

NEWS OF NORFOLK

Executive for the Unionist Campaign in Simcoe is Nominated

BIG RALLY NEXT WEEK Sir Robert Borden and Gen. Newburn to Speak

(From our own Correspondent) Simcoe, Nov. 22.—At a meeting held by an anonymous hand-bill and held in the town hall last night under the slogan, "Carrying on the war to victory," the Unionist forces, with Mayor Williamson in the chair and T. E. Langford acting as secretary, appointed the following executive for the Simcoe end of the election campaign:

- President, T. J. Agar. Vice-presidents, Wm. Sutton, Mrs. Rupert Simpson. Secretary-Treas., Frank Reid. Polling Sub-division chairmen: No. 1—W. G. Jackson. 2—W. L. F. Aiken. 3—Col. L. F. Aiken. 4—A. G. Rose. 5—D. F. Aiken.

The above named officers with Senator McCall, Geo. Lambson, H. P. Innes, Rev. A. B. Farney and H. B. Donly were constituted an executive committee. There will be a public meeting in Unionist interests next Tuesday on Wednesday evening, at which Sir Robert Borden and Col. Newburn will speak. Jno. S. Martin has charge of the Port Dover organization work.

The party headquarters may be established in the Big Four Block. There was a goodly attendance of ladies at the meeting, and some indignation was expressed because soldiers' wives and sisters under 21 years of age, have no vote.

Magistrate Cannon's Court. Archie Plett got suspended sentence and costs, \$4.35, for allowing his hens to run at large. The case against Harold Brown for being drunk last Sunday on Metcalf street was adjourned, to allow time for an analysis of the contents of a bottle found on him at the time. He pleaded guilty of drunkenness and said he had purchased the goods. Evidence went to show that he got one dozen bottles on November 3rd, "Maestri" brand, through John Sutton, and one dozen bottles "Seagram's X" on November

CONDENSED TIME TABLE

Table with columns for Grand Trunk Railway, Main Line East, Main Line West, Buffalo and Goderich Line, and Galt, Guelph and North. It lists various train routes, departure times, and intermediate stations.

Table with columns for Buffalo and Goderich Line, Galt, Guelph and North, and Brantford-Tilsonburg Line. It lists various train routes, departure times, and intermediate stations.

VICTORY LOAN

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18, through the express, that his mother and father had helped him finish the goods. He claims to be the sole support of the family and is evidently "delivering the goods."

But possibly the biggest whiskey case of the year will be that staged for Port Dover to-morrow, when the inspector has apparently stumbled onto a wholesale blending operation with ramifications reaching out to the "Dog's Nest," and involving some prominent men about the village.

With the Tribunals. Some of the soldiers resulted from yesterday's deliberation. Men about the corridors, busy on the farm, complain that all are summoned for the forenoon and many have to wait all day to be heard. One man found, after sitting till noon, that his notice was wrongly dated.

It is wonderful how lightly some of these men think of the crisis, or making the selection, and how emphatically they claim that they should not lose an hour over this war. They forget that many Norfolk boys have lost years.

- Tribunal 209. 431—Ayers, Geo. Wm., Threshing, St. Williams, disallowed. 432—Leitfield, Chalmers, farmer, Pt. Rowan, allowed. 433—Morrick, Howard, farmer, Langton, allowed. 434—Pettenger, Cecil F., Farmer, Courtland, allowed. 435—Kreiss, Geo. W., farmer, Ambrose, deferred. 436—Sinder, Charles Wm., farmer, Langton, allowed. 437—Gehring, Grant C., farmer, Lynedock, allowed. 438—Chamberlain, Yorkley, farmer, Pt. Rowan, deferred. 439—Armstrong, Mark, farmer, Pt. Rowan, allowed. 440—Bosiek, Clayton, farmer, Pt. Rowan, deferred. 441—Deal, Joseph A., farmer, La Salette, allowed. 442—Pickard, Nelson, farmer, Pt. Rowan, allowed. 443—Pretty, Geo. A., farmer, Pt. Rowan, allowed. 444—Jenny, Warren F., farmer, Pt. Rowan, allowed. 445—Townsend, Geo., farmer, Pt. Rowan, allowed. 446—Hazen, Chas. B., farmer, Pt. Rowan, allowed. 447—Clark, Geo. A., Bank Clerk, Pt. Dover, allowed. 448—Ayers, Frank, laborer, St. Williams, allowed. 449—Ryder, Andrew F., farmer, Delhi, allowed. 450—Wark, Chas., glove cutter, Delhi, allowed. 451—Gritton, Thos. A., farmer, Delhi, allowed till Sept. 1st, 1918. 452—Smith, James H., farmer, Courtland, allowed. 453—Belore, Wm. A., farmer, Courtland, deferred. 454—Freeland, Edward Foster, Farmer, Lynedock, allowed. 455—Morris, Wm. B., Fisherman, Simcoe, deferred.

WAR MENUS

How to Save Wheat, Beef and Bacon for the men at the front. Issued from the Office of the Food Controller for Canada. MENU FOR FRIDAY Breakfast. Oatmeal Porridge. Toast. Tea or coffee. Dinner. Fried Beels. Baked Onions. Baked Potatoes. Butter. Oatcake. Supper. Baked Sweet Potatoes. Cornmeal Bread. Apple Sauce. Tea.

CALLEJA CONVICTED

Continued from Page One the bench upon which he was sitting. Jury Charged. Yesterday was the most trying and tedious of the trial, upon prisoner and jurors alike. The morning was devoted to the addresses of the Crown and the defence to the jury. In the afternoon, for two hours and ten minutes, His Lordship delivered his final charge to the jury. He commenced at twenty minutes to five, and concluded at ten minutes to four. Five minutes later the jury filed out to decide whether Calleja should live or die.

In opening, he called attention to the circumstantial character of the evidence. Circumstantial evidence had many times appeared in different cases, but in order that a conviction might be registered, it should be complete, and convincing. Prove Circumstances. Regarding the local case, the jury should be convinced entirely that Bonello had been murdered, apart altogether from the question whether or not Calleja was the guilty man. Every circumstance upon which the conclusion of the jury was based should be definitely and conclusively proved. For instance, the evidence that Bonello had been seen together in Victoria Park, and that they were seen to leave and go down Market street together was a circumstance, and should be proved beyond all doubt. Another instance was the return of Calleja from West Brantford. This circumstance should be clearly established.

In drawing inferences from the circumstantial evidence, such as was before them, His Lordship advised the jury to be as fully convinced as if direct proof had been submitted to them. However, in some cases, as had been pointed out by the Crown, circumstantial evidence may be conclusive that the direct statement of a witness of a supposed crime.

While the jury might be of the opinion that, in all probability, Calleja was guilty, the prisoner could not be convicted on mere probability. In cases of doubt, under British justice, the prisoner was entitled to the doubt.

His Lordship dwelt for considerable time on the drawers that had been found on the bushes near the body. These drawers had been found by Detective Schuler and placed in a wicker basket with the body. Later H. S. Pien, undertaker, had taken a pair of drawers from his driving shed, and wrapped them around the head of the body when it was interred. Later the body had been disinterred, and the drawers removed from the grave. There had been some doubt if the drawers taken from the bushes near D'Aubigny Creek in the past instances were the same as those presented in the court room during the trial. The Judge was of the opinion that only one set of drawers had appeared. Their history had been fairly well traced, but whether these drawers were the property of Calleja was another matter. No conclusive proof to this effect had been introduced. When Camilleri, the roommate of Calleja, had been called to the stand on the previous night, His Lordship recalled that the witness had not recognized the drawers. He had seen a pair of drawers of a similar fabric in the room about four weeks previous to the murder, but since then had been working on the farm. The drawers that he had seen in the room were the property of Calleja, but were not out of it at the time he saw them. They were found near the body of the murdered man.

His Lordship then outlined the testimony of each witness that had taken the stand during the trial, summarizing the evidence in toto, and pointing out that there were a number of distinct points that would probably assist the jury in arriving at a verdict, namely, Bonello's disappearance and the finding of the body; the amount of money in the possession of Bonello at the time of his disappearance (in this regard there was nothing definite); the \$100 sent by prisoners to Malta on the day succeeding the day of the murder, and then his failure to relate this circumstance to the police at the time of his arrest; regarding

the drawers, it would be difficult to identify their ownership with the prisoner, this was one of the weak links in the chain. "You, gentlemen, are a part of this court, charged with the most important of its duties and fully conscious of your responsibility. I am sure that you will give this case the full consideration it deserves and will return a true verdict," concluded His Lordship after an address of over two hours.

Five minutes later, at five minutes to four, the jury filed out of the courtroom to an anteroom adjacent. Exactly two hours later, at five minutes to six, the twelve good men and true returned to the courtroom, and through the foreman, George Lee, explained to the Judge that impartially prescribed regarding the chain of evidence. Must the chain be complete in every detail in order that a verdict might be returned? The chain must be complete to such an extent that the jury were satisfied of the guilt of the prisoner, replied His Lordship. If the evidence were incomplete, if the material link was missing, it would be unwarrantable to convict the prisoner. If such necessary links were missing as made the jurors doubt the guilt of the prisoner, the latter would be acquitted in the benefit of the doubt. The doubt, however, should be reasonable and based on reason, not merely conjectured on in the brain.

There were three verdicts that might be returned, murder, manslaughter or acquittal. However, little evidence had been introduced in court indicating manslaughter. The jury retired, and after another brief session, lasting until ten minutes after seven, again filed into the courtroom. The foreman explained that there was a portion of the evidence not yet clear. Was the prisoner's statement given to Chief Slemm on the night of August the 4th, when he was arrested, made under oath? No, the confession had been made voluntarily, replied the Judge. The Chief Slemm's statement given at that occasion, had sworn that the interview had been correct and legally conducted and truly reported.

Could the jury then consider that statement in arriving at their finding? Yes. This time the jury was out for scarcely two minutes, and returned to the court room at seven with a verdict of guilty. Search was made for the interpreter who had acted throughout the trial, but is no avail. The Maltese colony who has been interested in the trial, and who have been present for most of the proceedings, had all departed with the exception of Louis Tolina, of Toronto, the son-in-law of the condemned man. He finally, after the delay, came to act as an interpreter. The prisoner was told to stand up to receive sentence, and when asked if he had anything to say why sentence should not be pronounced, he said he had nothing to say. "You have been tried before a jury," declared His Lordship in pronouncing sentence, "you have been very ably defended by your lawyer, the jury have heard all that was said before them, and after three or four hours' consideration have found that you are guilty. It is therefore my duty to pronounce the sentence of the court upon you. The sentence of the court on you, Cayetano Calleja, for the offense of which you have been found guilty by the jury, is that you be taken hence to that place from which you came, and that you be confined there until the morning of Thursday, January 3rd, and that you then be taken to the appointed place of execution and hanged by the neck until you are dead; and may God have mercy on your soul."

Dazed and stricken, the condemned man crumpled up in the box. He pulled forth a handkerchief from his pocket and mopped his brow, but no sound came from his lips. He sat quite still looking toward the floor, and it was only when the constable moved forward to take him again to his cell that he was apparently aware of his surroundings. He rose, again mopped his brow, and with a sigh and a despairing shake of the head, moved slowly away, handcuffed, down the corridor to confinement until Thursday, January 3rd.

Not intentionally the crown had expounded theories. Surely the jury would not convict a man on theories. The crown had commenced with a statement not based on fact, that there had been a crime committed. No evidence had been produced to show distinctly that a crime had been committed. Assuming that all the evidence was true there was not sufficient to convict a man. If there were any shadow of a doubt in the minds of the jury, the British law held the prisoner entitled to it. How could the crown assume robbery as the motive when it had not even proved that the deceased man had money nor that there had been a motive of any description. Referring again to the theories expounded by the crown, Mr. Boddy urged upon the jury the danger of convicting a man upon theories. A thousand and one theories could be produced. No evidence had been produced that a murder had been committed. A thousand theories could be produced, such as would result in the cut of the head. Whenever the murder was committed there was a motive, but the crown had produced no evidence of a motive. In fact the two were admittedly friends. Great stress had been laid by the crown on the accuracy of the statements made by witnesses at the trial, but these statements had been contradicted by the same witnesses when examined during the trial. Regarding the statement of the prisoner to the police that he had with him a hand that morning when such was not the case it was easily explainable. He was asked five days later to give an account of his actions on that day and it was quite possible that his memory had erred. The fact remains that a man is dead and that a citizen of the British Empire stands on trial for his life known to the British law. I feel my responsibility just as deeply as do the gentlemen and I would not be able to make the assertions I do without knowing that the man I am fighting for is a man innocent of crime. The first part to be considered was whether a murder had been committed, and no evidence had been produced showing that a murder had been committed. If the jury were not sure that a murder had been committed how could a man be convicted of murder. The next step was to prove that the prisoner was the guilty man. The evidence was of a circumstantial character and comparable to a chain connecting the prisoner and the body of the dead man. The chain was only as strong as its weakest link and there was hardly a strong link in the chain. Regarding the demeanor of the prisoner throughout the defence called attention to his manner during the trial. Had it been that of a guilty man? Had the actions of the prisoner on the afternoon of the alleged crime and on that evening when he associated with his friends as usual, condemn him as guilty? The Drawers and Shirt. Great stress had been laid by the crown on the underwear in an endeavor to connect the prisoner with the garments. The crown had not even proved that the drawers produced in court were those found near the body. True, a pair of drawers had been found near the creek, a pair similar had been taken out of the prisoner's trunk. Finally, Mr. Boddy emphasized the seriousness of the situation, that there were only two alternatives, either the man was guilty of murder and must be convicted or was innocent and should be acquitted. The jury must be sure beyond doubt that first, a murder had been committed, and second, that the

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How to Save Wheat, Beef and Bacon for the men at the front. Issued from the Office of the Food Controller for Canada. MENU FOR FRIDAY Breakfast. Oatmeal Porridge. Toast. Tea or coffee. Dinner. Fried Beels. Baked Onions. Baked Potatoes. Butter. Oatcake. Supper. Baked Sweet Potatoes. Cornmeal Bread. Apple Sauce. Tea.

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