

# The Weekly Monitor

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**FRANK H. BEATTIE, EDITOR AND MANAGER**

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WEDNESDAY, NOV. 11TH, 1925

## Press Comment

### THE NEW TRANSPORTATION

New York Evening Post: New problems in regulation, in carrier liability, in supervision and in taxation are crowding in with the motor bus. What share of the road maintenance should these private concerns operating on the public highway pay? How shall their service be guaranteed? How can they be made properly responsible to the public they serve? They are here to stay; but how can they be merged and welded into existing transportation systems?

lashed and while the world was contemplating its horrors, has acted as a corrosive agency upon the outlook of millions of people, particularly the young. But it is certain that the war and its aftermath cannot be held responsible for all the evils of the day. So far as the youth of the land are concerned, and their evident desire to have their fling, the lessening of the restraints of home life complained of by preachers and other moralists would seem to cut a greater figure in the matter of what is going on under the new code than a war that terminated seven years ago and to which the rising generation gives little thought.

### TASKS FOR THE LEAGUE

London National and Athenaeum: It is by tackling successfully the tasks of pacification and reconstruction which are allotted to it, rather than by the improvisation of new machinery, that the League can best lead the nations towards disarmament. A wise decision on the question of Mosul, and the admission of Germany at an early date, are the two things which would do most to raise the prestige of the League and strengthen its hands for the further tasks which lie before it.

### GERMAN FOREIGN POLICY

Hamburg Fremdenblatt: The aim of German foreign policy must also be the revision of the eastern frontiers, the impossibility of which is now recognized by all. It must furthermore consist in securing realization of Germany's claim to colonial activities and to reacquire colonial possessions. It must be the protagonist of the fight of self-determination, which in the question of union with Austria has been handed with incomparable cynicism by the Allies.

### EDUCATION'S DEBT

Boston Globe: No college education is entirely a private investment. A college or university, whether it be a State or a privately endowed institution, which is untaxed, receives substantial subsidies. A tuition fee does not defray the cost of educating a boy or girl; the public helps pay the traffic, and is entitled to some return. No college graduate has the moral right to use his training solely for his own selfish purposes. The recipient of such an advantage is fully bound to give some thought and energy to the advancement of the general welfare.

### SAUCE FOR THE GOOSE.

Indianapolis News: Two women who were smoking cigarettes in a public street in Jamestown, N. D., were arrested because "no perfect lady" would do such a thing. There was no law requiring women to be perfect ladies, so the women were accused of disorderly conduct. The question of whether a "perfect lady" will smoke in public is not at issue. What the country will do to know is how smoking constitutes disorderly conduct whether indulged in by perfect ladies or imperfect. Women have about the same rights now as men. If they wish to smoke where men smoke they may get themselves talked about, but they are within their rights.

### A NEW CODE

Los Angeles Times: Many moralists think that the war, although exerting a sobering influence while it

that cannot be used for slicing which are to be had at a reasonable price. Very ripe tomatoes are especially desirable for "chili sauce, which can be served with meat or used to flavor gravies or soups.

Wash and quarter ten quarts of tomatoes, place them into a large enameled ware preserving kettle, the vitreous surface of which will not be affected by the tomatoes. Simmer until they draw their own juice, then boil an hour. Press through an enameled ware colander so that the skins are removed. Then add the following, chopped fine: one stalk of white celery, two dozen onions, two green peppers and one dozen red, hot peppers. Also, three cupfuls granulated sugar, one cupful of salt and one cup of vinegar. Blend thoroughly. The one-half pound of mixed pickling spices in a cheese cloth and boil in the mixture gently for four hours. Bottle while hot and seal securely.

### THE PLACE OF THE POST OFFICE IN THE BUSINESS LIFE OF THE DOMINION.

Approximate Figures from the Records of one Year's Transactions.

Post Offices in operation	12,400
Money Order Offices	5,800
Mail Routes	12,700
Rural Delivery Boxes	201,000
Street Letter Boxes and	
Receptacles	8,700
Miles of Railways Used	37,000
No. of Money Orders issued	13,400,000
No. of Postal Notes issued	6,219,000
Canadian Orders issued	
On Great Britain	540,000
British Orders issued on	
Canada	51,000
Canadian Orders issued on	
United States	1,120,000
United States Orders issued	
on Canada	760,000
Letters and Post Cards	575,000,000
Letters Registered	10,500,000
Newspapers carried	250,000,000
Packages carried	40,000,000
Parcels insured	2,000,000
Parcels sent C. O. D.	870,000
Circulars, etc., carried	490,000,000

### ONE-DISH DINNER

In many families it is a problem to serve up a simple meal on one course. Here is a dish that will please a family of six, besides having the indispensable elements of nourishment: 2 cups cooked macaroni, 1 cup cooked carrots (diced), 2 tablespoons grated onion, 2 tablespoons chopped parsley, 2 tablespoons chopped fresh red pepper, 1 cup chopped ham, 6 tablespoons buttered crumbs, 1 cup Borden's St. Charles Milk, 1 cup water, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt, 1/4 teaspoon paprika, Cook macaroni in boiling salted water 35 minutes. Make a white sauce of butter, flour, milk, water, salt, paprika. Place a layer of macaroni in a well-greased baking dish. Sprinkle with ham, carrots and seasonings. Repeat until all are used. Pour over all the white sauce. Cover top with bread crumbs and bake in a moderate oven for 40 minutes.

### "JUST DIFFERENT"

Baked Apples. In most localities apples are abundant at practically all seasons, but they are inclined to be better at this particular time of the year. Perhaps no one fruit lends itself to serving in more varied ways and a baked apple doesn't necessarily mean the usual kind that is served at breakfast. Baked apples filled with tempting dainties would never fail to make an appeal as dessert. Select six large firm, tart apples, core and pare them about one-third of the way down from the stem end. Place them with the peeled surface upward in a deep enameled ware dish, the vitreous, porcelain-like surface of which makes it perfect for this use. Make a syrup of one cupful of sugar and one and one-half cupfuls of water boiled together for six minutes. Squeeze some lemon juice over the peeled part of the apples, pour the syrup over them and bake in a moderate oven for ten minutes. Then remove from the oven and fill the cavities with a mixture made of chopped dates and raisins which have been mixed with cinnamon and marsh-mallow. Return to the oven for thirty-five minutes and taste occasionally.

### HOME MADE "CHILI SAUCE."

This is a good time to buy tomatoes for preserving. The season for them is about over and there are plenty

## NERVOUS BREAK-DOWN

### Pains in Back and Legs Relieved by Lydia E. Pinkham's Vegetable Compound

Ford, Ontario.—"I had a nervous break-down, as it is called, with severe pains in my back and legs, and with fainting spells which left me very weak. I was nervous and could not sleep nor eat as I should, and spent much time in bed. I was in this state, more or less, for over two years before Lydia E. Pinkham's Vegetable Compound was recommended to me by my neighbor. Before I had taken five doses I was sitting up in bed, and when the first bottle was taken I was out of bed and able to walk around the house. During my sickness I had been obliged to get some one to look after my home for me, but thanks to the Vegetable Compound I am now able to look after it myself. I have taken Lydia E. Pinkham's Blood Medicine in turn with the Vegetable Compound, and I certainly recommend these medicines to any one who is not enjoying good health. I am quite willing for you to use these facts as a testimonial."—Mrs. J. SHEPHERD, 180 Joe. Janisse Avenue, Ford, Ontario.

### NOVA SCOTIA COMPANY WINS HONORS AT LONDON FRUIT SHOW

Word has been received in Halifax to the effect that the United Fruit Companies of Nova Scotia have been awarded the bronze medal in class 3, for four boxes of McIntosh apples and the silver medal in class 3, for four boxes of Golden Russets, at the Imperial Fruit Show, now being held in Holland Park, London, Eng. Cable advice received by A. E. McMahon, Kenilville, also states that the company has been awarded six first prizes in the Nova Scotia section of the show.—Herald.



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### N. B. FOXES SHIPPED TO SWITZERLAND

Swiss Rancher Makes \$100,000 Purchase—Leave Montreal Today Montreal.—Black foxes valued at about one hundred thousand dollars purchased in New Brunswick by a Swiss rancher who has spent about three years in Canada studying their care, will be shipped from Montreal to Switzerland via Antwerp by the Canadian Pacific Steamships liner Melitta tomorrow. Similar shipments in the past have been successful, it is said. The animals are in thirty-odd crates, five feet long by four feet high, and will be left on deck during the voyage. Their owner and special attendants from the express company handling them will care for the shipment.

### MRS. ALLERY GETS \$30 AND GIVES UP NAG

Seizes Horse For Debt, Walking 40 Miles Leading Animal Truro.—Mrs. Mabel Allery, charged jointly with William Fife, of theft of a horse from Calvin Harvey was before Magistrate Crowe here today, and the charge was dismissed. Mrs. Allery stated that Harvey borrowed \$30 from her some time ago, while working at Mount Thom, and in default of payment she seized the horse at West Gore, and brought it to Truro. Not having any wagon, the woman walked the whole distance of forty miles, leading the animal. Arriving in Truro she put the horse in a stable, and shortly afterwards was arrested on the charge of theft. Fife had nothing to do with the transaction, his part in the affair being merely to accompany the woman along the road on a bicycle. The case was settled by Harvey paying Mrs. Allery the \$30 due, and in turn regained possession of his horse.

## COLDS

At the first sneeze, heat and inhale Minard's. Also rub on throat and chest.



## Here and There

The entire Province of Prince Edward Island and adjacent islands have been leased for oil prospecting purposes to Henry L. Deberry & Company, according to an announcement by the concern. The lease has been taken on option.

Indications are that 1925 will be one of the best tourist seasons ever experienced by Montreal. It is estimated that 750,000 people from all over the continent visited Montreal last year, while this year the number is placed at a million.

It is understood that a contract has been let for the laying of a submarine cable from Vancouver Island to Suva, Fiji Islands, by the Pacific Cable Board. This is part of the "All-red" cable and wireless route which is being established between British possessions the world over.

In order to facilitate the work of the air force patrol radio stations are being erected at the Pas, Norway House, Victoria beach, and Fort Osborne Baraback, Winnipeg. The stations will be completed shortly and will have, it is stated, a radius of communication all over Canada.

"Judging from the amount of sound business activity noticeable here, British Columbia is launching into an era of constructive development which augurs well for her future prosperity," comments Grant Hall, Vice-President of the Canadian Pacific Railway, who recently spent ten days on the Pacific Coast.

"So long as the Canadian Pacific Railway has a dollar left in its treasury, it will fight to the limit, up hold the faith and maintain the precious heritage of confederation," said E. W. Beatty, Chairman and President of the Canadian Pacific Railway, when addressing the Canadian Manufacturers' Association at their annual convention held at Hamilton recently.

Eleven hundred pounds of speckled trout, gray trout and pike were the trophies taken back to New York recently by a crew, members of the Coughnawaga Hunting and Fishing Club, private preserves near Montreal, after a two-week stay on the fishing grounds. The catch included a 19-lb. gray trout and the average weight worked out at around eight pounds.

Frank W. Ashby, secretary of the Australian Manufacturers' Association, visiting here recently, said the impression in Australia was that Canada was the back door to the North Pole. People in the Antipodes think that Herschel Island and Baffin's Bay are linked up municipally with Montreal and Winnipeg, he said. He was surprised to find the Dominion had a delightful climate and cities more modern than those in Australia.

What is stated to be the biggest log jam in sixty years recently occurred on the Montreal River in a gorge through which the river flows into Lake Temiskaming. 300,000 logs were piled up to a height of 80 feet with a width of 250 yards, choking the river for 300 yards down at the point where the jam took place. An army of 100 men, working night and day for three days, at last succeeded in breaking the jam with dynamite.

A three-week tour of Canada by teachers and their friends, under the auspices of Dean S. Laird, of Macdonald College, will leave Toronto July 20 on the Canadian Pacific Railway. The party will travel by train to Vancouver and Victoria, and will return by way of Southern British Columbia, across the northern end of the Prairie Provinces and by boat from Fort William east. Stops will be made at all the principal points of interest.

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### A WHOLESOME BAKED DINNER

Most housewives do not realize that oven dishes require really less attention than those prepared on top of the stove. But those who are fortunate enough to have a self-basting enameled ware roaster, know from experience that this is a fact. The old-fashioned way of basting the meat every ten minutes or so did keep one almost constantly on the job if the meat was to be well-flavored and browned. The enameled ware roaster, which not only roasts but bastes as well, has eliminated all the attention and thought that the old method involved.

Roasts are said to be much better for one than fried foods and an additional advantage is that potatoes and vegetables can be roasted with the meat, which saves considerable time. White and Bermuda onions are on the market now and for a change from the usual boiled and creamed style of preparing them, try roasting them with the beef and potatoes.

Select a six-pound roast, wipe with a damp cloth, sprinkle with salt, pepper and flour and cook in a very hot oven for twenty minutes. Then place around the meat six or eight large peeled potatoes and the same number of medium sized onions. Season the potatoes and onions, cover and cook at the same temperature for forty-five minutes. Prevent Grippe with Minard's Liniment.

Law enforcement will be rather effective even though poor in quality, while liquor is.

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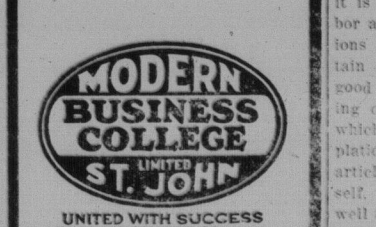
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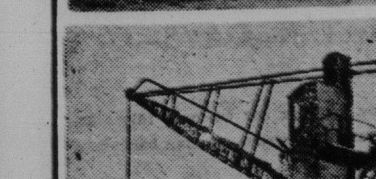
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