict between the theatre hour and supper time has been solved by the installation of lunch counters in the lobbies of the show houses. Between the acts these stands are crowded with persons munching ham or cheese sandwiches, drinking soda water or biting into chocolate bars.

In some sections of Poland the "podgorek" is respected to this day. This is a light snack at bedtime. But gourmands go one better. They have a small tray of food set near their beds, just in case they wake up at night in need of nourishment and do not want to disturb the maid.

The maid's day seems to be one dish after another. For this and other housework she sometimes receives as much as 50 zlotys a month, about \$9.50, in addition to food and a place to sleep, which often is the kitchen.

MOTHER TO DIE BY AXE, LET HER 3 BABIES STARVE

Sentenced to Nazi Block For Carousing on Dole; Husband in an Asylum.

BERLIN, Germany, April 3.—A German mother found guilty of letting her three small children starve to death while she spent the government's dole on cafe life with a lover was sentenced by the Berlin Court of Assizes yesterday to die by the ax.

The four-day trial convinced the court that the defendant, Frau Charpound—is used here much less than tea. In a first-class restaurant a glass of thick, black coffee costs a zloty (about 19 cents). So-called white coffee, mixed with an equal proportion of milk, costs half as much, because milk is so cheap.

Frau Juenemann's husband has been in an asylum since last fall, suffering from a mental affliction. His brother testified that she was untidy and disorderly and completely neglected her children and household ever since her husband was taken away. It was stated that she found a lover in a jobless youth last January, after which she deserted the children, only occasionally calling on them. It was

Of Interest to Women

CREAM AND CUSTARD PIES

At this time of year when many fresh fruits are out of season in Canada, cream and custard pies will undoubtedly be frequently made in homes where pie is a favorite dessert. When serving either cream or custard pie, both of which contain milk and eggs, there is the satisfaction of knowing that pies of this type will aid materially to the nutritive value as well as the enjoyment of the meal. The following recipes are recommended by the Dominion Department of Agriculture:

Cream Pie

Half cup sugar
One-third cup flour
One-eighth teaspoon salt
Half cup cold milk

revealed that she fed them for the last time on January 26. After several days she visited them again, but not to give them food, though they were waiting for it.

On February 3 the two youngest children were found dead in an indescribable state of neglect by an uncle. The elder boy, resembling a skeleton, was rushed to the hospital but died a few years later.

Frau Juenemann received the verdict with outward calm. She attempted to explain the crime by saying that her new-found lover had absorbed all her interest in life.

"I didn't want my children to die", she said, but admitted that the dole and other subsidies would have been sufficient for her and the children.

3 Women Beheaded This Year

Three women have been beheaded in Germany so far this year. Two of them—Benita von Falkenhayn, and Renate von Natzmer—were convicted of selling German military secrets to Poland. The third, Frieda Guchniewicz, twenty-six, was executed at Berlin for murder.

The popularity of radio's ace comedian, Jack penny, was demonstrated more clearly than ever when plans were announced for his appearance at a Boston theatre during the last week of March. Two weeks before the Benny company was scheduled to appear, the local station from whose studios the Sunday night program was to be broadcast, was flooded with more than 5,000 requests for tickets for the broadcast—and the studio holds only 200!

If you want a real live paper with all the home community news we will mail you one each day until August 1st for one dollar.

1 1-2 cups hot milk
2 egg yolks
1 tablespoon butter
1 teaspoon vanilla.
2 egg whites.
3 tablespoons fruit sugar.
Pinch of salt.

Mix together the sugar, flour and salt. Combine the cold milk. Stir into hot milk and cook in double boiler about ten minutes, stirring constantly. Beat egg yolks, combine with a little of hot mixture and add to mixture in double boiler. Cook three minutes. Remove from heat and add flavoring. Pour into baked pie shell. Beat egg whites until stiff, add the sugar gradually and spread the meringue over filling. Bake in a slow oven, 325 degrees F. about 15 minutes, or until delicately browned.

Chocolate Cream Pie

Follow recipe for Cream Pie. Melt 2 squares unsweetened chocolate, grated, with the milk. Beat with Dover beater. Use 3-4 cup sugar.

Coffee Cream Pie

Follow recipe for Cream Pie. Add 3 tablespoons coffee to the milk and bring to boiling point. Let stand ten minutes. Strain.

Butterscotch Pie

Follow recipe for Cream Pie, increasing butter to two tablespoons, and using one cup brown sugar. Melt butter and blend with sugar, and add to hot milk.

Fruit Cream Pie

Follow recipe for Cream Pie. When filling is cooled, add half cup chopped fresh or cooked fruit.

Custard Pie

3 eggs
One-third cup sugar
One-quarter teaspoon salt
2 1-4 cup hot milk
1 teaspoon vanilla or few gratings nutmeg.

Beat eggs slightly. Add sugar, salt and flavouring, then milk gradually. Strain and pour into pie plates lined with pastry. Bake in hot oven 450 degrees F. for 15 minutes, then reduce heat to 325 degrees and bake until custard is set—about 25 minutes.

Date Custard Pie

Three-quarters cup chopped dates
2 cups milk.
2 eggs
One-quarter teaspoon salt
One-half teaspoon vanilla or one teaspoon lemon juice.

Cook dates and milk together in top of double boiler until dates are soft. Rub through sieve. Combine with beaten eggs, salt and vanilla. Pour into pie plates lined with pastry and bake as Custard Pie.

AMERICA'S NEW SILENT HAIRCUT CONTRASTED TO ASIATIC TRIM

Barbers aren't as talkative as they used to be. This may be because politics has become surcharged with dynamite and certainly the weather around here isn't anything worth getting into a discussion about. They go about their work swiftly, silently and with little more than a nod or a single word of greeting as some old client pokes his head into the shop.

Perhaps it was a result of women invading barber shops that we now find these tonsorial emporia as neat and as colorful as the front store window of a loop department store. One on the 12th floor of an office building is done up in red and black lacquer work, floors and walls spotless, mirrors as shiny as a jeweler's display case.

The Silent Haircut

Other shops have chosen other color motifs. Some are in gold and black, some in shining but austere white, and one is in silver and black. All in all, they make a fine picture and you quite forget the purpose of your visit is nothing more aesthetic than getting a pair of shears run over your head, your finger tips polished and your shoes shined. These little tasks to repeat, are performed in silence, the cash register opens with a soft jingle and you step into the more solid air of the street.

Out our way in Asia things don't run quite so smoothly. Millions of Chinese never enter a barber shop. They meet the barber on the street, sit on his portable soap box with bowed head and get the limit for a few debased coppers.

Thousands of Chinese barbers roaming the streets of Asia are mere boys of 8 to 10 years old. Their equipment is an enamel basin, a small iron tripod, a box, a bar of coarse laundry soap, a keen-edged neatly balanced razor, a thin bamboo twig with a tuft of cotton at one end and a hooked tooth at the other, a couple of very dirty towels, and that's about all.

Shave Their Heads

It takes little training and very little technique to be a barber of this sort. The client slumps down on the soap box at a street corner or in the doorway of somebody else's store, the boy barber dips a basin full of water out of the nearby creek—water that is yellow with sand and refuse—then lathers his client's head,

While a small audience gathers and indulges in sharp repartee, the lad poises his razor over the head of his customer and scrapes off all the hair until the surface is quite shiny. The Chinese are not a hairy race. Few ever need to shave and then only perhaps once a year as Chinese New Year approaches.

Having scraped the customer's head the barber then inserts the cotton tipped end of the bamboo stick into the customer's ear and proceed to clean it—a little process that explains why so millions of Chinese are hard of hearing.

Japanese Barbers Best

Not all barbers in China are like this one, but these are representatives and have the largest following. In what few high-class barber shops we have, the barbers are Japanese. They are the best and cleanest in the far east.

Most Japanese barbers wear a flu mask such as the American troops in training in this country were during the influenza epidemic of 118. This is a thoughtful thing, but with customary inverted logic he does this to protect himself and not necessarily you.

The majority of these barbers are masters in the art of massage. Before you get out of the chair your shoulders blades have been thumped, your head has been rocked and jerked from side to side, the top of your scalp has been battered and hammered. The barber goes about his therapeutic business with a diligence and determination that has won for his nation a place in the sun.

As you step into the barber chair he slips your arms through a white robe that looks for all the world like those capacious nightgowns our joval ancestors wore and which even today find their place in the wardrobes of one of our best hospital wards.

Famous American Barber

One of the deservedly most famous barbers in the world is an American from Los Angeles who has been crossing the Pacific for no fewer than twenty five years, riding through typhoons off the China coast and through the glazed tropic seas of Hawaii and the Philippines.

When the old Toyo Kissen Kaisha ships were sold to the present Nippon Yusen Kaisha, Charlie the Barber was the only white man afloat who was taken over. His name has

become a legend in the far east. Charlie's shop is the focal point of interest of the motorship Tatsuta Maru. He is perhaps the only man afloat who can mix lather with one hand and a cocktail, in a shaving mug, with the other hand and with no mal-effects to either.

You will find no gold or blue or silver lacquer in Charlie's shop but you will find the camaraderie of the trade and the best traditions of the sea in this nook on B deck of this transpacific greyhound.

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