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TUESDAY MORNING, JULY 3.

After the Holiday.

Yesterday the people kept frank holiday—legitimate holiday, even in those desolating times. The end of desolation is not yet, and it becomes more and more questionable as the months pass whether the nation generally has learned the lesson of the pressure put upon it, or whether it still attributes all its troubles and afflictions to Germany or some other external agency. It was legitimate holiday yesterday in so far as it marked fifty years of nation-building, and of earnest effort and achievement. There is that in the life of a nation which differs from the life of a forest or of a herd of wild cattle, that it does not exist for itself alone, but must rise by its history and influence the standards of the whole race, or become a factor in lowering them. It is impossible for a nation as such to make a contribution of this kind to humanity without the possession of a national consciousness. Individuals may, and to a very large extent, do this, but the nation as a nation only acquires a vicarious reputation in this way. If the whole nation were put to the test the delinquent and unworthy parts would not bear the strain. The national organism would fracture.

Canada finds itself partially committed to heroic purposes and splendid measures, and the name of Canada resounds thru the world as the defender of the helpless, the champion of liberty, the arbiter of justice. But it is only a part of the nation that merits the honor which valiant service bestows. We have large elements in the nation which repudiate all that has been done, refuse to participate, rebel against the idea of further effort, and would confine the national efforts to selfish and self-centred aggrandizement.

Some strain of this defection runs thru the government of the country as well as thru sections of the people. Yesterday, for example, the citizens were amazed to see a great flight of aeroplanes soaring over the city hall in the sunny morning air. There were fifteen in the impressive procession—a modern miracle. These novel visitors have been called into being by the war, but it is recognized by all authorities that the part they will play in the peaceful future will be as notable as their share in the military operations. We and others have been pressing upon the government the necessity of taking up the building of aeroplanes, the training of aviators, and the development of air service in general, but the government listened with deaf ears. In spite of the fact that Canadian young men made the best fliers in the world, and that the aeroplane was indispensable for the conquest of the enemy. The aeroplanes that flew over Toronto yesterday were not Canadian, they may have been made in Canada, manned by Canadians and organized on Canadian soil. The British authorities have been permitted by our government to organize and carry on an air service in Canada. Our government has never had its heart in the air service. To that extent, and it is a most important extent, it has never had its whole heart in the war. Whether it reflects the nation, or whether its influence has affected the nation it is supposed to lead, it is difficult to say, but it is an example of a certain apathy, or lethargy, or hesitation when events call for the utmost effort and energy.

The dreary prolongation of fruitless debate and discussion at Ottawa is another symptom of the weakness of the government and the divided heart of the nation. In all history there has never been so righteous, so just, so honorable, or necessary a war. To the remotest days of humanity will be repeated the tale of Germany's great treachery to mankind, and the Mahabharata, and the Iliad, will find a rival in the story of the armies of the world. Yet there are great sections of the Canadian people who have not yet been touched by the tragedy of it all, nor stirred by the pity of it, nor inspired by the duty that has called the rest of the world to arms.

We need not dwell on other symptoms of this lack of national unity, which fifty years have failed to effect. In the fifty years that are to come, if this essential union is to be achieved, there must be a change of methods, a change of policy, a change of aims, a change of leadership if Canada is to grow into real nationality and not remain merely a group of loosely united or even antagonistic provinces.

The Manitoba Free Press, dealing with some of these points, attributes much of the innate evil to "the domination of unscrupulous partisanship." The scores have been reopened and existing scores have been maintained by this unscrupulous agency, while new scores are constantly being created for the purpose of feeding the cancerous growth of party politics. It is

doubtful if any power still remains in Canada to eliminate this evil. The three or four hundred thousand men who have gone overseas, the young, the able, the fearless, the men with ideals and with courage to uphold them, these are the hope of the future. If the weak hands and the feeble knees at home fall finally in the task of government we may be assured that those who have fought and endured in France and Flanders when they return, will be in a frame to abolish the miserable and petty methods which have divided us for fifty years, and presented the consummation which our opportunities and our national heritage set before us.

Fatally Cheap.

There is no possible excuse for the tragedy of the Niagara gorge on Sunday. There is no such thing as an accident, and it is one magnificent lesson that is learned in war that failure cannot be explained away. It is no explanation to tell us that a clay filling on the Niagara gorge route was washed away by heavy rains. There is nothing but the penuriousness of the corporation responsible for the accident to account for such a culpable piece of negligence.

No part of the track on such a route along the brink of these boiling waters but should have been made as solid as rock and concrete could make it.

Hundreds of lives were daily risked during the season on a clay filling liable to be washed away in any heavy rain. We hear much of the cheapness and efficiency of corporation management. When it is affected at the hazard of human life it has nothing to boast about.

BRANTFORD CELEBRATES

BY HISTORIC PAGEANT

Character Representation of

National Celebrities Brings Out

Record Attendance.

Special to The Toronto World.

Brantford, July 2.—A glorious weather favored Brantford for the celebration of confederation's jubilee, and consequently a record attendance was at the celebration of the confederation was staged. The event passed off without a hitch, except that a gust of wind tore down the background for the living picture, "The Fathers of Confederation."

The event opened with the entry of Mayor Bowley, accompanied by Ald. Jno. Dowling, made up to represent Mayor Robert Elliott, the city's chief magistrate in 1867. Then followed Queen Victoria, King Edward and Queen Alexandra, King George and Queen Mary and the Prince of Wales, corresponding to various periods in the empire's history, they being in coaches of state with eight horses and outriders.

Each province represented in confederation from 1867 was present in character representations of their famous men of that time and their present leaders, while children performed drills and dances, over 750 children taking part in these drills. Miss Whitney was instructress, while Clifford Higgin presented a trained choir of 450 voices, led by Capt. J. R. Cornelius, lately returned from the front. The Galt Klites presented the musical music for the occasion. The final was a fitting pageant and review of the allied powers, troops of all the allies being represented in army costumes.

The attendance was over six thousand this afternoon, while this evening, on repetition of the pageant, over three thousand were on hand.

The event was the most successful from every standpoint of any held in Brantford.

One interesting event of the day was the parade before the grand stand of all the veterans of Brantford able to walk, under command of Capt. (Rev.) C. E. Jenkins, one the chaplain of the 58th overseas battalion.

Sir Mackenzie Bowell Speaks at

Belleville Jubilee Celebration

Special to The Toronto World.

Belleville, July 2.—Veterans of the great war, South Africa, Northwest and Fenian Raids, soldiers in khaki and cadets paraded this morning in honor of the confederation jubilee. At the Armories, Mayor Ketcheson addressed the crowd and his son, Lieut. David V. Ketcheson, was welcomed back from Europe, where he won the Military Cross.

Hon. Sir Mackenzie Bowell, veteran statesman and soldier, paid tribute to the men of old and the veterans of this war. In 1867 both parties, for the good of the commonwealth, dropped differences. He referred to the present situation and the coming conscription to force men to do their duty. Sir Mackenzie recalled, in speaking to the cadets, how in 1838, he had been in command of a similar body of boys.

ENGINEERS IN CONVENTION.

Special to The Toronto World.

Brantford, July 2.—A convention of the members of the Grand International Auxiliary of the Brotherhood of Locomotive Engineers, comprising delegates from Ottawa, Montreal and other places, was held here under the auspices of the local branch. The visiting delegates were handsomely entertained.

OTHER PEOPLE'S OPINIONS

The Toronto World invites correspondence on subjects of current interest. Letters must be short and to the point—not more than 200 words, at the outside. The editor reserves the right to cut any letters to make them conform to space requirements. Names will not be published if the writers wish them withheld, but every letter must be signed with writer's name and address, to ensure authenticity.

GENERAL DIRECTIONS FOR COOKING FISH

How to Fry Fish

There are three ways of preparing fish for frying: first, by dipping it in milk and flour; second, by coating it with prepared batter; and third, by using and crumbing. The last is considered the nicest, but is also the most expensive method.

For deep fat frying, the pan used should contain sufficient fat to thoroughly cover the fish. Dripping, lard or oil can be used for frying purposes. The fat must be quite hot—in fact, be smoking—before the fish is put in, so as to harden the outside, thus preventing the fat from entering into the fish, which would spoil the flavor and make it indigestible.

Only a small quantity of fish should be fried at a time, and the fat should be allowed to get thoroughly hot before the next lot is put in. As soon as the fish is brown on both sides, drain it on paper or a cloth, so as to absorb all the fat. It should then be served on a folded paper, and placed on a hot dish.

When the frying is ended, allow the fat to cool a little, strain it to remove any loose crumbs or bits of batter, and the fat will be quite fit for future use.

For ordinary family use, a good tablespoonful of dripping or lard in the pan is sufficient. If the fish sticks to the pan, add a little more fat. Brown both sides well, then cover the pan and cook thoroughly with slow heat.

How to Bake Fish

The best fresh-water fish to bake are Whitefish, Pickerel, Pike, Burbot, Carp, or any having white flesh. If fish is silvery like pike, scald with hot water before attempting to clean. Clean, wash and wipe dry the fish. Rub with salt inside and out.

To keep the fish moist as well as to season it, stuff with any good dressing and sew up with soft cotton, leaving knot at one end so that the cotton can easily be removed before serving. Rub the fish all over with soft butter, salt and pepper. Put gashes about two inches apart and place narrow strips of salt pork in them. Dredge with flour and put in hot oven without stirring for ten minutes. Serve on a hot platter, removing the string and the pieces of pork.

If desired, a drawn butter sauce may be served with the fish, and the fish may be garnished with parsley or watercress.

How to Boil Fish

The correct way to boil fish is to plunge it into boiling water for a minute for two, then cool down by withdrawing a little of the liquor and adding cold water and cooking slowly. This extracts the minimum of flavor from the fish, and is the surest way of preventing the outside of the fish being overdone while the inside is uncooked. Use as little water as possible and plenty of salt. By the addition of a little vinegar the fish is kept firm and white.

Allow about ten minutes for each pound of fish, and fifteen minutes over if the fish is large. A medium-sized fish usually takes from fifteen to twenty minutes to boil. When cooked it should have a creamy appearance, and come easily from the bones.

The boiled fish should be well drained and should not be served until the last moment. Any scum that gathers on the surface of the water should be skimmed off before lifting out the fish. An added flavor is given by the addition of shallots, onions or horseradish to the water.

Steaming, especially for small fish and small pieces of fish, is a superior method of cooking to boiling. Boiling, no matter how carefully done, extracts a certain amount of nutriment and flavor.

How to Pickle Fish

Cut the fish into ordinary sized pieces, sprinkle well with salt and let stand for half an hour. For every three pounds of fish, put in a granite kettle:

1 1/2 large cupsful water.
1 large tablespoonful unground white peppers.
1 teaspoonful ground mace.
A little cayenne pepper.
Salt to taste.

Let this simmer a few minutes, then add 1 1/2 cupsful white wine vinegar and let come to a boil. Then put in the fish and boil. A few minutes will cook it. Put fish in a tureen, pour liquor over it, cover and keep in a cool place. Serve cold.

How to Use Cold Fish

Fish Pie, With Potatoes.
Mix flaked fish with a good white sauce. Place in a buttered baking dish and cover with sliced and hard-boiled eggs. Cover this with mashed potatoes, well seasoned, and bake until the potatoes are a light brown.

Fish Kedgeree.
2 tablespoonfuls rice—boiled twenty minutes.
Small piece of butter.
1 teaspoonful of corn starch—mixed in three tablespoonfuls of milk.
Flake cold cooked fish and add to the above. When all is ready, add a well-beaten egg and stir until thoroughly hot. Serve on toast after seasoning to taste.

Scalloped Fish.
Flake any cold fish. Make an ordinary white sauce—one tablespoonful each of butter and flour to one cupful of milk. In a bakedish place in layers the flaked fish, some bread crumbs and sufficient white sauce to moisten well. Dot with butter on top. Bake about half an hour.

Fish Balls.
Mix flaked fish and mashed potatoes with one egg, salt and pepper to taste. If not sufficiently moist, add milk. Make into balls and fry in lard or butter.

THE FOOD FISH OF ONTARIO

Recipes for Cooking Whitefish

1. SMOKED WHITEFISH may be grilled or stewed.
To grill: Hold over or in front of a clear fire. If done in front of a fire, keep well basted with butter.
To stew: Put in a suitable dish, half-covering with boiling milk and cooking on top of the stove for ten or fifteen minutes. Drain the fish and rub over with butter before serving.
2. SMOKED WHITEFISH ON TOAST—Pour boiling water over the smoked fish and leave for five or ten minutes till quite tender; pick the meat off the bones and mince it up well; put into a small pan, along with some butter and a good shake of pepper. When it is well heated up, have some pieces of hot buttered toast ready and spread it over these. The fish and buttered toast ready and spread it over these.
3. WHITEFISH ROE is an excellent dish, and should be treated as follows: Boil first for twenty minutes and cut into slices; coat with beaten egg and bread crumbs and fry to a light brown.
4. BAKED WHITEFISH—Clean a large, fresh whitefish and remove the eyes. Prepare a stuffing with one ounce chopped suet, two ounces of bread crumbs, one teaspoonful herbs and parsley, half an egg, and season with salt and pepper. Stuff the body of the fish with this, and sew up the opening. Pass a trussing needle, threaded with string, thru the tail of the fish, centre of body and the eyes, draw the fish up into the shape of the letter S, brush over with beaten egg and sprinkle with bread crumbs and a few pieces of dripping. Bake in a hot oven for half an hour or longer, basting frequently. Serve with brown sauce, melted butter or a little gravy.
5. SPICED WHITEFISH—Sprinkle a whitefish, inside and out, with ground cloves, allspice, pepper and salt. Place in a baking pan, and pour in sufficient vinegar to bake the fish. Serve hot or cold.

Recipes for Cooking Herring

1. BAKED HERRING—Fresh Herring need not be washed, except in exceptional circumstances. They should be emptied, the heads taken off, the scales scraped off, and then the herring well wiped. With a sharp knife split the herring up the back and lay it open. Cut it in half; lift the bone out, beginning at the head. Now roll each half up in a nice firm roll, beginning at the head. From six herring you will have twelve of these rolls. Stand them in a small pudding dish with the back uppermost—they will quite fill the dish. Now put in half a teaspoonful of water, and one-third of a teaspoonful of vinegar mixed, a bay leaf slipped in at the side and one-half teaspoonful each of pepper and salt.
Cover the dish with a plate and cook at the side of the fire, or in the oven, for half an hour. The herring may be served in the dish which they are cooked. They are good either hot or cold.
2. FRIED FRESH HERRING—Prepare as above, namely: Empty the herring, take off the heads, scrape the scales off and wipe them quite clean; then split them open from the back and lay them flat. Dust over them a little pepper and salt.
Have a clean frying-pan quite hot; place the herring in it, the skin next the pan, and fry them for five minutes; then fry the other side about the same time. Fry the skin side first. Good herring need no dripping, as they contain in themselves sufficient oil for frying.
3. KIPPERED HERRING—Place the herring between a greased gridiron and cook before or over a bright fire for about ten minutes. Spread a little butter over the top, and serve. Another way is to fry the fish with a little butter or dripping, but the former method is preferred by most.

VACATION TIME

is here. Have you some money saved to pay the expenses of that little trip you propose taking, or of sending your family away for the summer? You know how you have regretted it when it has been necessary to discount the future for this purpose.

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UNMASK FOE PLOT TO TIE UP LAKES

U. S. Officials Discover Big Conspiracy to Sink Inland Boats.

Washington, July 2.—Secret investigation by the government agents has disclosed the existence of a great conspiracy to destroy or hinder shipping on the great lakes and thereby delay organization of American war armies and check the flow of food and munitions material from the western States to the Atlantic coast.

No conspirators have been captured and the identity of none has been made public, but it was learned today that the state, navy and justice departments are co-operating to bring the offenders to punishment and that the Canadian Government probably will be called upon to help.

This plot, engineered by Germans, assisted by sympathizing American citizens, is believed to have been responsible for the succession of "accidents" to lake shipping, especially in the neighborhood of the Saint E. Marie Canal, which began about a month ago.

The steamers Saxonia and Pentecost Mitchell were sunk at the mouth of the Soo river with the evident intention of blocking the channel. Then there was the sinking of the steamer Venetian Maid in the Detroit River, with the loss of one life, and later came an attempt to dynamite the steamer Mackinac. The Kasagail was blown up and burned and the Jay Dee III, and the Niagara had their machinery wrecked.

Acts of Conspirators.
All of these vessels had been or were about to be taken over by the navy department and the investigations of the department of justice and the navy department have tended to show that what were believed to have been accidents were the acts of conspirators seeking to hamper the government in the prosecution of the war.

Just how much the government agents have learned is not revealed, but officials have concluded that the public should know of the situation in a general way, believing that publicity may make the operations of the Germans more difficult or impossible.

Co-operation of the Canadian authorities is needed to run down the criminals because the scene of their activities for the most part lies within the northern boundary waters, where fugitives from justice often can escape arrest by crossing the line. To avoid the delays incident to the employment of the usual means from justice by the usual process of extradition, it is probable that by agreement between the American and Canadian Governments law officers on either side will be authorized to follow their quarry across the international line.

The official investigation has made it certain that some of the acts of sabotage committed upon American shipping and misplacement of channel buoys and tampering with canal locks have been done by persons who found refuge from pursuit behind the numerous islands and in the narrow waterways on the Canadian side of the boundary.

MEMORIAL TABLET UNVEILED BY DUKE

Governor-General Formally Dedicates New Parliament House.

FOR HALL OF FAME

Premier Lloyd George and Walter Long Cable Congratulations.

Ottawa, July 2.—Half a century of progress, growth and development under the aegis of Canadian confederation was commemorated with simple, but appropriate ceremony on Parliament Hill today.

Simultaneously and as a befitting accompaniment of the historic occasion the new and stately pile of the parliament building, now in course of construction, was formally dedicated as a memorial to the confederation fathers and to the valor of Canadians of the front.

Ideal weather favored the event. The occasion was graced by the attendance of the governor-general and staff, members of the government, the foreign consul, the judiciary, military headquarters, army, navy, representatives of the clergy and leading officers in the civil government.

The specially constructed dais and the building were festooned gaily with British, French, American and other allied flags.

There were speeches by the Duke of Devonshire, Sir Robert Borden and Sir Wilfrid Laurier, patriotic choruses by a massed choir with band accompaniment, and a military march past.

The speeches breathed sentiments of patriotism, with eulogies of the Canadian people, the achievements of the past, and the glory of future prospects.

The ceremony was at once simple and impressive. The arrangements were made by Sir George Foster, head of the parliamentary committee dealing with the semi-centennial celebration, and carried out under Col. S. M. Rogers, Col. Sir Percy Sherwood, Col. Sir John A. Macdonald, and a Union Jack rose, uncovering the memorial tablet of the occasion in what is to be the hall of fame.

The following is the inscription, executed on the pillar in English on one side and in French on the other:

"July, 1917. On the fiftieth anniversary of the confederation of British colonies in North America as the Dominion of Canada, the parliament and people dedicate this building, in process of reconstruction, after damage by fire, as a memorial to the deeds of their forefathers, and of the valor of those Canadians who in the great war fought for the liberties of Canada, of the empire, and of humanity."

Messages From Britain.
Premier Lloyd George and Right Hon. Walter Runcie, long, colonial secretary, cabled as follows to the governor-general on the occasion of the semi-centennial of confederation:

"From Premier Lloyd George:
Fifty years ago the statement of all provinces of Canada gathered in convention in Quebec to work out the basis of federal union. It has enabled the Canadian people to attain to internal unity and self-government and to achieve the efficient development of the resources of their country. It has made Canada the pioneer of that autonomous nationhood which is the unique characteristic of our commonwealth of nations, and it has laid its logical outcome in the imperishable record which the army of Canada has made on the battlefields of the world."

When the happenings of the previous day can be learned from The Toronto Morning World, which is delivered before breakfast to any address in Toronto and suburbs or Hamilton and suburbs.

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MAY IRWIN BUYS FARM.

Special to The Toronto World.

Brookville, July 2.—May Irwin, the actress, has purchased a large farm in the Thousand Islands region overlooking the St. Lawrence, opposite Round Island. It is stated that Miss Irwin intends to retire shortly from the stage and will devote her attention to the raising of blooded stock on the farm in question.

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