

24 HOUR SERVICE 24 HOUR

Try our new calculating GAS PUMPS—No waiting for change.  
Let us WASH and GREASE your car while you sleep.  
Let us VACUUM your upholstery and cut down your dry cleaning expenses.

BUY YOUR OIL IN SEALED CANS

Know your Dealer and you don't have to know cars.

Universal Sales, Ltd.

Corner King and Regent Streets — — — Telephone 466

Men's Suits DRY CLEANED

In Carbon Tetrachloride, which prevents cleaning odor.  
Pressed on Hoffman Presses, especially designed for pressing Men's Suits.  
Called for and delivered, for only

98c

Buzzell's Dye Works

PHONES 487 — — — 276 Queen Street  
365-11 — — — 82 Regent Street

EARLIEST COAL MINING IN N. B.

New Brunswick undoubtedly may claim the distinction of having been the first part of North America from which coal was exported, nearly 300 years ago. John Winthrop, a distinguished citizen of Boston, and Governor of his State during the first half of the 17th century, has left a record which clearly establishes this fact. In 1643, Charles La Tour engaged vessels in Boston to attack his rival Charnisay, then blockading the harbor of St. John. When the expedition reached the harbor, Charnisay was forced to sail away, one of his pinnaces, laden with furs, being captured. One of the Boston vessels then sailed up the St. John river through the Jemseg to the north side of Grand Lake, where it took a load of coal for Boston. There is also a reference in Massachusetts Colonial records which indicates that this export to New England was being carried on as early as 1639.

It has generally been believed that Cape Breton mined and exported the first coal, but no account has as yet been found showing that this took place earlier than 1676.

Both at Grand Lake and Cape Breton the coal was near the surface and was removed by hand.

When the country passed entirely under British control, the Grand Lake coal mines were first worked by Joseph Garrison, a grantee of Maudslayi in 1765; he was the grandfather of William Lloyd Garrison, the Abolitionist of Boston.

AN INTERESTING EXHIBIT

Distinctive among the display of farm implements at the Experimental Farm field day was the exhibit of Tractors and Equipment Ltd., of this city, dealers for Caterpillar Tractors and allied farming and construction equipment. This exhibit which was prominently seen on entering the grounds showed a Caterpillar Model Twenty-Two Tractor a model designed for the smaller farmers' use. Using low-priced "stove" or "range" oil as fuel the cost of operation of this high grade machine together with its high tractive power and ease of operation makes it an ideal type of power for farming use. Attractive descriptive cards drew attention to its many distinctive points of superiority. The exhibition was in personal charge of G. E. Howie, Manager of Tractors and Equipment Ltd.

DR. VAN BUREN THORNE FORMER U. N. B. STUDENT AND HIS CAREER

Many Friends Here Knew Man Who Dropped Medical Profession For That of Journalism — Other U.N.B. Men in New York Journalism

(By Dr. Oscar Watson of New York, Formerly of Saint John)

A very great number of New York newspaper men—and others, too—are going to miss the quaintly smiling personality of Van Buren Thorne, doctor of medicine, whose death has been recorded just as the completion of 30 years' service as an editor of The New York Times. To a hundred intimates he was known as "Van"; the younger workers called him Doctor Thorne or "old Van"—not old in years, but old in the affection of men, that followed him all through life.

Dr. Van Buren Thorne was a New Brunswick of staunch United Empire Loyalist stock. By the strange currents of destiny he was carried back to the land which his ancestor, a few generations removed, abandoned, together with his earthly belongings, in 1783, rather than forewear allegiance to the King. He was one of that band of New Brunswick boys, whose eyes in the early nineties were fixed on New York—glamorous city of dreams, goal of ambitious youth. This group included the Bodens, senior and junior Thomas M. Dieuaide, E. W. McCready, Henry O'Leary, "Billy" McInerney, James E. Dever, and John Mahony.

He had not the faintest idea in the beginning of entering the newspaper field; his fond hope was to become a surgeon. So, after graduating from the University of New Brunswick and the elapse of a brief period as principal of Superior School at Petitcodiac, he entered New York University Medical College, from which he emerged with high honors and the much to be desired Valentine Mott medal for surgery. His crucial test came when as a youthful practicing physician he realized the trials and tribulations of a country doctor in the upper part of the State of New York and the necessity of answering all calls, no matter their nature.

One of his experiences left its imprint on his impressionable mind. He was summoned to treat a man suffering from an extensive injury to the brain, and an operation was imperative, if the man was to survive. Such an operation was only for a surgeon highly skilled in the art. But young Thorne, confronted with this emergency, and notwithstanding his inexperience, operated with such care and confidence that the patient recovered. It was dragging hours before the operation was completed, and the strain was so great that the young surgeon was exhausted that had himself to undergo a period of recuperation.

It changed his ideas of surgery, and it was during this enforced vacation in New York city that he was inducted into the mysteries of the newspaper business.

It may be of interest to speculate on the influences that direct or modify the course of a man's life. Something very insignificant may be the first moving force. The writer of this little sketch remembers an incident that played its part with Van Buren Thorne, when he was yet a medical student.

Our first meeting in New York was on a Sunday afternoon on Broadway. I was on an assignment to interview Joseph Chamberlain, who was then at the height of his power in British politics. To the youthful medico this represented the very acme of newspaper success. It was far from that. He expressed astonishment that a cub reporter hailing from Saint John, New Brunswick, should have been chosen to meet the great British statesman. Though this was an ordinary occurrence in the course of news events, it made a deep impression on Van Buren, who even so short a time ago as last fall, when I dropped into The Times office to chat with him, leaned over after a moment and said: "Do you remember the first time I met you on Broadway? You were on your way to interview Joe Chamberlain. I thought it was wonderful".

"It was, Van", I replied. "But Joe had more fun out of it than I had. He was a tough man to talk to".

Thus Van, who had something of mysticism in him, saw, or thought he saw, the romance of newspaper work in a great city, the mixing with big people, the unexpected opportunities to see things and hear things, the possibilities that the newspaper opened up to those who were endowed to a reasonable extent with ability and imagination, and felt the spur of the game.

He did what many others did who had friends on the newspapers. It became a habit with him to drop in on them and listen to the gossip, the airy persiflage, the tales that had more than a flavor of the romantic—rare experiences that in most instances came directly out of the atmosphere, but were good to hear. And no man who does this can hope to escape entirely the allurements that has its roots in the musty smells of a newspaper office.

JOINS DIEUAIDE

Among Van's close friends was T. M. Dieuaide, also a U. N. B. man, who was attached to The Evening Sun. He induced Van to try his hand at reporting—and he liked it so well that he stuck. He entered upon a road from which there was no returning; nor, indeed, was there any desire to return.

Throughout, he demonstrated the value of a medical man's services to a newspaper, for, like other physicians who have transferred their talents to the newspaper, he was a never ending source of expert knowledge in stories involving medical or surgical intricacies.

It is an accepted understanding in every big newspaper man can write intelligently on any subject except one that requires a knowledge of the science of medicine—and that includes surgery. Without medical training he falters, fails to read the signs correctly and is easily misled by technical terms with which attending physicians and scientists apparently delight in surrounding themselves. Therefore to Doctor Thorne was frequently assigned the task of keeping the medical stories straight, correcting errors and interweaving explanatory clauses for the benefit of the lay reader. He contributed also many signed articles on medical publications, which he made clear to the unscientific reader.

UNDER NOTED MEN

Quite apart from the medical side of his labors, Van Buren Thorne was a real newspaper man; he learned the art of the reporter and the editor under great men. He began his newspaper career when a reporter had to depend entirely on his own ability and craft. When he was sent out for a story, he knew he must get it, or come back on his shield, as in the days of the Romans. He did his work in offices where no excuses were accepted.

(Continued on Page Seven)

Of Interest to Women

PLUM SEASON OPENS WITH SENATE AWARDS

But Every Variety Makes Fine Jam For Winter

It's a long pull from politics to pre-election activities open in the same week, the pun is too tempting for a modern cook. Of course all ambitious parliamentarians get into "jams" with their political "plums," but the good cook just smiles and makes up a perfect jam from the interesting variety of the fruit now sold on Canadian markets.

Plums may be green, yellow, red, blue, purple, or purplish-black—a whole rainbow for the jam cupboard. And they may vary in size from the small wild plum with its pleasant tartness to the luscious Japanese plum. The fancy varieties, sold by the dozen, are too costly for jam-making and the less expensive types make delicious jams and jellies.

The fine flavour and colour of the fresh, ripe plum is easily preserved if jam or jelly is made by the modern short boil method. This method is simply adding enough fruit pectin to combine exactly with the pectin or jelly-making substance in the pulp of the plum to get a "set" before the flavour and colour of the fruit is spoiled by long boiling. Before fruit pectin was concentrated and bottled for use with short-boil recipes, luscious fruits were boiled and boiled until enough juice evaporated in the steam so that the remaining fruit and sugar thickened.

Plum jam or jelly is easily and quickly made by the economic modern method.

4 cups (2 lbs.) crushed fruit.  
½ cup water  
7½ cups (3 1-4 lbs.) sugar  
½ cup bottled fruit pectin.  
To prepare fruit, pit about 2½ lbs. full ripe fruit. Do not peel. Cut into small pieces and crush thoroughly. Measure fruit, solidly packed, and water into large kettle. Stir until mixture boils, cover, and simmer 15 minutes. Add sugar, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard one minute. Remove from fire and stir in pectin. Makes 11 six-ounce jars.

Plum Jelly  
4 cups (2 lbs.) juice  
7½ cups (3 1-4 lbs.) sugar  
½ cup bottled fruit pectin.  
To prepare juice crush thoroughly 4 pounds fully ripe fruit. Do not peel or pit. Add one cup water and bring to a boil cover and simmer 10 minutes. Place in jelly cloth or bag; squeeze out juice. Measure sugar and juice into large saucepan and mix.

Bring to a boil over hottest fire and at once add pectin, stirring constantly. Then bring to a full rolling boil and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes 11 six ounce jars.

Jams

These are normally made from the small fruits. The whole fruit is cooked with sugar to a desired consistency which should be jelly-like but soft and easy to spread. The syrup should be bright and the texture relatively uniform. As a rule jams contain but one kind of fruit. The taste should be sub-acid and the flavour characteristic of the fruit, or a pleasant blend if two or more fruits are used.

Jellies

Jelly is the product of cooking a fruit juice with sugar to such a consistency that it sets or jells when old. It is primarily the product of fruit juice entirely free from pulp or foreign materials. Combinations of fruit juices for the purpose of improving flavor or of correcting the acid pectin content may be made. The texture should be uniform and free from precipitate or suspended matter. It should be tender, easily cut, leaving clear shining faces and sharp angles. It should spread easily, retain its shape when removed from the container, and should quiver, not shake, when disturbed. It should not be gummy, sticky, syrupy or rubbery. The taste should be sub-acid with a flavour characteristic of the fruit.

Marmalades

As a rule these are made from the pulpy fruits. The pulp and juice only or the entire fruit, except the core and seeds may be used. The pulp (and skins when used) occurs in the finished product in slices, strands, or small pieces; and should be evenly distributed. They may be made from a single fruit but most generally two or more are blended. The texture is not uniform. The consistency is jam-like or often jelly-like. The syrup when present should be heavy. The taste should be sub-acid, often bitterish; and the flavour should be characteristic of the fruit, or a pleasing blend.

Preserves

Preserves are whole fruit or large pieces of fruit preserved in heavy sugar syrup. The fruit should be tender and plump. While a large amount of sugar is necessary, it should not be over-sweet. The fruit flavour should not be masked by the too heavy sugar syrup.

ROSS-DRUG-UNITED

'Diblees', the Rexall Stores

FREDERICTON, SAINT JOHN, AMHERST, MONCTON  
CHARLOTTETOWN

Phone 178 — — — — — Fredericton, N. B.

Dependable Re-Conditioned Cars

BACKED BY OUR 30-DAY GUARANTEE

D. and D. MOTORS

344 QUEEN STREET, FREDERICTON, N. B.

DISTRIBUTORS of DODGE — DE SOTO AUTOMOBILES  
for Queens, Sunbury, York Counties

FREE THEATRE TICKETS!

STRAND THEATRE

Co-operates with the  
Fredericton Daily Mail

— IN —

Exceptional Offer to Minto Residents

With Every 3 Months Subscription, Price 75 cents, 2 Free Admissions  
With Every 6 Months Subscription, Price \$1.50, 4 Free Admissions  
With Every 1 year Subscription, Price \$3.00, 8 Free Admissions

(This offer only good for Theatre Admissions on Monday, Tuesday, Wednesday and Thursday, and on Subscriptions mailed with Postal Order inclosed to)

FREDERICTON OFFICE, DAILY MAIL