

POOR DOCUMENT M C 2 0 3 5

THE EVENING TIMES-STAR, ST. JOHN, N.B., WEDNESDAY, NOVEMBER 28, 1923

IN THE CAPITAL



Navy Day, commemorating the birthday anniversary of the late Theodore Roosevelt was celebrated in Washington with simple ceremonies. Navy officials marched from the Navy Department to the monument of John Paul Jones. Three Secretary Denby placed the wreath shown in the photo above. Left to right the front row shows: Major M. E. Shearer, Admiral Eberle, Secretary Denby (on crutches) and General LeJue, commandant of the Marine Corps.

MOTORMAN WINS \$100,000 VERDICT

Gets Record Award for Injuries Received in Collision.

New York, Nov. 28.—A jury in the Bronx Supreme Court has awarded Charles R. Olson, 25 years old, of 788 Fox street, the Bronx, \$100,000, the full amount asked for personal injuries received in a collision between a truck and a trolley car of which Olson was motorman on Nov. 27, 1922. The verdict was against the Metal Packing Corporation of New York, with offices in the Pershing Square Building, Justice William F. Burr denied a motion to set aside the verdict as unreasonable. Court officials said that the largest previous amount ever awarded in a similar action in the Bronx was \$40,000, while Thomas J. O'Neill counsel for Olson, said he believed the jury was out less than an hour. Olson, who came to the court house in an ambulance and testified in the action from his stretcher, alleged that as a result of the accident a year ago he has been paralyzed from the waist down. Dr. P. C. Edgerton of St. Francis Hospital and Dr. William P. Healy of the Reconstruction Hospital both declared that he would never walk again.

The collision, according to Olson, occurred when a truck belonging to the Metal Packing Corporation and driven by Morris Goldstein crashed into the front of his car when it attempted to pass on the left side instead of stopping when the trolley came to a halt at East Tremont and Mapey avenues, the Bronx, to discharge passengers. J. Arthur Hilton, counsel for the firm, tried to show Goldstein was on a private errand and that the company was liable.

An unusual aspect of the case was the conflicting medical testimony offered. The defense called Dr. Samuel B. Burk of 808 Madison avenue, who is listed in the Medical Directory as connected with several well known institutions. He said that in his opinion, based on a three-hour examination of Olson last April, there was nothing structurally wrong with Olson and that he was suffering merely from hysteria. He said that the patient could recover the use of his legs if only he would change his mental attitude which had brought about a condition resembling paralysis known to the profession as pseudo-paralysis.

SAYS MEN UNDER 40 WOULD FIX EUROPE

Dr. M. Cary Thomas Found 'Elder Statesmen' Were Causing the Trouble Abroad.

Philadelphia, Nov. 28.—Men under 40 are better equipped to settle the world's acute political and economic problems than those over 60, according to Dr. M. Cary Thomas, President Emeritus of Bryn Mawr College.

He expressed the impression he obtained during his recent six months' tour of Europe and the Orient. Miss Thomas is strongly in favor of the United States joining the League of Nations as a result of what she saw and heard abroad. She believes this nation should stand with Great Britain in guaranteeing France from attack, and also that aid of the American people is urgently needed in the Near and Far East.

Her statement, given out at her residence on the Bryn Mawr College grounds, follows:

"Elder Statesmen are a great mistake. I believe that if the men in control of affairs in this country and abroad were under 40 instead of over 60, the world would not be in its present condition, and as far as I am concerned, I am going to try to confine my activities to the younger generations."

"I believe in the present generation planning the things it has to put through."

"Traveling in Europe and Asia for sixteen continuous years gives one an impression of the world totally different from that we have as stay-at-home Americans. It is not only what a globe-trotting American sees of different countries; it is the imaginative conception that comes from the people of the country."

"I have come, for my own part, to be absolutely sure that it is the duty and also to the profit of the United States to delay no longer, but to use her great moral and financial power to the utmost to help to solve the many pressing problems that must be solved if the world, as we know it, is to go on. It seems to me our first duty to enter the League of Nations, to which fifty-four nations already belong, including the Free State of Ire-

land and Abyssinia, which joined it this summer. And there is every reason to believe that as soon as Germany and Russia apply they will be admitted. In the Council and on all the committees a place for the United States is still kept vacant in the hope that we shall fill it."

"In Paris I saw a number of people who were on their way back from the annual meeting of the League of Nations held last September and October at Geneva. They one and all told me that the Italian-Greek difficulty, which seemed to outsiders such a blow to the League of Nations, was really a magnificent tribute to its strength and power of public opinion organized with the League, to which even Mussolini found he must bow."

"I was in Constantinople in the Summer of 1922, living in the villa I had rented on the Bosphorus, when the British battleships steamed past my windows as a demonstration to the victorious Anatolian Turks they could not come back into Europe. If we had been there to stand by Great Britain, one of the greatest and most beautiful cities of the world could not have been saved for civilization. Also all our

American schools and missions, to which the lives of American teachers and American dollars have been given for half a century, could have been carried on their beneficial educational work. Now it will soon all come to an end."

"In 2023," says Professor Low, "women will dress like men." But they will take longer to do it, of course.—Ideas (London).

BUSINESS LOCALS

GRAND SACRED CONCERT
St. David's Presbyterian Church
Monday December 3rd, 8 p.m. by the choir, assisted by Mrs. J. J. Gunn, violinist; Mrs. Leon Chechik, of Winnipeg, soprano. Tickets 60 cents, on sale at Misses Gray and Titchell's, King St.; Phonograph Salon, Ltd., 28 King Square; S. Gibbs, 31 Sydney St. 2286-11-29

Entire stock sacrificed at MacNeill's going out of business sale. 11-29

Genuine bargains at MacNeill's going out of business sale. 11-29

PYTHIAN NOTICE
St. John Lodge, No. 36, will hold a dance at Pythian Castle, Union street on Friday evening Nov. 30. 227-4-12-1

American chestnut hard coal. Good size. Bright coal for feeders. J. S. Gibson & Co. Ltd. Phone 2686 11-30

Cannot be surpassed — "Perfect" Baking Powder.
Windsor Chapter, I. O. D. E., tea and sale, Masonic Hall, West End, Saturday, December 1st. Doors open 3.45. 2297-11-29

During the last 10 years the raisin crop of California has been increased from 70,000 to 200,000 tons.

Wonderful values are to be found in our Christmas China and Glass Display. Our showing is now complete.

O. H. WARWICK CO., Ltd.
78-82 King Street

BUSINESS LOCALS

MAZOLA COOKING OIL
Demonstration at Coughlin's, Sydney St. Doughnuts, candy, salads, recipes. 2287-11-29

CENTRAL BAPTIST CHURCH
Willing Workers and Philanthia Club salad tea and sale, 5 to 7, Thursday, Nov. 29. 2288-11-29

Victor records at 55 cents down at Kerrett's, 222 Union St. 2330-11-30

CONCERT, CITY HALL
Don't fail to see "Miss Fearless & Co." City Hall, West End, Thursday, Nov. 29, 8 p.m. Hall easily accessible, new stairs having been installed. 2340-11-30

Victor records at 55 cents down at Kerrett's, 222 Union St. 2330-11-30

BANQUET TO
HON. PETER J. VENOT
L.L.D., M.A.
Premier of New Brunswick.
Thursday evening, Nov. 29, 8 o'clock.
Pythian Castle, St. John.
Tickets, \$2.00

On sale at Gray's book store, King street; Allen's Drug store, corner of Princess and Charlotte streets; Dwyer's book store, Union street; F. W. Munro's drug store, Main street, and Dunlop's Pharmacy in Union street, West St. John. 11-29

98 lb. Bags Cream of the West, Robinson, Royal Household, Regal or Five Roses Flour, \$3.75

24 lb. Bag Pure Flour, \$3.90

24 lb. Bag, \$3.10

91-2 lb. Lantic Brown Sugar, \$1.00

2 lb. Lantic Icing Sugar, 25c

2 lb. Lantic Fine Sugar, 25c

2 lb. New Prunes, 25c

1 lb. Block Pure Lard, 24c

3 lb. Tin Pure Lard, 46c

5 lb. Tin Pure Lard, \$1.10

SOMETHING NEW
1 Tin Salted Mackerel, 25c

1 Tin Baked Beans (not Hake or Pollock), 31c

1 Tin Rolled Oats, 31c

1 Tin Grandulated Cornmeal, 25c

1 Tin Barley, 25c

1 Tin Fruit (large), 35c

1 Tin Fruit (small), 25c

1 Tin Fruit (large), 35c

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Shaving Sets

1/2 Price
Until Friday Night
\$1.00 For \$3.75 \$5.00 For \$2.75
\$4.00 For \$1.70 2.00 For \$1.25

WASSONS
9 SYDNEY ST. 711 MAIN ST.

WE MAKE THE BEST Teeth in Canada at the Most Reasonable Rates.

DR. J. D. MAHER, Prop.
Open 9 a.m. until 9 p.m.

10 years in business and we owe it to you.

and we'll celebrate together at our 10th Anniversary SALE

Extra Bargains
For Saturday and Monday

Robertson's

554 Main St.
Phone M. 3461.

141 Waterhouse St.
Phone M. 3487-M. 3458

Kellogg's Corn Flakes, pkg. 10c

2 pgs. Shredded Wheat, 25c

30c. pkg. Quaker Oats, 25c

40c. pkg. Quaker Oats, 35c

1 Bag Table Salt, 25c

3 pgs. Shaker Salt, 25c

3 lbs. Prunes, 25c

1 lb. Seedless Raisins, 25c

2 Bottles Nonsuch Stove Polish, 32c

98 lb. Bag Five Roses or Regal, \$3.75

24 lb. Bag, \$3.10

98 lb. Bag Pure Flour, \$3.90

24 lb. Bag, \$3.10

91-2 lb. Lantic Brown Sugar, \$1.00

2 lb. Lantic Icing Sugar, 25c

2 lb. Lantic Fine Sugar, 25c

2 lb. New Prunes, 25c

1 lb. Block Pure Lard, 24c

3 lb. Tin Pure Lard, 46c

5 lb. Tin Pure Lard, \$1.10

SOMETHING NEW

1 Tin Salted Mackerel, 25c

1 Tin Baked Beans (not Hake or Pollock), 31c

1 Tin Rolled Oats, 31c

1 Tin Grandulated Cornmeal, 25c

1 Tin Barley, 25c

1 Tin Fruit (large), 35c

1 Tin Fruit (small), 25c

1 Tin Fruit (large), 35c

SIRLOIN COD STEAK

Thick steaks of fresh Atlantic Cod, caught by National trawlers, iced at once, and rushed by express to dealers all over Canada.

Get some from your dealer and broil them—wonderful! And economical!

Remove toothpick and serve with tomato sauce.

\$10 for you—if you submit this recipe this week for National Sirloin Cod steak to Recipe Department.

Miss Helen Griffin, 823 St. V. St., Quebec City, wins with this National Maple Fillet Recipe: Rub 2 1/2 lb. white fillet with melted butter, dredge with flour, roll up and fasten with toothpick. Dip in beaten eggs, then crumbs, then one or two at a time in scorching fat for 10 minutes.

Remove toothpick and serve with tomato sauce.

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It's Easily Digested

ONE reason why FISH is such a wholesome, nutritious food is, because it is easily digested and readily assimilated.

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FISH—average 2.40

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Boiled Eggs 3.45

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Cheese 3.30

FISH contains as much Protein as meat—about 5 times as much Protein as milk—and almost 10 times as much Protein as Potatoes.

So—in FISH—you have a food as nourishing as meat, more easily digested than Eggs or Chicken, and practically 100% digestible—no waste.

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10 lb. Pails Pure Lard \$2.10

5 lb. Pails \$1.10

1 lb. Blocks 21c

5 lb. Pails Shortening \$1.00

3 lb. Pails 60c

1 lb. Blocks 21c

98 lb. Bags Cream of West Flour \$3.75

49 lb. Bag Robinson Flour \$3.75

24 lb. Bag Robinson Flour \$3.90

Choice Butter, per lb. 45c

Good Potatoes, per peck 25c

Choice Bulk Tea, per lb. 40c

2 lbs. Prunes 25c

2 Cans Tomatoes 25c

2 pgs. Seedless Raisins 25c

2 Cans Sacks 25c

3 Infants Delight Soap 25c

3 pgs. Jello 25c

Try our West Side Sanitary Meat Market for Choice Western Beef, Lamb, Pork, Chickens, Fowl, and Vegetables. Call West 166. Goods delivered all over City, Carleton, Fairville.

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Buy your tobaccos here. Start saving the coupons now for Xmas. Then take your choice of handsome Free Gifts.
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Every donor of \$1.20 is presented with the Ticket-folder with the 16 poster reproductions in colors, and full rules of the competition.
Play the game at once. Send your donation to any of the following organizations or their branches which are actively interested and ask your help:
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Army and Navy Veterans in Canada, 121 Bishop St., Montreal
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Which is the Best Poster?
16 of the most famous Bovril Posters have been printed in colors on a ticket-folder. To tell which is the 12 best, in order of