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STRIKES at the ROOT of COLDS and COUGHS

JOHN D. ROCKEFELLER, JR. HAS GIVEN AWAY MILLIONS TO FOURTEEN UNIVERSITIES

Total Gifts Amount to \$65,000,000—The Secret of Sensible Living is Simplicity, Says America's Richest Man.

The gift of \$2,500,000 for new quarters in New York City for the Cloister Collection of the Metropolitan Museum, directed by John D. Rockefeller, Jr., is but another benefaction added to the more than \$500,000,000 already given by the Rockefellers, father and son. Mr. Rockefeller has devoted much of his life to the wise giving away of some of the enormous fortune amassed by his father.

Since 1931 the announcement of gifts has been left to the discretion of recipients. It is known, however, that up to that date \$445,556,163.00 had been given to the Rockefeller Foundation, the Rockefeller Institute and the General Education Board alone.

Outside of these three major projects John D. Rockefeller, Jr., himself had contributed more than \$65,000,000 to 14 universities and colleges, including two for Negroes; to museums, parks and churches; to the rebuilding of Rheims Cathedral; to the reconstruction of the library of the Imperial University of Tokio, destroyed by earthquake; and to the restoration of the colonial capital at Williamsburg, Va.

John D. Rockefeller, Jr., sits in the great chair occupied by his father before him in the darkly paneled room on the twentieth story of 26 Broadway. Behind secretarial lines of defense he labors in the quiet serenity of the big room to devise means to spend his money in ways that really benefit humanity, physically, economically and spiritually.

"The secret of sensible living is

simplicity", Mr. Rockefeller has said. In his childhood in Cleveland, Ohio, and New York, he walked to school and earned pocket money by such things as hunting fence posts for the estate—at one cent a post, or amending them at 15 cents an hour. Today, while governing an empire of oil, mines, railroads, ships, insurance and banking, with Rockefeller Center and its Radio City rising as a monument to his success, his own life goes on according to the same simple rules.

He neither smokes nor uses liquor and until he felt that the working out of the Eighteenth Amendment was resulting in more abuses than benefits, he was a strong supporter of prohibition. Once having reached a conclusion on this point he did not hesitate to announce his changed position and the reason for it.

Once he doomed overalls, and went down into his Colorado mines to learn the conditions under which the men worked and lived. The result was the evolution of the "Colorado Plan" of arbitration. Since then he has frequently taken the side of labor in various controversies.

"Labor has never had its just deserts", he has said. "It should not be obliged to fight for what is its due. Capital should be on the alert to find out what is equitable and see that labor gets it".

But, on the other hand, he admits that "you can't ride rough shod over management any more than you can over labor".

HITLER'S LEADER DISAVOWS INTENT TO PAGANIZE YOUNG GERMANS

BERLIN, April 9—Baldur von Schirach, to whom Adolf Hitler has entrusted the care of 6,000,000 boys and girls organized in the Hitler youth and federation of German girls, in a frank interview today sought to put at rest the fears of millions of German parents lest the youth drift in the direction of paganism.

He declared himself an adherent to the Nazi party plank which stipulates that the Third Reich shall be reared upon "positive Christianity," and claimed that the only ones who worry about the religious future of German youth are "paid secretaries" of confessional youth organizations who fear losing their jobs.

"Whither is German youth drifting as regards religion?" Von Schirach was asked. "Is there any danger of its growing up non-Christian and even anti-Christian?"

"You have certainly put some posers," the 28 year old leader of youth, himself a father of a two year old daughter, said with a boyish chuckle. "But I think it is high time that my position is understood with absolute clarity."

In explanation he added: To start with, let me emphasize that I am entirely disinterested in confessional questions. I recognize in both Christian confessions, Protestant and Catholic, two powerful factors with which I must reckon.

If I frequently demand of youth that it overcome confessional thinking, that constitutes no attack upon Protestant or Catholic faiths, but

rather an attack upon the spirit of disunity which has ever been the cause of setbacks in the history of the German people.

My task in the construction of the Third Reich is the unification of German youth. I am carrying out this task, without discussing confessional problems and without committing myself as to whether youth should learn the Old Testament or not.

The interviewer interrupted: "Do you personally deem it desirable that youth shall learn the Old Testament also and shall treasure it as a part of the revealed word of God?"

"If my private opinion is of interest to you in this connection, then let me say that my attitude toward the Old Testament coincides with Goethe's as laid down in his 'Dichtung und Wahrheit' (fancy and truth) said Von Schirach.

I am frank to say, however, that as leader of the youth I have some misgivings concerning certain portions of the Old Testament—portions in which unchaste and immoral things are told in a way that might prove dangerous to youthful minds.

In the Third Reich, with its sharp line of demarcation, drawn between the realms of competence belonging to the church and those belonging to the state it follows as a matter of course that the responsibility of religious education lies with the leaders of both Christian confessions. Let them decide what religious reading matter is desirable for youth and what not. It isn't my business to

BASEBALL FEUDS WILL PACK 'EM IN THIS SEASON

Old-fashioned Knock-Down-and-Drag-Out Feuds Will Revive Gate Receipts, Say Bosses.

WEST PALM BEACH, Fla., April 9—Feuds are expected by big league business managers to pack a cool one million dollars added gate receipts into the little steel-armored wagons that roll away from our leading baseball parks this summer! The renaissance of good old-fashioned r-r-revenge, the revival of the Curse-you-Jack Dalton spirit, is already present in the citrus circuit where a Dizzy Dean versus Babe Ruth brawl set an all-time Florida record crowd of 6,467 paid at St. Petersburg.

As the teams move North, interest has been churned up by the Ducky Medwick-Marvin Owen, Linus Frey-Dick Bartell, Bill Terry-Dizzy Dean, Schoolboy Rowe-Johnny Marcum, Casey Stengel-Bill Terry, Jimmy Wilson-Frankie Frisch, Ben Chapman-Earl Whitehill, Eddie Collins-Bucky Harris and Carl Reynolds-Bill Dickey feuds. These are the real knockdown, drag-out, mountaineering shoot-to-kill affairs. They are the potential human fireworks that will furnish the heat.

The Giants are aching for revenge on the Dodgers, who blasted them out of the 1934 pennant race behind the excellent pitching of Van Lingle Mungo. You can bet Ebbets Field will be jammed to the girders most of the three-game series between the arch-rivals beginning April 30. This series ought to draw about 100,000 admissions, fully 25 per cent. more than it would ordinarily draw had not Manager Bill Terry asked if Brooklyn were still in the league.

FAME BECKONS TO LOU AMBERS AND JOE LOUIS

New York Lightweight Turns Down Big Offers To Get Title Shot—Joe Louis in Three Fights.

NEW YORK, April 9—More cheerful is the news dispensed at the office of the Boxing Commission: Barney Ross agrees to risk the lightweight championship in a fight with Lou Ambers, and the first appearance here of the sensational negro heavyweight, Joe Louis, has been arranged for July 17.

No one will dispute the right of the hustling Ambers to a title bout with Ross. Within the space of a few months he has climbed hand over hand to a spot where he is recognized as

take over problems that belong to the church.

I should like to take this occasion to emphatically deny the stupid allegation that I want to introduce some form of 'Wotan cult.' Just as truly as the churches have for centuries seen Germanic history distorted it also is true that no sensible person in Germany is thinking of returning to sacrificial offerings of horses, to long, flowing beards, and to hides for clothing as some naive people abroad seem to imagine.

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the best of the contenders, and so eager is he for a whirl with Ross that he has refused offers totalling \$30,000 for matches here and in Chicago and Philadelphia with boys who were high-hatting him less than a year ago. It isn't that he doesn't need the \$30,000. He is willing to gamble that much on his chance of wresting the championship from the little Jewish boy who looks like a Tartar—and fights like one when he is stung.

Louis, whose string of knockouts has placed him firmly in the front rank of the heavyweight contenders and fired the imagination of the public, has accepted three engagements here, his opponents to be named at a later date. Getting Joe's consent to appear here was easy for Mike Jacobs, sponsor for the newly formed Twentieth Century Sporting Club. Now all Mike has to do is to find three men willing to meet him—and Mike knows already that that is not going to be easy.

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.

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Of Interest to Women

WITH THE SPICE OF RHUBARB

Delicious rhubarb salad is made with the jellied fruit. Bake two cups of red rhubarb, diced, with one cup of sugar in a slow oven until the rhubarb is tender, then skim out the pieces carefully. To the juice add enough canned pineapple juice to make a pint. Have a tablespoon of gelatin softened in cold water, which should be boiling hot to dissolve the gelatin, and pour into individual molds which have been wet with cold water, filling them about two-thirds full. When the gelatin begins to stiffen add the pieces of rhubarb and some diced pineapple. Serve on lettuce with mayonnaise.

Fried rhubarb pies were a popular old-fashioned breakfast goody. To one well beaten egg, add one-half cup of sugar, one cup of sour milk, one teaspoon of salt, one-fourth of a teaspoon of cinnamon and four and a half cups of pastry flour, sifted with one teaspoon of soda. Add the flour, gradually, beating constantly, the mixture should be stiff enough to roll. Cut into rounds with a small saucer, wet the edges, place a teaspoon of thick stewed and sweetened rhubarb in the centre of each, fold rounds together and press down the upper half firmly and fry like doughnuts; drain well and sprinkle with sugar.

Piquancy is added to the pork loaf if made as follows: Add one cup of rhubarb, cooked as for stewing and drained, to one pound of chopped pork and three cups of rolled cracker crumbs; season with three teaspoons of salt and half teaspoon pepper and combine a well beaten egg with the mixture. Bake in a greased pan in a moderate oven about three-quarters of an hour.

To make the marmalade: To each quart of peeled and chopped rhubarb add two oranges, peeled and shredded; one cup of raisins chopped fine and half a cup of chopped English walnuts. Mix well and add two pounds of sugar, simmer slowly until of the thickness of marmalade and pour into glasses and seal.

Rhubarb Bavarian cream is a de luxe dessert. Dissolve one tablespoon of powdered gelatin in half a cup of water in the top part of a double boiler; add one cup of sugar, cool and fold in two cups of whipped cream, stir until nearly stiff, then add three tablespoons of maraschino and one cup of slightly sweetened stewed rhubarb. Pour into a wet mold and let stand packed in ice and salt for four hours.

Rhubarb fanchonettes are wonderfully attractive and delicious. Cut red rhubarb in half inch pieces, cook slowly without water; sweeten and puff paste or a rich plain paste roll-flavor with a little grated orange peel. For each cup of the mixture add the beaten yolk of one egg; cook until thickened, cool and fill small pastry cases. Put a spoonful of meringue on each and set in a moderate oven to take on a golden color. A few dates or figs cut into small pieces may be cooked with the rhubarb, in which case a very little water should be added.

From a book yellow with age and usage comes this delectable pudding. Make a batter of one well beaten egg one cup of sugar, one cup of rich buttermilk, or one cup of sour milk and a tablespoon of shortening, a pinch of salt, two-thirds of a teaspoon of soda and two cups of sifted flour. Cut into small pieces one and one-half cups of rhubarb, flour well and stir into the batter. Pour into a shallow well-greased pan. Place pieces of raw rhubarb and bits of butter on top and lastly a generous sprinkling of sugar. Bake in a moderate oven and serve hot or cold with cream and sugar.

erate oven and serve hot or cold with cream and sugar.

A French friend has given me this recipe for rhubarb gateau. Cut the top from a stale, one-pound sponge cake and carefully remove the inside. Dissolve two tablespoons of apricot jam with three tablespoons of water; brush this over the cake, then roll it in finely chopped pistachio nuts. Chop enough rhubarb to measure one quart, stew with one and a half cups of sugar until thick, flavor with one tablespoon of lemon juice and one tablespoon of the grated rind; add one cup of candied orange peel and turn into the cake. Pile with whipped cream and serve.

For rhubarb tarts cook two cups of rhubarb with one cup of sugar for twenty minutes. Drain off surplus juice. Make a rich paste one-eighth of an inch thick, cut in three-inch squares and put a tablespoon of the rhubarb mixture on half the square. Moisten edges with cold water, fold in triangle shape, crimp the edges and prick over top with a fork. Bake in a moderate oven, and just before taking out sprinkle top with confectioner's sugar and slightly increase the heat.

To make rhubarb flip beat three eggs, add one cup thick rhubarb juice, one tablespoon powdered sugar and a dust of nutmeg. Add enough ginger ale to make six glasses of the beverage and serve with shredded ice.

For rhubarb sponge put one pint of thick, sweetened rhubarb through a sieve. Reheat and add one and one half teaspoons gelatin softened in one half cup cold water. Chill and beat until the rhubarb is light, add the stiffly beaten whites of four eggs and continue beating until the mixture begins to thicken. Pour into mold that has been rinsed in cold water and put in ice box to chill. Serve with a thin custard or whipped cream.

Rhubarb puffs are made by creaming two tablespoons butter, one cup of sugar and two beaten eggs. Add one teaspoon baking powder, one half teaspoon salt, one-fourth cup milk, one cup of chopped rhubarb and flour to make a stiff batter. Pour into cups and steam thirty minutes. Serve with an orange sauce or thick cream slightly sweetened.

Rhubarb sticks are delicious for tea. Cook one pound of rhubarb in as little water as possible, add one-half cup sugar and one cup of finely chopped, seeded raisins. Cook on asbestos mat until tender and thick. Stir in one beaten egg and one tablespoon cracker dust. Line a pan with puff paste or a rich plain paste roll-flavor very thin, put in the rhubarb mixture and over the top put a very thin crust marked off in squares two inches wide by four long. Bake in a quick oven, cut along markings and serve hot or iced with an orange icing when cool.

Rhubarb adds a spring touch to custard pie. Stew two cups of rhubarb with a small cup of sugar. Add one cup milk, the beaten yolks of two eggs, one-fourth teaspoon salt, one teaspoon lemon juice and two tablespoons flour. Mix thoroughly and bake in lower crust. Cover with a meringue made of the whites of eggs sweetened with confectioner's sugar flavored with lemon extract.

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