

## ONTARIO POWER COMPANY ACQUIRED BY THE HYDRO

### Control of Niagara Plant to be Taken Over in August Next by Provincial Commission; Consideration 22,669,000

The Hydro-Electric Power Commission of Ontario has, by assuming a financial obligation of \$22,669,000, acquired control of the Ontario Power Company, together with all charter rights, contracts and physical assets valued at \$26,900,694. The announcement was made yesterday by Sir Adam Beck, chairman of the commission, and the possession of the properties passes into the hands of the Provincial Commission on August 1st, 1917.

In return for all the Canadian properties of the company, along with all physical assets and contracts for the delivery of power, the commission has agreed to pay, in 20 annual installments, the sum of \$22,669,000, plus interest at 4 per cent. The bonds are guaranteed by the province, bear interest at 4 per cent. and mature in 40 years.

The arrangement is the culmination of negotiations which have been under way for the last two years, and is based on a thorough inventory of the plant, powers, assets and liabilities of the company which was made for the commission by its own expert accountants, engineers and legal advisers. The accountants of the commission find that the annual revenue from the sale of power on fixed contracts held by the company amounts to \$2,396,277.91. For the same period operating expenses and fixed charges amounted to \$1,795,278.56, leaving net profits of \$601,009.35. This, as Sir Adam Beck pointed out, provides an amplitude of funds to meet the fixed charges of \$400,000 for interest and sinking fund on account of the \$8,000,000 debenture issue with which the commission purchases the capital stock of the company.

**To Perfect Plan.**  
The most significant feature of the transaction is the absolute removal of the many controversial matters which have threatened to furnish a serious handicap to the proper fulfilment of the development project, as it obviates all necessity for recourse to the delays and expenses of legislation, arbitration or expatriation of the wide powers held by the Ontario Power Company under their charter rights. The privileges invested in the charter held by the company, together with the restrictions of the Boundary Waters Treaty, combined into a serious menace to the Chippawa scheme. The treaty limited Canada to 36,000 cubic feet per second of the waters of the Niagara district, of which over 29,000 cubic feet are already under diversion by the various Canadian companies operating power development plants in that area. Under their charter the Ontario company had apparent rights to over 4,000 cubic feet of the balance available for further development, and the establishment of these rights would have left only 2,000 cubic feet per second available for the Chippawa project, an amount quite inadequate to justify the cost of development. By acquiring control of the company the Hydro has become possessed of water power privileges at the Niagara boundary which give assurance of the success of the great Chippawa project.

**Export of Power.**  
Another feature of great future benefit to the province is the provision made in the arrangement for the limitation of the period of time during which Ontario is compelled to export power for use in the United States. The time of the contract, whereby the Ontario Power Company agreed to export 60,000 horse power to the New York, Lockport and Ontario Power Company has been shortened by 60 years. Under the terms of the new arrangement

this contract will expire in 1950 concurrently with the contracts of Ontario municipalities for 100,000 horse power at \$9.00 per horse power. The old contract terminates only with the lease of the company, which expires in the year 2010. The new arrangement makes the Hydro-Electric Power Commission of Ontario the largest individual hydro-electric system in the world. The Ontario Power plant is developing 180,000 horse power and is working at a high standard of efficiency, developing 16 horse power per cubic foot per second as against a maximum of 13 horse power per cubic foot each second which is the best record of its two largest competitors. The Chippawa plant is estimated to produce 27 horse power per cubic foot each second and will have an ultimate capacity of 900,000 horse power. Construction of the first unit, was begun two weeks ago, and will involve an expenditure approximating \$15,000,000. In addition to these two properties the commission now owns and is operating ten other generating plants throughout the province, so that Ontario's commercial future, so far as industrial power is concerned, is well assured by the completion of this transaction which rounds out, in ample fashion, the ambitions of the Hydro-Electric Power Commission of Ontario.

## ROSE DAY IN PARIS

Yesterday, a number of ladies motored out to Paris to assist the Red Cross ladies in their Rose Day campaign.

Although the showery weather interfered with their canvases, splendid results were obtained. Mr. Robinson, Mayor, was most untiring in his personal effort, loaning his car, and doing everything possible to secure the success of the day. Earlier in the week he had posters printed and distributed through all the factories, stores and public places, notifying residents that Rose Day is held in Paris on Thursday, and calling on all to contribute with liberality.

The ladies who took charge of the campaign in Paris were Mrs. (Dr.) Lovett, Mrs. Wm. Thompson, Mrs. Deer and Mrs. Martin, who were in duty all day, and served delicious luncheon for the workers at the Y. M. C. A. The young lady collectors were Misses L. Wickson, Dorothy Haire, Constance Foley and Wilfred.

Brantford ladies who assisted were Mrs. J. J. Hurley, Mrs. R. R. Taylor, Mrs. Forbes Wilson, Mrs. Detwiler, Mrs. Ed. Brooks and Miss Lottie Ham. Ivadell Howie, Dorothy Garrett, Louise Jones and Hilda Hurley, Miss Ham very kindly loaned her car, and drove it herself all day, a kindness greatly appreciated.

The ladies are very grateful to Mr. Harold McPherson, who gave his services in every way possible during the day.

The Boy Scouts who will assist in carrying supplies on Rose Day to the outlying districts from headquarters are Masters Roger Benham, Alex. Ballachee, Lloyd Digby.

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## DIVIDENDS FROM DEAD SOLDIERS

### Horrible Barbarity of Huns in Utilizing Bodies of Killed Men

The following is taken from an English newspaper:

The Germans are using the bodies of their dead to produce food for pigs, oil and manure.

Of all the horrors which the Huns have perpetrated since the beginning of the war, none has been so terribly repulsive and almost unbelievable as this one. Yet it is an indisputable fact that the enemy not only carries out this vile operation, but speaks openly of it, almost glorifying in it, and heralding it as another proof of the efficiency of German organization which allows nothing to go to waste.

When long ago rumors of this wholesale official body-snatching were spread by travellers from Germany, even the most impressionable discounted them as too awful to be true. Now, however, Herr Karl Rauter, a German himself, special correspondent of the Berlin "Lokal-Anzeiger," publishes a definite admission concerning the use Germany makes of the dead bodies of her own soldiers. Describing the battlefield north of Rheims, he writes:

"We pass through Evergnicourt. There is a dull smell in the air, as if lime were being burnt. We are passing the great Corps Exploitation Establishment (Kadaververwertungsbattalion) of this army group. The fat that is won here is turned into lubricating oils, and everything else is ground down in the bone mill into powder which is used for mixing with pigs' feed and as manure."

Herr Rosner adds complacently: "The theory of which our army works is that nothing must be allowed to go unused."

This statement corroborates a remarkable description of the "Hun industry" which appeared in "La Belgique" of Layden (Holland).

**Tied Into Bundles.**

For long it has been known, says this paper, that the Germans stripped their dead behind the firing line, and carried them off in bundles of three or four bodies with iron wire, and then despatched these grisly bundles to Seraing, near Liege, and a point north of Brussels, where they were refused. Recently, however, much surprise has been caused among local observers by the fact that a daily increasing proportion of this traffic has proceeded to another depot, the exact name of which is "D. A. V. G." These initials, it transpires, represent in German the "German Official Conversion Company," a limited liability company with capital of 250,000 marks, and whose business has been constructed near Gerolstein, in the lonely Eifel district, southwest of Coblenz. This factory takes the dead from the dead on the West front. "If the results are as good as the Company hopes," the newspaper declared, "another will be established to deal with the corpses on the East front."

There is a laboratory, and in charge of the works is a chief chemist with two assistants and 78 men. All the employees are soldiers, and are attached to the 3th Army Corps. There is a sanatorium by the works, and under no pretext is any man permitted to leave them. They are guarded as prisoners at their appalling work.

**The Horrible Process.**  
The trains arrive full of bare bodies, which are unloaded by the workers, who live at the works. The bodies are taken to the works, and with mica eye-pieces. They are equipped with long hooked poles, and push the bundles of bodies to an open chain, which picks them up with big hooks attached at intervals of 2 feet. The bodies are transported on this endless chain into a long, narrow compartment, and pass through a bath which disinfects them.

Then they go through a drying chamber, and finally are automatically carried into a digester or great cauldron, into which they are dropped by an apparatus which detaches them from the chain. In the digester they remain from six to eight hours, and are treated by steam, which breaks them up, while they are slowly stirred by machinery.

From this treatment results several products. The fat is broken up into stearine, a form of tallow and oils, which require to be redistilled before they can be used. The process of distillation is carried out by boiling the oil with carbonate of ductessad, and the same part of the by-products resulting from this is used by German soap makers. The oil distillery and refinery lies in the south-eastern corner of the works.

The refined oil is sent out in small casks like those used for petroleum, and is of a yellowish-brown color.

A short time ago one of the American Consuls on leaving Germany stated that the Germans were distilling glycerine from nitro-glycerine from the bodies of their dead, and were thus obtaining some part of their explosives.

New and second-hand Dressers and Beds to be sold at auction Saturday afternoon, June 2nd. The Central Auction Rooms, 8 Wharf Street.

**Constipation**  
Is Cured by  
**HOOD'S PILLS**

Brown meat on all surfaces, place in closely covered kettle or other receptacle with a small quantity of water and slicing vegetables, such as onion, carrot, etc., and cook till tender. Browning the meat helps to keep in the juices. The slow

## ECONOMY MEATS

### Timely Suggestions to Aid the Housewife in Bat- tling the H. C. of Living

### HOW TO KEEP FOWL POULTRY WHEN CHEAP MAY BE PRESERVED FOR NEXT WINTER

Meat is one of the most expensive items in the food bill of the ordinary family, and for this reason it is important that it be bought and used to the best possible advantage.

American consumers are reminded of this in a statement just issued by specialists of the U. S. department of agriculture. The methods by which economy will be effected will vary, it is pointed out, with the conditions surrounding each family, with the abundance or scarcity of the market, and with the family to eat dishes other than those often especially expensive, for which they have a special liking.

Many persons, the statement, eat over-abundantly of meat. In such cases it should be possible, if the incentive is great enough, to reduce expenditures for meat by reducing the amount purchased by telephone or orders to a butcher's boy, personal shopping and careful selection may make a saving possible. Still another possibility for economizing is to purchase cheaper cuts and to compensate for any toughness and less desirable flavor by preparing them more carefully for the table. Finally, economy often may be achieved by utilizing the trimmings more completely, including the meat and bones and left-overs.

In purchasing the cheaper, and often tougher cuts of meat instead of the choicer cuts, a housewife is losing little, if any, nutriment, provided, of course, the proportion of bone to meat is not greater than in the more costly kinds. She rather is sacrificing only texture of flavor or ease in preparation for the sake of cheapness; and, if she wishes to produce dishes as palatable as those made from expensive meats must exercise care in preparing the less-known meats and cooking them.

If the cheaper steaks are purchased for example a degree of tenderness may be imparted to them by the well-known method of pounding the meat. The juices and flavor of such steaks will be retained more satisfactorily if flour is sprinkled over them during the cooking process, and so worked into the fibres of the surface.

Another common method of utilizing the tougher meats is to grind them into balls, which may be broiled like steak. Cheap cuts of meat also may be cooked slowly with vegetables or in soup, or in a casserole or a well covered baking dish which can be served, the juices thereby being retained.

Whatever the quality of meat bought, undoubtedly there will be in it some trimmings and scraps, such as fat, bones, gristle, etc. The fat may be tried out by grinding or chopping and heating in a double boiler. The trimmings and scraps may be boiled in water and allowed to solidify on the surface of the water. When the latter cools, impurities be attached to the surface of the fat of the cake. Trimming the lean meat, gristle and bone may be boiled slowly and used for soup stock.

Left-over portions of cooked meat from serving dishes may be used in a variety of ways to prepare palatable dishes. In utilizing such materials, the preparation of a few general principles of cookery, such as the quantity of flour required to thicken sauce, the time needed for cooking, and the proper proportion of the proportion of starches to combine with meats, and the like, makes it easy to utilize whatever materials may happen to be on hand without a special recipe for each particular dish. Left-over cooked meats may be used, like small pieces of meat, in soups, stews, and other foods in the preparation of casseroles, dishes, in making stews, hashes, croquettes, etc. Cold sliced meat may be served with hot gravy made from soup stock, milk, meat fat and flour or other ingredients.

An important way in which the amount of money expended for meat may be lessened is by preparing relatively small quantities of meat in such a way as to extend its flavor to other and cheaper foods. In using meat so as to extend its flavor it may be ground and combined with rice, bread crumbs, etc., to form croquettes; made into pies with relatively large quantities of pastry; cooked with dumplings; served in the same dish with gravy and starches, such as spaghetti or rice ground and used with bread crumbs or other materials as a stuffing.

Vegetables, such as tomatoes and green peppers, or cut thin and wrapped around a stuffing of bread crumbs, rice, vegetables and other protein foods may be consumed in larger quantities to take the place of the meat formerly eaten. This protein may be furnished to eggs; if they are cheap, skim milk, cheese, dried beans, peas, cowpeas and other legumes.

A few typical recipes are given below as examples of the many dishes housewives can prepare with meat as the chief ingredient.

**Dishes From Cheaper Cuts of Meat**  
Braised Beef or Pot Roast  
Brown meat on all surfaces, place in closely covered kettle or other receptacle with a small quantity of water and slicing vegetables, such as onion, carrot, etc., and cook till tender. Browning the meat helps to keep in the juices. The slow

## Boys' Clothing



### That Satisfies The Boy and The Buyer

No difference who the boy is, he wants a certain style of suit.

We make a specialty of Boys' Clothing and with our large range you are sure to find a Suit that will satisfy the most exacting boy.

And from the buyers' standpoint, we aim to give quality and good value for every dollar invested.

What we ask is when you are buying boys' clothing, come in and look over our stock and prices.

## Andrew McFarland

138 - 140 COLBORNE ST.

cooking in water and steam makes for tenderness.

**Savory Beef**  
Cut a pound of top round of beef into two-inch pieces and sprinkle with flour; fry a little piece of salt pork until light brown; add a beef tripe for 35 minutes, stirring occasionally. Cover with water and simmer about two hours (fireless cooker may be used); season with salt and pepper or paprika. Serve with a sauce made as follows: Cook in water 20 minutes a cup of tomatoes, part of a stalk of celery, one-half onion, three whole cloves, three peppercorns and one blade of mace or a very little nutmeg. Run through a sieve, add some of the gravy from the meat, thicken with flour moistened with cold water, and season with salt and paprika. Noodles, boiled rice, hominy or chopped potatoes, carrots and green peppers or other vegetables in season, may be served on the same dish.

**Casserole Roast**  
(A casserole may be improvised by using a heavy earthenware dish covered with a piece of brown round or rump of beef in fat from a slice of lard. Place a casserole with chopped carrot, turnip, onion, celery, etc., around it. Add two cups of water or stock, cover and cook in a hot oven for three hours, basting occasionally.)

**Extending the Flavor of Meat**  
Stew With Dumplings  
Make stew from small pieces of meat and vegetables, cooking it on stove or in fireless cooker. Serve with dumplings made as follows: For a stew using one pound of meat mix a little more than one-third cup of flour with one teaspoonful of baking powder and a pinch of salt, work in a roundish teaspoonful of butter and mix with enough milk to form a medium stiff dough. Cut into small pieces and cook in boiling water or remove enough gravy from the stew to expose the meat and vegetables and place the pieces of dough on these solid materials to cook.

**Meat Pie**  
Meat pies are made most satisfactorily by first cooking the meat and vegetables as for a stew. Line a pan, earthenware dish, or casserole with biscuit dough rolled very thin, put in the meat, vegetables and gravy, cover with dough and bake in a hot oven.

**Meat Turnovers**  
Place any chopped cooked meat available on circles of biscuit dough about the size of a saucer. Fold the dough over the meat, crimp the edges and bake in a hot oven. Vegetables may be combined with the meat filling as desired and the whole may be served with gravy.

Cut very thin meat into roughly rectangular pieces of a sufficient size for individual servings. Place on each a stuffing of bread crumbs, seasoned with chopped onions and other flavoring vegetables and herbs. Fold or roll up the meat and skewer in place with tooth picks. Brown the rolls in fat, remove and, make gravy from the fat, flour and stock.

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if available. Place the rolls in the gravy and cook slowly until tender in a covered baking dish, a steamer or a fireless cooker.

**EXPERIENCE**  
We trusted in our God. Who doeth all things well. Although beneath the sod Some soldiers' bodies dwell. He knew it was to be That they should shed their blood To make all nations free From Sin's overwhelming flood. We give our lives now too. To show forth God's own mind By being ever true To all the truth we find.

We cannot know it all. But God, who knows us through. Will hear us when we call. For wisdom clear to view Our duty day by day. And with a single eye To walk in Wisdom's way. Now and till we die. We learn to love our part. By being pure in heart Right onward from our youth.

Our lives are blest indeed By blessing all we meet. And all who run may read What we at Jesus' feet. Have learned of His sweet will In doing good to all. Heaven's mission to fulfill By heeding every call. Of duty clear and plain, In every sphere of life. And, free from every stain. Avoiding every strife.

We cannot hope to win In this great war with wrong. Unless we keep from sin And live one grand sweet song Of faith and hope and love. And always do our best For earth and heaven above. In God's eternal rest. We rest in perfect peace Without a thought of care. From every trouble cease By breathing only prayer.

Now, God is understood Since He has made it plain That He is only Good. And life is not in vain; But full of truth and grace. Of purity and power; In this and every place. Each day and every hour. We yield to all Thy will O God, our Promise true! And evermore fulfill All good that we can do!

W. M. EADIE,  
Brantford Collegiate.

**ANNUAL MEETING**  
The annual meeting of the W. C. T. U. was held yesterday afternoon. The reports were received from the different superintendents. The Treasurer's report showed a very good balance. Mrs. Shultis gave an excellent report on the work of the Loyal Temperance League. The election of officers took place, Mrs. S. G. Read retiring from the Presidency after many years of faithful service and Mrs. J. R. Kerr being unanimously elected in her place. Vice-presidents, Mrs. S. G. Read, Mrs. Woodside, Mrs. Wrighton, Mrs. La-vell; Secretary, Mrs. Willits; Corresponding Secretary, Mrs. J. F. Schultz; Recording Secretary, Mrs. Rothwell.

Reference was made to the splendid work done in the past by Mrs. Chrysler and sympathy expressed for her in her long illness. At the close a social time was spent and Mrs. Shultis served dainty refreshments.

**There is Beauty in every Jar**  
MILK WEED  
FREDERICK F. INGRAM CO.  
PROPRIETORS  
TORONTO, CANADA

**BULLER'S**  
Cut Rate Store  
Colborne Street

Presidents, Mrs. S. G. Read, Mrs. Woodside, Mrs. Wrighton, Mrs. La-vell; Secretary, Mrs. Willits; Corresponding Secretary, Mrs. J. F. Schultz; Recording Secretary, Mrs. Rothwell.

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**Every 10c Packet of WILSON'S FLY PADS**  
WILL KILL MORE FLIES THAN \$8.00 WORTH OF ANY STICKY FLY CATCHER

Clean to handle. Sold by all Drug-gists, Grocers and General Stores.

**AND THEN HE FORGOT ALL THE COMMANDS HE EVER KNEW**  
Puck, New York

**Constipation**  
Is Cured by  
**HOOD'S PILLS**

**SPLENDID SUCCESSES FOR THE ITALIANS**  
Since the Italian offensive began on May 14th, they have taken as many prisoners as the British have taken on the French front since April 9th. Their haul now reaches 24,000 men. The Italians must have inflicted on the enemy 120,000 casualties. On the accompanying map the Italian gains are shaded in. British Monitors as well as artillery are assisting.

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