



**BOVRIL**  
Take it as Soup  
before Meals

**LORD LEVERHULME'S FAITH IN ENGLISH IDEALS**

Lord Leverhulme, in conversation with a representative of the *Daily Chronicle*, declared that for the Anglo-Saxon race to knuckle down to the German would be an eternal disgrace.

After discussing the possibility that the war might last from three to five years, Lord Leverhulme said:

"I can contemplate anything rather than the knocking down of the Anglo-Saxon race to the German. That would be eternal disgrace. We should never survive it. It would be our ruin."

"My opinion is that finance will never stop us. I don't care how big our debt may be, we can shoulder it. . . . But I am a little suspicious about bankers. Of course, it's only a guess, I don't know, but I can't help thinking a banker must have been talking to Lord Lansdowne before he wrote those letters. Bankers are as timid as rabbits. I have noticed that all my life. No sooner does a man fall ill than they fly to their ledgers, thinking he's going to die, to see how much he owes them. They are almost all like that—extraordinarily timid. It's very curious, but they seldom have the courage which is essential to enterprise of any magnitude. But finance won't stop us."

"Our debt after finishing off the Napoleonic menace was eight hundred millions. It is calculated that our national wealth now is tenfold what it was then. I say it is a hundredfold. Think of the discoveries which have been made since Waterloo. We mine for coal at an infinitely greater depth. Our modern mining for all minerals is a revolution. Then think of the revolution, equally great, in chemistry, transport, agriculture, marketing—in fact, everything. Then think of the present extent of the British Empire. Tenfold! I say the national wealth, at the very least, is a hundredfold greater than it was in Napoleon's day. We shall shoulder our debt."

"Has the Russian smash affected the ideals with which England went to war? Has it modified my opinion as regards German character? The answer is clear. That so-called peace emphasizes everything for which England went to war, and puts into flaming italics, if there are such things, everything in German character that is a menace to the happiness of mankind. Never before did I see so vividly how essential it is to defeat Germany. And never before did I feel so sharply in my very bones that to bow to Germany, to accept Germany's will, would mean our eternal disgrace. Fight on? Of course we must fight on. Is there an Englishman who doubts it? Is there an Englishman, after this Russian peace, who would trust the Germans, who would bring himself to sit at a conference table with them arranging the future of mankind? Don't think of frontiers. Don't think of territory. Think of it as the future of men, women, and children. Would you arrange that future with the Germans of Brest? Never mind about Armenian massacres, Serbian massacres, Belgian massacres, U-boat atrocities here, there, and everywhere; don't think of those things, but think simply of the Peace Treaty of Brest. Would you negotiate the future of men, women, and children with the German scoundrels who trapped the deluded and disarmed Russians to their ruin?"

"DISHONOR OR SACRIFICE?"  
"Any peace made with an undefeated Germany, any peace, would undermine our Anglo-Saxon mentality for

centuries. We should never be the same race again. All our idealism would be clouded over by the emasculating opportunism of the materialist. We should be like the Germans. We should have a bagman morality. We should walk the earth with the same sort of feeling that a card-sharper must have in his brain. We should have failed to say the eternal No. We should have accepted dishonor—on what grounds? On the grounds of convenience. What an end for our race!—at any rate what a poison to hand on to our children! Dishonor rather than sacrifice! Do you think our children would survive that? Isn't there a time when a nation must say, and mean, Death rather than Dishonor? Isn't dishonor more fatal than a loss of acres?"

**STEAMER "CONNORS BROS."**

The steamer *Connors Bros.* is about to be withdrawn from the route which she has held for the past eight years. The withdrawal of the steamer is due, according to a statement made last night by Lewis Connors, to the fact that the owners have been notified by the Dominion Government that no provision was made this year to pay a subsidy to the steamer.

According to information received by Connors Brothers, the subsidy ceased to exist at the end of March, and the owners now find that they are unable to operate the steamer except at a loss of money. Thus they have decided that after four more trips, unless something now unforeseen turns up, the steamer will cease covering the route. She will, however, continue to operate between St. John and Black's Harbor, but only in a private capacity for the convenience of the owners.

The steamer *Connors Bros.* on this route serves Dipper Harbor, Beaver Harbor, Black's Harbor, Lettie, Back Bay, Deer Island, St. George, and St. Andrews. Not only does the steamer carry freight and passengers to and from all these points, but mail for Black's Harbor and Dipper Harbor. The steamer makes one round trip each week, and is particularly useful to the wholesale merchants of the city of St. John and the farmers at the different ports of call who desire to send produce to the city markets.

For the last eight years the steamer has received a subsidy from the Dominion Government of \$4,000 per year, but this year provision was not made for it. The change of policy by the Government was quite unexpected, and it is understood that there is much indignation among the people who are served by the steamer. A movement is on foot, the people affected at the different ports of call co-operating, to have the Dominion Government reconsider its decision and re-establish the subsidy.

Wholesale merchants in the city, who learned yesterday that the steamer was to be taken off the route, said they would be at their wits' ends to discover some other regular form of service to and from the outside points affected if the steamer ceases her trips.—*St. John Telegraph*, April 26.

Friend—"That's a wide-awake-looking man I met coming out of your office."  
Doctor—"Yes, I'm treating him for insomnia."  
"The pen mightier than the sword!"  
"Isn't it about time the ink got a little of the credit?"—*Judge*.

"Flub-dub runs his new car with extreme caution." "Yes, he's been used to running a baby carriage."  
—*Louisville Courier-Journal*.

**PEANUTS**

**PEANUT SOUP**

- 1 quart milk
- 1 slice of onion
- 1 tablespoon salt
- 2 tablespoons flour
- 2 tablespoons butter substitute
- 1 cup of raw peanuts, boiled and mashed.
- Black pepper
- Celery salt
- Parsley

Put the milk in the double boiler with the salt, pepper, and onion. Cook gently for one-half hour. Remove the onion. Rub the flour and fat together, and gradually add the hot milk. When the soup is slightly thickened add the cooked peanuts, cook all ten minutes, then add the celery salt and parsley.

**PEANUT AND CHEESE ROAST**

- 1 cup cooked oatmeal
- 1 cup grated cheese
- 1 cup chopped roasted peanuts or ½ cup peanut butter
- ½ cup bread crumbs
- 1 tablespoon butter substitute
- 1 small minced onion
- 1 tablespoon celery salt
- Cayenne

Cook the onion in the fat until tender, but not fried. Add to the other ingredients, moistening with a little water. Shape into a roll or pack into a baking-dish, and sprinkle the top with crumbs. Brown in the oven.

**PEANUT LOAF**

- 1½ cups corn-meal
- 1½ cups flour
- 4 level teaspoons baking-powder
- 1 teaspoon salt
- ½ cup sugar or sugar substitute (may be omitted)
- 1 egg, beaten
- 1½ cup milk
- ½ cup peanut butter

Sift together the flour, corn-meal, baking-powder, salt, and sugar. Work in the peanut butter as for biscuits, with the tips of the fingers. Beat the egg, add the milk, and add to flour mixture. Bake in a well-greased loaf-tin fifty minutes in a moderate oven, the heat being increased after the first fifteen minutes.

**PEANUT PATIES**

- 1 pint toasted bread crumbs rolled fine
- 1 pint mashed potatoes
- 2 teaspoons baking-powder
- 2 eggs
- salt
- Mace
- Ground peanuts

Dissolve the baking-powder in the egg yolks. Stir all the ingredients together thoroughly. Form into small cakes. Dip each cake into the whites of the eggs and then into the ground peanuts, and brown lightly in a frying pan containing a little fat—not deep fat; turn and brown on both sides.

**PEANUT MACAROONS**

- 2 egg-whites
  - 1 cup powdered sugar
  - 1 cup peanut-meal
  - ½ teaspoon almond extract
- Grind blanched peanuts very fine, but not so that they are oily. Blend the resulting meal with the sugar, which is then worked into the stiffly-beaten egg-whites.

**PEANUT BISCUITS**

- 1 cup white corn-meal
- 1 cup flour
- 1 tablespoon fat
- 2 tablespoons peanut butter
- 1 teaspoon salt
- 4 teaspoons baking-powder
- ½ cup (about) milk or milk and water

Sift the corn-meal, flour, baking-powder and salt; work in the fat and peanut butter with the tips of the fingers; add the liquid, stirring lightly with a knife. Turn out on a floured board when of the right consistency to roll out. Roll as lightly as possible into a sheet from one-quarter inch to one-half inch thick, cut into biscuits and bake in a very hot oven on an ungreased tin for about fifteen minutes.

**PEANUT COOKIES**

- 2 tablespoons butter substitute
- ½ cup sugar
- 1 teaspoon baking-powder
- ½ cup flour
- ½ cup finely chopped roasted peanuts
- ½ teaspoon lemon juice
- 1 teaspoon salt
- 1 egg
- 2 tablespoons milk

Cream together the fat and the sugar. Add the well-beaten egg. Sift together the flour, baking-powder, and salt, and add to the first mixture. Lastly add the peanuts, lemon-juice, and milk. Drop from a teaspoon on an ungreased sheet, one inch apart, and place one half of a peanut on each. Bake fifteen minutes in a slow oven.—*The Delineator*.

**GOLD EXPORTS FROM U. S.**

During the past nine months, exports of gold from the United States exceeded imports by \$98,000,000. This was the largest surplus of gold exports on record for that period; even in the nine-month period from July 1, 1914, to March 31, 1915, covering the "war panic," gold exports were only \$69,400,000 ahead of imports. On the present occasion, the heavy balance occurred almost wholly in July, August, and September of last year, in which three months the excess of gold exports was \$96,200,000.

**A COMMON ERROR**

It was a pallid patriot,  
Who bade his doctor come,  
And sit beside his humble cot,  
And tell him just precisely what  
Would cure his ailing tum.

"This case seems very clear to me,"  
The doctor said, when through,  
"Your food and you do not agree;  
That's all, in short, appears to be  
The matter, friend, with you."

The patient gave a hollow sigh,  
Quoth he: "The truth you've hit.  
My patriot aim has been to try  
To do, as stress of war drew nigh,  
My gastronomic bit."

"Where'er I saw a sign which said:  
'Eat This and Win the War,'  
'Eat That' or 'Those' in place of bread,  
I always gave myself a spread,  
Enough, perhaps, for four."

"A patriot's zeal, it prompted me.  
But each succeeding day,  
Another sign I seemed to see,  
Another 'Eat and Win It' plea,  
And one I must obey."

"Dear sir," the doctor said, your aim  
Will put you on the shelf.  
Don't try to corner ALL the fame;  
Eat, win the war, but just the same,  
Don't win it all yourself!"

—*New York Evening Post*.

**MORE CANADIAN TROOPS ARRIVE**

Ottawa, April 29.—It is officially announced through the chief press censor's office that the following 'troops' have arrived safely in England.

Infantry drafts from British Columbia, western Ontario, eastern Ontario, Nova Scotia, Manitoba, Saskatchewan, first Quebec, second Quebec; field artillery from Vancouver, London, Ont., Toronto; forestry draft; cavalry; railway construction draft, Hamilton; air force; pilots; Serbian draft; inland water transport men; details—a total of 2,908.

**RHONDA HAS RESIGNED**

London, Friday, April 26.—The reports printed this morning that Baron Rhonda had resigned the office of British Food Controller, because of ill health, were confirmed to-night. It is stated, however, that his resignation has not been accepted.

"Her voice has been well trained."  
"Why, I've never heard her sing."  
"That shows the training."  
—*Buffalo Express*.

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A. KENNEDY & SON, PROPRIETORS  
Beautifully Situated on Water Front. Near Trains and Steamboats.  
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Even more vividly and convincingly than the motion picture reproduces the drama this marvellous instrument re-creates music. In fact, as the famous tone tests have effectively proved, no human ear can detect a shade of difference between the rendition of the living artist and that of "the phonograph with a soul."

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**ORANGE**  
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