

THE EVENING TIMES-STAR, SAINT JOHN, N. B., FRIDAY, DECEMBER 11, 1925

## SHIPPING MEN OF DOMINION FORM NEW BODY

Will Have Jurisdiction Over  
Trans-Atlantic Traffic From  
Canada-U. S. Ports

MAJOR S. A. CURRY IS  
HEAD OF EXECUTIVE

"Canada Trans-Atlantic Con-  
ference" Is Title  
Adopted

MONTREAL, Dec. 10.—Formation of a new conference by Canadian shipping interests known as the "Canadian Trans-Atlantic Conference," has been consummated, announcement to this effect being made tonight by Major P. A. Curry, president of the executive committee of the new organization and general manager in Montreal of the White Star Dominion Steamship line.

The new conference will have jurisdiction only over Eastbound Canadian and American freight from the St. Lawrence route and Maritime Province ports to United Kingdom and continental ports. It will not have jurisdiction over Westbound freight of cattle, and all passenger traffic will be dealt with from across the Atlantic.

NO ILL-FEELING EXISTS. Although the Canadian body will in no way be connected with existing North Atlantic conference, Major Curry pointed out that there was no ill-feeling. It would be necessary for the working of the North Atlantic Conference to be styled carefully for the advantage of shippers through Canadian ports. It will be useless for the

new conference to quote higher rates than those in force out of United States ports.

### NECESSARY TO FORM BODY.

"Through the growing importance of Canada as a maritime nation and of Montreal as its principal port and premier seaboard grain port in the world, it was found necessary for shipping interests here to form an association to deal with rates on commodities passing through the port and other pertinent matters," said Major Curry. "Then again, some bitter criticism was levelled at the Canadian steamship companies during the rates inquiry held in Ottawa during the summer, to the effect that they were being imposed upon by European interests. Through there was no truth in those implications, the suggestion was of which cognizance was taken and it was seen that the Canadian companies could better serve the interests of the Dominion if they united to consider problems that were continually cropping up for solution."

"The conference will welcome all applications made to it by shippers for consideration," concluded Major Curry, "and will be glad to meet representatives of the export trade who have questions to discuss with them."

### EXECUTIVE COMMITTEE.

The executive committee of the Canadian Trans-Atlantic conference are: Major P. A. Curry, White Star-Dominion Line, chairman; J. W. Nichol, Wilby and Company; W. T. Marlow, Canadian Pacific Steamships, Ltd.; W. A. Coates, Robert Reford Company. Members of the conference: The

## CHILDREN'S AID FACING DEFICIT

Need \$2,000 to Close The Year  
With The Accounts All  
Settled

The monthly meeting of the Children's Aid Society was held last night in the Children's Aid Home with the vice-president, Sheriff A. A. Wilson, in the chair. Mr. H. A. Goodwin, who was named one of the committee appointed to consider possible amendments to the Children's Protection Act, reported progress.

K. A. Wilson, the treasurer, read a statement of the financial position of the society, showing that the expenditure to date amount to more than \$1,000.

The monthly report of the agent showed that since the last meeting two children had been admitted to the Protestant Orphanage leaving 21 now under the charge of the society, nine of these being compassionate cases. Mrs. W. B. Tennant made a general statement of the preparations which

Anchor-Donaldson Line; Canadian Pacific Steamships, Ltd.; Cunard Line, Furness, Withy and Co.; Manchester Lines, Ltd.; Head Line; Intercontinental Transport Services, Ltd.; Thomson Line and the White Star-Dominion Line.

had been made for ensuring a good Christmas for the children.

### HOME OPENED 6 YEARS AGO.

The present Children's Aid Home on Grenville street, was opened for its benevolent work on June 23, 1919, and for more than five years has sheltered many of the less fortunate children in the community. Last evening at the children's bedtime a reporter of The Times-Star called at the home and was met by the capable nurse in charge, Mrs. Leth, who for five years has mothered the children under her care.

A request to see the various rooms was cheerfully granted. The general health in the Home is good, as was proved by the rosy cheeks and smiling faces of the children, who were lovingly tucked in their comfortable beds ready for dreams of Santa Claus.

Tomorrow the Saint John Women's Council will make its annual tag day appeal on behalf of these children. The day has always been known as Roadside Day, and it is hoped that this year's response will far exceed the result of any previous effort.

### BOARD FACES DEFICIT.

The Board now faces a deficit of \$1,438, which by the end of the year

will have grown to \$2,200. Every donation, large or small, will be welcomed by the taggers, and the amount collected will assist children, who in various circumstances present a most pitiful plea to a generous public.

The work of the Children's Aid Society has grown to such proportions that its present finances are entirely inadequate without additional public support.

### C. P. EARNINGS UP \$903,000.

MONTREAL, Dec. 10.—Canadian Pacific Railway earnings for the week ending Dec. 7 were \$4,668,000, an increase of \$903,000.

The opening meeting of the Service-First Club was held last night in the assembly room on the third floor of the lower building of the New Brunswick Telephone Company.

The first part of the program consisted of selections by the club's own orchestra, solos and readings by members and a ten-minute talk on "Clubs in General" by Dr. H. L. Spangler. Miss R. Brittain was the accompanist for the soloists.

The meeting was arranged under the direction of a committee consisting of Miss R. Brittain, Miss Stella Moran, Miss Theo McKel, Messrs. O. J. Fraser, C. A. McKee, N. E. Moore, Ernest Till and G. M. McKel. The decorations were carried out by A. W. Watson. Delicious refreshments were served and shortly after dancing was enjoyed.

### THOSE TAKING PART.

The following program was carried out: Selection, N. B. T. Co. orchestra; solo, Paul Cross; reading, Ronald Shaw; Scottish songs, Clinton Regan; solo, Miss M. Stevens; talk, Dr. H. L. Spangler; solo, Murray Thomson and Miss M. Sadovskiy; reading, Miss Pearl Wayne, and solos by Mrs. G. M. McKel and Ernest Till.

## NEW CLUB ENJOYS ITS INAUGURAL

Employees of N. B. Telephone  
Company Give Fine Program  
at Opening Session

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## Constipation's warnings show on the face— Get sure relief with Kellogg's ALL-BRAN

Thousands have  
rid their systems  
of this disease  
with Kellogg's.

Constipation in your body is like dry-rot in timber. It continually weakens the structure to the point of collapse. Its poisons creeping through your system lead to over forty serious diseases. Pimples are caused by constipation. So are circles under the eyes, and spots before them. So are hollow cheeks and sallow skin. So is unpleasant breath. Drive constipation out of your system with Kellogg's ALL-BRAN. Doctors recommend it—they know.

**Kellogg's ALL-BRAN**

For Christmas — Give Him a  
**Briar Pipe**  
The World's Best  
Just Say "Three B" at any Pipe Store

\$2.50  
\$3.50, \$5.00 & up

**Joy Gifts for Juveniles**

Healthy, stirring youngsters take delight in outdoor gifts, such as

**Velocipedes**

which we are showing in all sizes, and many kinds including Bell Bearing Velocipedes with Tubular Steel Frames, beautifully enameled, with Rubber Tires and adjustable Handle Bars.

**Sleds and Framers**

Including Self-Steering Sleds with high Carbon Steel Runners and selected, varnished Wood Tops.

**EMERSON BROS. LTD.**

25 Gormain Street  
Store Hours—8 to 6. Open Saturdays till 10 p. m.

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**Ties That Please**

Selection of our Xmas Stock of Neckwear was made with such attention as to detail that you can choose blindfolded. Invariably you'll select what he wants.

All Ties Neatly Boxed  
\$1.50  
\$1.00  
75c.  
50c.

**Chas. Magnusson & SON**  
54 Dock St.  
Open Evenings

**The Magic Touch in Flavour**

of Salads, Stews, Sauces, Dressings and Beverages

HERE'S magic in the very word "Flavour," for it conjures up rare and delightful dishes that linger in one's gastronomic memory. No matter what science tells us about calories and balanced diet, we are all children at heart when it comes to mealtime and we want to eat what appeals to our individual appetite.

Indeed, dietitians have modified their dictates about eating to live, and admit that even the most nutritious foods are less beneficial to the system if they do not appeal to our taste. It is Flavour that brings enjoyment—and the present day problem of home cooking is to get the attractiveness of Flavour into everything served.

This does NOT mean an overload of condiments. Thousands and thousands of homes are using Oxo Cubes almost as freely as salt. They have found that the fresh beef flavour of these nutritious Cubes is the magic touch which converts ordinary things into dishes to be thoroughly enjoyed and recalled with pleasure.



"TWO MONTHS AGO my four-year-old daughter took her first yeast cake. It immediately satisfied a craving for something that her food did not contain. Her vitality has been wonderfully increased. None of the children's activities seem too strenuous for her to share in. She says she is always warm on the coldest days and begs to go without wraps. She used to be a bunch of shivers. She was called 'pale face'—now her cheeks are rosy red. And she comes in from play asking for yeast, not candy. Fleischmann's Yeast has solved all my worries."

Mrs. Milo Griffith, Racine, Wis.



**Now enjoy everything more**

With constipation banished, skin and stomach disorders conquered, vitality regained, thousands have found a new zest in living through one simple food

NOT a "cure-all," not a medicine in any sense — Fleischmann's Yeast is simply a remarkable fresh food.

The millions of tiny active yeast plants in every cake invigorate the whole system. They aid digestion—clear the skin—banish the poisons of constipation. Where cathartics give only temporary relief, yeast strengthens the intestinal muscles and makes them healthy and active. And day by day it releases new stores of energy.

Eat two or three cakes regularly every day before meals: on crackers—in fruit juices or milk—or just plain. For constipation especially, dissolve one cake in hot water (not scalding) before breakfast and at bedtime. Buy several cakes at a time—they will keep fresh in a cool dry place for two or three days. All grocers have Fleischmann's Yeast. Start eating it today!

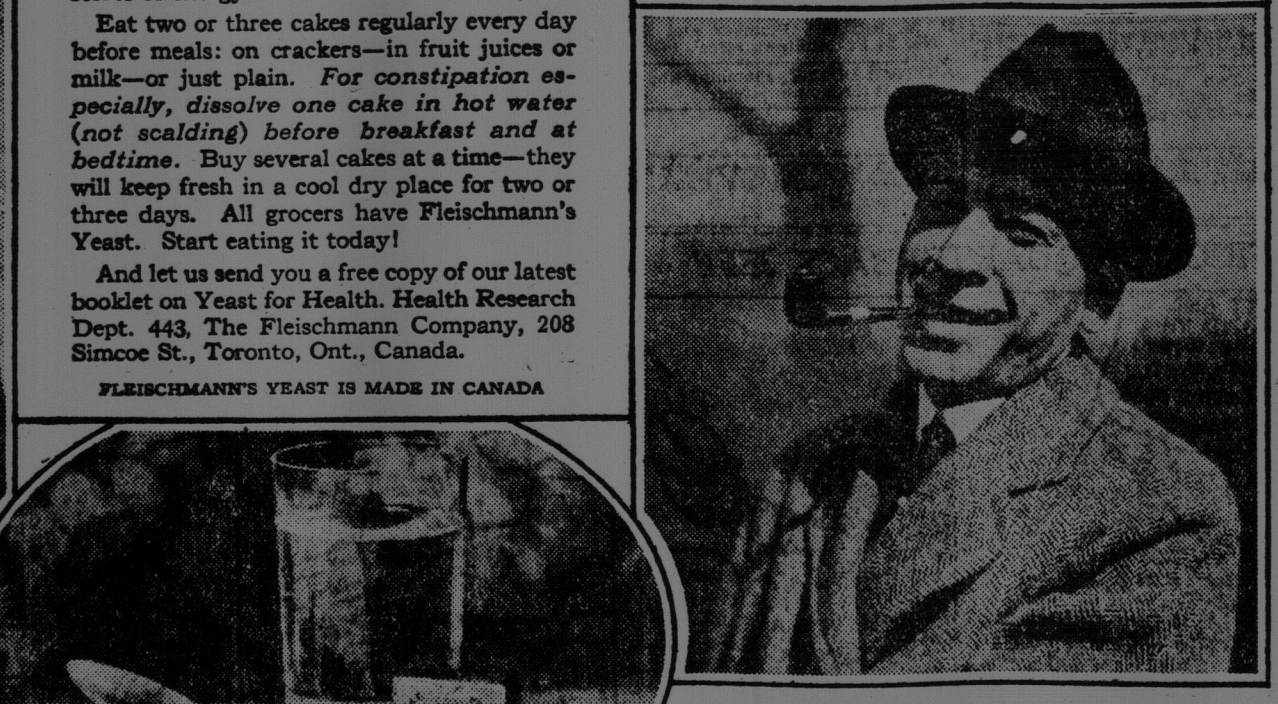
And let us send you a free copy of our latest booklet on Yeast for Health. Health Research Dept. 443, The Fleischmann Company, 208 Simcoe St., Toronto, Ont., Canada.

FLIECHMANN'S YEAST IS MADE IN CANADA



"I AM A RAILROAD MAN of thirteen years' service, working on freight trains at all hours of day and night. Rest and meals are as uncertain as health would be without proper care. Conditions such as no one can control brought constipation, then stomach trouble, so-called heart burn—followed by skin eruptions. Knowing the cause of my trouble, I began at its source, following the directions with Fleischmann's Yeast. Four months' time with the yeast has restored my health completely. I have such faith in it that I intend to continue its use."

Pierre Lottford Conklin, Port Jervis, N. Y.



"THIS FAMOUS FOOD tones up the entire system—banishes constipation, skin troubles, stomach disorders. Start eating it today!"

**THE TRANSFORMATION OF COLD BEEF**

Cold roast beef is good food; but even those who praise it most must have an accompaniment of pickles, chow-chow, chili sauce or mustard to make it palatable. A good way to serve it sometimes is to slice the beef and arrange on a hot platter. Dissolve two or three Oxo Cubes in boiling water, thicken to taste, and pour over the beef. Then you have a dish that brings back the best Dickensian days—prime roast beef with all its rich, juicy deliciousness matured by Oxo Cubes.

**HOW DO YOU MAKE POULTRY DRESSING?**

When you are stuffing a turkey or chicken, here's a hint that will just about double your enjoyment of the dressing. Dissolve two Oxo Cubes in half a cup of water and moisten the dressing with it. Oxo Cubes, blending with the onions, sage and savory puts in a flavour that is simply delicious.

Use Oxo Cubes for the dressing for pork tenderloin, breast of veal and fish—the little cubes do a giant's work in making things taste better.

**CREAM SAUCES FOR VEGETABLES**

The favorite white sauce for carrots, onions, cauliflower, potatoes becomes a new sauce altogether when Oxo Cubes are added. Here is the recipe:—

**OXO BEEF CUBE CREAM SAUCE**

This recipe makes one pint and is for use with various dishes. Where a cupful of Oxo Beef Cube Sauce is called for, make half the recipe, where one quart is required, double the recipe.

2 tablespoons butter 2 Oxo Beef Cubes  
2 tablespoons flour ½ cup boiling water  
1½ cup milk

Melt the butter, add the flour and stir till blended; then pour on gradually the milk, stirring constantly and cooking until thick. Then remove from the fire and add the Oxo Cubes which have been dissolved in the ½ cup boiling water.

**SALADS AND SALAD DRESSINGS**

Salads of all kinds, from the humble potato to the aristocratic lobster, are all the better for an Oxo Cube or two in the dressing. Whether the Salad Dressing be French or Mayonnaise, add Oxo Cubes and see how much tastier it becomes.

**QUEEN OF SALADS**

2 Oxo Beef Cubes 1½ cupful cold chicken  
2 cupful boiling water 1 cupful shredded cabbage  
3 tablespoonfuls gelatin ¼ cupful small sweet pickles (sliced)  
½ cupful cold water 3 hard boiled eggs (may be omitted)  
Juice of 1 lemon salt  
1 teaspoonful celery salt  
Dash of Cayenne pepper

Soak the gelatin in the cold water five minutes. Dissolve the Oxo Beef Cubes in the boiling water. Mix together lightly with a fork the chicken (cut into small pieces), shredded cabbage, pickles, celery and cayenne pepper. When the cubes are dissolved, pour the boiling bouillon on to the soaked gelatine and add the lemon juice. Strain, and when beginning to set, add the chicken and cabbage mixture. Turn into a mold and when firm, serve on lettuce leaves garnished by thin slices of the hard boiled eggs. (The eggs may be omitted). Serve with or without salad dressing.

**THE ECONOMY OF FLAVOUR**

Oxo Cubes are a sound economy because they enable you to make so many inexpensive dishes attractive to the taste and lend a welcome variety to every-day meals. Baked macaroni and cheese, omelettes, meat pies, stews and hash all get the magic touch of flavour and appeal to the appetite when Oxo Cubes are added.

**AS A HOT DRINK FOR YOUR GUESTS**

So easy to give them something deliciously refreshing when you have Oxo Cubes handy. Fragrant, tasty Hot Oxo is made in a moment by dissolving Oxo Cubes in boiling water—a cube to a cup. Such a warming welcome drink, just before your guests go out in the cold.

**A FREE RECIPE BOOK**

The new Oxo Cook Book tells you when and how to use Oxo Cubes. It contains recipes for every meal, simplified for practical home use—accurate measurements—easy directions. It is just the kind of cook book you have always wanted. We have a copy for you. Send us your name and address to-day—NOW, while you think of it—so we can mail your copy. FREE, of course.

**OXO LIMITED**  
356 St. Antoine Street, Montreal

**OXO CUBES**

In tins of 4, 10, 50, 100 cubes