

WAIT A MOMENT, PLEASE. WE CAN SHOW YOU.

What will astonish you both in quality and in prices—Special sale of paintings. Call and inspect our stock. HARWOOD, the Tailor, 324 Colborne Street.

# THE COURIER.

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SECOND SECTION

THE COURIER, BRANTFORD, CANADA, TUESDAY, JAN. 7, 1913.

PAGES SEVEN TO TEN

## COUNTY CONTESTS

### A Keen Fight Takes Place in Brantford Township and in Other Sections—The Outcome of the Contest

There was keen interest in the elections in Brantford Township.

As the outcome Mr. McCann was elected First Deputy Reeve, Mr. Jennings, Second Deputy, and Messrs. Greenwood and Seace Councilors.

Reeve—Mr. Kendrick by acclamation.

First Deputy.

Div. Batson McCann

1 ..... 20 2

2 ..... 41 3

3 ..... 49 3

4 ..... 31 6

5 ..... 49 24

6 ..... 42 7

7 ..... 21 16

8 ..... 40 100

9 ..... 48 32

10 ..... 20 120

11 ..... 10 19

12 ..... 15 37

13 ..... 26 80

14 ..... 20 8

15 ..... 12 36

16 ..... 473 494

Second Deputy Reeve.

Div. Jennings Papple

1 ..... 28 1

2 ..... 35 1

3 ..... 50 1

4 ..... 63 3

5 ..... 29 6

6 ..... 59 10

7 ..... 23 4

8 ..... 05 9

9 ..... 50 13

10 ..... 127 5

11 ..... 21 5

12 ..... 22 21

13 ..... 30 62

14 ..... 22 21

15 ..... 19 3

16 ..... 13 29

706 181

For Councilors.

Two to be elected—Greenwood and Seace.

Div. Greenwood Snider Sage Seace

1 ..... 21 3 4 5

2 ..... 32 3 8 1

3 ..... 52 5 7 9

4 ..... 63 8 8 9

5 ..... 39 8 3 7

6 ..... 100 8 11 24

7 ..... 43 11 15 9

8 ..... 11 4 8 2

9 ..... 31 25 28 114

10 ..... 31 27 59 20

11 ..... 14 8 14 147

12 ..... 9 0 13 35

13 ..... 17 18 7 43

14 ..... 41 26 27 44

15 ..... 18 2 11 7

16 ..... 7 3 13 24

520 158 236 525

For the first time since the memory of anyone, the Council politically has a Conservative majority on this standing:

Conservatives ..... 3

Liberals ..... 2

Onondaga.

Reeve Simpson was elected by acclamation. These are the other results: A. W. Nansickle 134, A. R. Rose 110, J. E. Walker 107, Clinton McBlain 93.

Politically the Council stands Conservatives 3, Liberals 2.

Burford.

Reeve, F. W. Taylor; Deputy Reeve, Marshall Burtis; Councilors, A. E. Edy, A. W. Smith and D. R. Hamilton.

## Of Interest to Women—Social and Personal Notes and Other Items

(All communications intended for this department should be addressed "Society Editor.")

Invitations are out for the marriage of Miss Maria Rutherford to Capt. Douglas Bowie at St. John's Church on Saturday afternoon, Jan. 25th, and afterwards at the Prince George—Toronto Daily News. The above refers to one of the recent guests in Brantford, Miss Rutherford having spent Xmas with Mrs. A. J. Wilkes, Barrie street.

Mrs. Henry Lemmon, who has been seriously ill in Detroit, arrived in the city last evening, accompanied by her niece, Miss Florence Reville, and is now resting quietly at the Brantford General Hospital. Many friends will hope for a rapid improvement.

Harold A. Blackwood, boys' secretary of the Y. M. C. A., Buffalo, is spending a few days in town, the guest of Mr. and Mrs. T. S. Wade, Brant avenue.

Mr. Charlie Waterous who has been spending the holidays with his parents, Mr. and Mrs. C. H. Waterous, "The Gables" returned to McGill University Sunday evening.

Brantfordites will learn with pleasure that Mr. Jordan has again secured the Boston Symphony Orchestra as an association with the Schubert choir concert in February.

The Premier of Canada and Mrs. Borden have returned to Ottawa from Virginia and Atlantic City.

Mrs. H. Wallace Ritchie of 212 Nelson street, leaves to-day for an extended trip to North Bay, New Liskeard, South Porcupine and Timmins, the terminal of the T. N. and O. Railway.

Mrs. Newman has returned from Guelph, where she was the guest of Dr. and Mrs. Savage.

Miss Bennett and Miss Muriel Bennett, Brant Avenue, who spent Christmas and New Years in Washington, the guests of Mr. Dolph Bennett, have returned to the city.

Lady Aberdeen in America

WASHINGTON, Jan. 7. Miss Violet Asquith, daughter of the Prime Minister of Great Britain, and the Countess of Aberdeen, wife of the Lord Lieutenant of Ireland, arrived here to be the guests for a few days of the British Ambassador and Mrs. Bryce.

Many entertainments and social functions have been arranged in their honor. There was a small formal dinner at the embassy for them last night, but to-morrow night a formal dinner in their honor will be given there.

Two Interesting Engagements

The engagement is announced in Ottawa of Miss Pelly, lady-in-waiting to Her Highness the Duchess of Connaught, to Capt. Balkeley, Comptroller of the Household to His Royal Highness the Duke of Connaught, Governor-General of Canada.

The engagement is announced of the Honorable Ormsby Gore, M. P. son of Lord and Lady Harlech, to Lady Beatrice Cecil, eldest daughter of the Marquis and Marchioness of Salisbury.

Mr. and Mrs. Beardmore of Toronto are visiting Rear-Admiral and Mrs. Kingsmill this week.—Ottawa Journal.

Mrs. Council, Hamilton, left yesterday evening accompanied by Mr. Ronald Council, for New York. Mrs. Council will sail on Saturday for Italy, spending the winter with her daughter, Mrs. Bosia, in Florence.

Mrs. Sanford and Miss Phyllis Sanford, Hamilton, have issued invitations to a dance on Tuesday, January 14th, at Waverley.

Treat for Incurables

Sir Henry Pellatt gave his annual treat to the inmates of the Home for Incurables on Thursday, Jan. 2nd. The tea, which has been named "The Henry Pellatt High Tea," was followed by an entertainment in which the following artists took part: Mrs. Howard, soprano; Miss Rita Rogers, reader; Miss Munro, Highland dancer; Mr. Will White and Mr. Robert Wilson, comic singers; Mr. John Slack, baritone; Mr. McCull, Mr. Blackburn and Mr. Percy Ridpath. In the arrangements Mrs. R. B. Hamilton was assisted by Mrs. Mill Pellatt, Mrs. C. A. B. Brown, Mr. and Mrs. Collie Ross, Miss Hutchison and Miss McGlashan.—Toronto Daily News.

Thirteenth Year

His Lordship Mayor Forbes, who was recently elected as Mayor of Hespeler for the thirteenth consecutive year, is surely to be congratulated, and it goes to show the high esteem in which he is held by the citizens of this town. Mayor Forbes is the only Mayor the town of Hespeler has ever had, having taken the office in 1901, the year Hespeler decided to get into high standard by becoming a town. He has very efficiently filled the office and has performed his duties to the entire satisfaction to the citizens of this town.—The above taken from the Galt Reporter, Jan. 3rd, refers to one well known to Brantfordites.

Rev. Dr. Dickson of Galt, who a couple of months ago collapsed in

his pulpit, is gradually recovering.

"Because," said the little girl, "the paint's not dry yet."

And he looked at his hands and believed her.

Scriptural Argument (Catholic Register.)

An undoubted case of the all-sufficiency of the bible as a convincer, comes from Germany, where on Christmas day a Lutheran named Reithagen crushed the preacher's head with the holy book and knocked him out of the pulpit, because, forsooth, he dared to teach the equality of all men.

Stalled

"Yes, sirree," said the autoist proudly, "I haven't paid a cent for repairs on my machine in all the ten months I've had it."

"So I've heard," replied his friend. "The man who did the repairs told me the very same thing."—Toronto Daily Star.

New to Him

You have left the name of the author off the program," the stage manager ventured to suggest.

"What's the author's name," asked the manager with the thick moustache and the double chin.

"William Shakespeare."

"Friend of yours, eh?" All right, give him all the credit on the program, "Words and Music by William Shakespeare."—Toronto Daily Star.

An Excellent Device (Judge)

An excellent device against slipping on your front doorsteps these icy mornings is cover them, from top to bottom with your last summer's sofa cushions. These suitably placed will prevent your falling and chipping the brown stone or granite steps with the back of your celluloid collar.

Considerable of a Lever

From Harper's Weekly.

A very prominent man recently died and shortly after a friend of the family called to condole with the widow.

"The call," he had been a very warm friend of the deceased, and as he was about to leave he added:

"Did Will leave much?"

"Oh, yes, indeed," responded the widow, "nearly every thing."

January.

(Lippincott's Magazine)

January, crowned with snow.

Crystaline, diamonded, agleam, Deep within thy heart we know, Dwelleth June, a far, fair dream.

Sunset hints her distant hues, Lowly merrily reviews Spring's warm beauty, through the cold.

Proud or beggared, glad or meek, Nature grants this gracious boon; We must share with all who seek January's dream of June.

Ham Cakes.

Any bits of cold ham can be worked up with cold potatoes and made into quite a tasty dish for luncheon or breakfast.

Chop the ham through the food chopper and mix with an equal quantity of potatoes, using an egg or not, as preferred. Shape into small cakes dip in flour and fry in pork (salt) or bacon fat.

If the fat from frying bacon is put into a jar and preserved it will be found far superior for frying vegetables than lard.

To Color Lace.

Lace may be given a yellowish or ivory tint by letting it lie for a short time in water to which has been added a little powdered saffron. If you wish to freshen the lace trimmings of an evening dress, touch up the design with color, gold for instance, which gives a beautiful effect if done lightly. Other colors in lighter shades are also very effective of fine delicate laces.

Old-time Bracelets.

Old-fashioned arm band set with pearls are again fashionable.

A large band looks smaller below a black bracelet, and one woman with rather red hands wears an inch wide band of velvet around each wrist, for which she has jeweled clasps, changing to match each gown.

Sometimes these velvet bracelets are set with large diamond or pearl buttons or pinned with a cameo or a seed pearl brooch.

A fashionable series of bracelets that can be had in French jewelry is made of thin hoops studded with colored stones. An emerald hoop, a diamond, a ruby and a pearl one are worn together.

LAUGHTER LINES

A Dry Joke

From the Newark Star

A little girl of 7 or 8 stood before a closed gate.

A gentleman passed slowly. The little girl turned and said to him: "Will you please open this gate for me?"

The gentleman did so. Then he said kindly: "Why, my child, couldn't you open the gate yourself?"

A FEW PALATABLE RECEIPTS AND SUGGESTIONS FOR THE HOUSEKEEPER.

Date Pudding.

One pound of dates, 2 cupfuls of bread crumbs, 1 cupful of sugar, 1 cupful of beef suet, one-half cupful of flour, 2 eggs, 2 teaspoonfuls of baking powder. Beat the eggs separately, cream the yolks and sugar, then stir in the whites. Mix the bread crumbs and finely chopped suet, and add to the eggs and sugar. Sift the baking powder into the flour, stir into the mixture alternately with the milk. Add the chopped dates and mix thoroughly. Place in a pudding bag and steam for three hours. Serve with hard or wine sauce.

Baked Tomatoes.

An excellent stuffing for baked tomatoes is finely chopped sweet peppers. Put a lump of butter into the tomato, season well with salt and a little sugar and black pepper. Put lumps of butter on top, add a little water to pan and bake slowly for an hour and a half.

Mustard Pickles.

This pickle recipe was obtained from an English woman who had used it for years. This pickle commanded the highest market price and was always in demand.

Put one-half peck of small cucumbers, two quarts silver skinned onions and two heads of pickled cauliflower to soak in water to cover and a cupful of salt overnight. In the morning drain mix one desert spoonful of tumeric powder with three-quarters of a pound of best mustard, wet with sufficient vinegar or mix without lumps. Put three quarts of vinegar over the fire add 5 cents' worth of mixed pickling, spices, one-half ounce of celery seed, one-half ounce of white mustard seed, one tablespoonful each of cinnamon and cloves (tie all spices in a bag or cloth), one pound of brown sugar, and carefully stir in the mustard and tumeric paste and let boil up well, then add the mixed pickles, two red peppers chopped with the seeds of same, and stir all together. After it begins to bubble let boil well for five minutes. This amount will fill a two-gallon crock.

To Broil Tomatoes.

To broil tomatoes just wash them well, wipe dry and cut in halves. Cut a slice away from the rounded part of each and dip in crumbs. Beat an egg and season with pepper and salt. Dip each piece of tomato in this, then again in the crumbs.

Butter the broiler well and cook from six to nine minutes.

Another nice way of preparing tomatoes which have not thoroughly ripened is to bake them. The skins should be firm. A slice is cut from the stem end of the tomato and the contents removed. The pulp is mixed with an equal quantity of bread or cracker crumbs seasoned with pepper and salt and a squeeze of colton juice.

The tomatoes are refilled with this mixture and placed in a well-buttered pan in about twenty minutes.

After the tomatoes are placed in the pan they may be improved by sprinkling with cracker crumbs mixed with butter.

Spanish Salad.

A very tempting salad can be made with remnants of food left over, and at this season all the ingredients will probably be at hand.

## MARKET REPORT

### Mr. McCauley Submits His Seventh Yearly Document--Receipts Show an Increase

To the Building and Grounds Committee:

Gentlemen,—I beg to submit my seventh yearly report for market fees collected for the year 1912, details as follows:—

	Fees.	Scales.	Extra.	Total.
January	\$ 85.79	\$ 55.10	\$ 18.00	\$ 158.89
February	102.03	37.45	20.00	159.48
March	131.65	49.10	21.50	202.25
April	120.62	35.40	16.00	172.02
May	100.99	47.20	30.50	188.69
June	134.67	34.35	60.00	229.02
July	128.21	43.70	48.50	220.41
August	183.26	34.85	26.00	244.11
September	155.84	31.64	23.00	210.48
October	135.43	56.15	22.00	213.58
November	166.24	54.15	23.00	243.39
December	122.52	65.00	21.00	208.52
	\$1570.25	\$544.18	\$330.40	\$2444.83

I have to report a slight decrease in the hay market, which is owing somewhat to bad roads and wet weather, and also to hay being weighed on other scales.

But I am pleased to report that the markets are increasing every year, taking it on the whole. The market receipts this year are \$4000 over last year's receipts.

I would like to call your attention to the fact that the market house has been used for storing the butchers' tables for many years, and it makes it so inconvenient for me to clean the market house out.

Hoping you will give this matter your earnest consideration.

All of which is respectfully submitted.

ANGUS McCAULEY,  
Market Clerk.

You take three tomatoes, one apple and one onion in a medium size, and one or two cold potatoes.

Apples, onion and tomatoes are peeled and chopped fine, and then mix all together. Add ust a few bread crumbs and the potatoes cut into small dice.

For the dressing mix one table-spoonful of vinegar with one of oil, adding a little sugar, salt and pepper to season. Mix dressing and vegetables thoroughly, putting away in the ice box for an hour or so.

When ready to serve lay on lettuce leaves and garnish the top of the salad with slices of hard boiled eggs. If liked, pour over a thin mayonnaise.

Served with slices of thin bread and butter this salad makes quite a nutritious luncheon dish.

SPECIAL AROUND THE WORLD CRUISE

CANADIAN PACIFIC

Empresses of "Russia" and "Asia."

An unusual opportunity for an around the world cruise all under the Canadian Pacific flag with its consequent standard of service is offered with the advent of the great new quadruple screw turbine engine steamships "Empress of Russia" and "Empress of Asia."

The "Empress of Russia" will sail from Liverpool April 1st and will call at Gibraltar April 4th, Villefranche April 8th, Port Said April 12th, and will proceed via Suez, Colombo, Penang, Singapore, Hong Kong, Shanghai, Nagasaki, Kobe, Yokohama and arrive at Vancouver Saturday, June 7th. From Vancouver to Toronto, passengers may travel via Canadian Pacific main line or Crow's Nest Pass line and may also travel from Port William or via Great Lakes route to Port McNicoll.

Vessel remains 16 days at Hong Kong.

The most direct connection to make for the sailing from Liverpool April 1st is via "Empress of Britain" from St. John, N. B., March 21st, 1913.

The rate for the entire cruise is \$639.10 exclusive of maintenance between arrival time in England and departure of the "Empress of Russia."

A similar cruise will be made by the "Empress of Asia," sailing from Liverpool May 8th, 1913.

Particulars from Canadian Pacific Agents, or write M. G. Murphy, District Passenger Agent, Toronto.

A SURE, QUICK COLD CURE—ACTS GENTLY

PAPE'S COLD COMPOUND CURES COLDS AND GRIP IN A FEW HOURS

The most severe cold will be broken and all gripe misery ended after taking a dose of Pape's Cold Compound every two hours until three consecutive doses are taken.

You will distinctly feel all the disagreeable symptoms leaving after the very first dose.

The most miserable headache, dullness, head and nose stuffed up, feverishness, sneezing, running of the nose, sore throat, mucous, stiffness, rheumatism pains and other distress vanishes.

Take this wonderful Compound as directed with the knowledge that there is nothing else in the world which will cure your cold or end Grippe misery as promptly and without any other assistance or bad after-effects as a 25-cent package of Pape's Cold Compound which any druggist can supply—contains no quinine—belongs in every home—accept no substitutes. Tastes nice—acts gently.

## THE POWERS

### May Force Turkey to Accept Terms of Peace—They Had a Long Conference in This Essential

NEW YORK, Jan. 7.—A cable to The Herald from London says:

The ambassadors of the powers held a long conference in the foreign office yesterday afternoon, and it is felt in diplomatic circles that in the end they will force Turkey to accept conditions that make for peace.

The newspapers this morning call upon the powers to prevent a resumption of the war. All insist that Adrianople is bound to fall and should be given to the Bulgarians, adding that the Isles of Greece should be restored to the Hellenic kingdom.

The Standard voices the consensus of British press opinion, saying: "We look forward to united action by the powers, which will have the effect of removing the present block and, affording the Ottoman Government a necessary excuse for yielding to the inevitable."

Mr. Venizelos in a statement in The London Times this morning says:

"No other solution is possible than the concession by Turkey of Adrianople and the Aegean Isles."

The Greek Prime Minister emphasizes the point of the possession by Greece of all the Aegean Isles, except those held by Italy—holding that the letter would have fallen

to Greece, but for their occupation by the Italians.

He contends that the capture of isles, imposing great sacrifices in lives and money, was due to the heroism of the army and navy of Greece, saying that Chios and Mytilene were taken only after a determined resistance by the enemy.