

# ONE YEAR'S REPORT OF THE BRANT PATRIOTIC AND WAR RELIEF FUND ASSOCIATION

### Explanation is Given in Detail of the Wide Scope and Accomplishment of a Splendid Work.

The Editor of the Courier:

Sir,—On the anniversary of the commencement of the war it appears to me that the citizens of Brantford should be given an account of the stewardship of the Brant Patriotic and War Relief Association.

After the war broke out, a great deal of thought was given as to how we should organize to take care of the conditions created in our midst, caused by the war. Several meetings were held, and after a thorough consideration, it was decided that it would be wise to have one organization to collect and disburse funds for the relief of unemployment, and to see that the dependents of the soldiers who had gone to the front were properly looked after.

The Brant Patriotic and War Relief Association was organized for the purpose, and every subscriber became a member. The officers and committees were duly elected as follows:

- Hon. Pres., Mayor Spence.
- President, Lloyd Harris.
- 1st Vice-Pres., Reginald Scarfe.
- 2nd Vice-Pres., Col. E. C. Ashton.
- Hon. Treas., W. F. Cocksbutt, M.P.
- Hon. Sec'y., C. H. Waterous.
- Secretary-Treasurer, H. T. Watt.
- W. A. Hollinrake, Geo. A. Moore, John McGraw, Rev. R. D. Hamilton, Frank Cocksbutt, Joseph H. Ham, Edmund L. Gould, Edmund L. Cocksbutt, Matthew F. Muir, W. Hargrove, A. K. Bunnell, Thomas L. Wood, W. S. Brewster, Thomas E. Ryerson, William D. Schultz, Wedlake, W. N. Andrews, John Muir, Franklin Grobb, J. S. Hamilton, Rev. M. Kelly, Dean Brady, C. A. Waterous, M. J. O'Donohue, J. A. Sanderson, T. H. Preston, R. E. Ryan, M. E. Harris, William Milne, Hudson Jennings, Oscar A. Watt, James N. Walker, George E. Cooke, Henry Stroud.

A whirlwind subscription campaign was inaugurated, and pledges were secured for a total amount of \$66,000. Subscribers were given the privilege of paying in four instalments, 25 per cent. October 1st, 1914, 25 per cent. April 1st, 1915, 25 per cent. October 1st, 1915, 25 per cent. April 1st, 1916, with the distinct understanding that if the war should cease between any dates of payment, the balance of the subscriptions would not be called.

On these pledges we collected as follows:

1st call due Oct. 1st, 1914	\$15,413
2nd call due April 1st, 1915	13,192
Cash contributions	8,883
<b>Total</b>	<b>\$37,488</b>

For the purpose of properly distributing the funds received, it was decided to work through two sub-organizations, viz.: The Social League for the relief of unemployment and the Canadian Patriotic Fund, Brantford Branch, for the care of the dependents of soldiers gone to the front.

The committee decided that for the past winter, the funds collected from the first two calls should be equally divided, as the distress caused by the sudden cessation of work was very acute, so that up to the present the funds collected have been equally divided between the two sub-organizations mentioned.

As the war, unfortunately is not over, it will be necessary to call for the third payment, which will be done in due course, and subscribers will

be notified to pay in the amount pledged for October 1st next.

Your committee will consider how funds collected in the future will be disposed of, but inasmuch as the conditions of employment should be considerably improved next winter, it is not likely that the Social Service League will receive the same proportion of its last winter.

With the large number of Brantford men who have so nobly answered the call from the front, a heavier burden is imposed on us to care for those whom they have left behind. Those who are not going to the front should exercise every economy, and should take every possible precaution to carry them through the coming winter, and those who were assisted by the Social Service League last winter must not expect the same degree of assistance next winter.

Some citizens have, I believe, criticized the work of our organizations, but the work speaks for itself. I have asked the officials of each organization to outline the work accomplished, and which I now have pleasure in making public. The amount of work involved has been enormous, and the workers have given of their time willingly and unselfishly, and I am proud of our women and men who have so nobly given themselves to this great work.

Our work is open to investigation by any subscriber to our funds, and we will be only too glad to show our methods and answer any questions. Thanking you, Mr. Editor, for your courtesy in allowing the use of your columns,

Yours sincerely,  
LLOYD HARRIS.

Lloyd Harris, Esq.,  
President, Brant Patriotic and War Relief Association,  
City.

Dear Sir,—In reply to your request we beg to make the following report on the work and administration of our fund.

At the meeting of the members of your Association on November 21st, 1914, it was decided to join the Canadian Patriotic Fund, forming a branch in Brantford, and contributing to the fund 50 per cent. of all contributions to your Association's fund.

Application was at once made to the head office of the fund at Ottawa for admission and the same was duly granted.

The executive committee of the Brantford branch of the Canadian Patriotic Fund is as follows:

President—Mayor Spence.  
Vice-President—Lloyd Harris.  
Executive Committee—Frank Cocksbutt, Rev. G. A. Woodside, R. Scarfe, Dean Brady and Adjutant Hargrove.  
Secretary-Treasurer—H. T. Watt.  
Asst. Sec'y.—Miss E. VanNorman.

The Canadian Patriotic Fund, or National Patriotic Fund, as it is sometimes called, is a Dominion-wide organization. The head office is at Ottawa. His Royal Highness, the Governor-General, is President and chairman of the executive committee. Hon. W. T. White, M.P., is the Hon. Treasurer, Sir H. B. Ames, M.P., is the Hon. Secretary, and Mr. P. H. Morris is Assistant Secretary.

Briefly, its objects are to collect, administer and distribute a fund for the assistance, in case of need, of the wives, children and dependent relatives of the officers and men, resi-

dents of Canada, who, during the present war, may be on active service with the naval and military forces of the British Empire, and Great Britain's allies, and to afford temporary assistance to men invalided home, and to widows of men killed in action or dying on service.

In connection with the Brantford branch, a ladies auxiliary has been formed with Mrs. Jos. Stratford as President, Mrs. J. W. Digby Vice-President, and Mrs. W. T. Henderson Secretary. Mrs. Geo. Watt, Mrs. M. E. B. Cutcliffe, Mrs. M. F. Muir, Mrs. Gordon J. Smith, Mrs. J. E. Waterous and Mrs. R. H. Palmer, as convenors of visiting districts.

This auxiliary has divided the city into districts and systematic calls are made on the soldier's wives with a view to establishing bonds of sympathy and helpfulness, which are quite as valuable as monetary assistance. These ladies also furnish the general committee with the information necessary in deciding upon the amount of the monthly allowances.

In determining the amount of assistance which should be given, wide investigation and extensive enquiries have been made. In Montreal, Toronto, and most of the eastern towns it has been estimated that a woman requires an income of \$30 per month on her own account, \$7.50 for a child between the ages of ten and fifteen, \$4.50 for a child between the ages of five and ten, and \$3 for a child under five. In families where there are more than three children, only \$3 per month is allowed for each child beyond the number, irrespective of its age. No family, however large, is expected to require more than \$60 per month exclusive of assigned pay.

When the allowance for each individual case has been worked out, in accordance with this scale, all sources of income are deducted and the balance paid each month. The following generally may be found to be the sources of income:

- (a) Separation allowance, (paid by Dominion Government).
- (b) Allowance from husband's employers.
- (c) Earnings of other members of the family. Casual earnings, as apart from regular wages, are not considered; otherwise self-help would be discouraged.
- (d) Earnings of rent free, or fuel free, the value of same is taken into consideration.
- (e) It is not customary to include among the sources of revenue that are deducted, the soldier's assigned pay, which is sent to the wives by the Government, except in the case of men engaged in garrison or picket duty. The latter are expected to assign to their families at least 80 cents per day, and this sum would be taken into account.

On January 23rd, 1915, the Canadian Government issued an order in Council to the effect that after April 1st, 1915, each soldier's family that is in receipt of the separation allowance, will also receive at least 50 per cent. of the soldier's pay.

Every effort has been put forth by the local committee and the lady visitors to persuade the soldier's wives to save as much of this pay as possible. Our cheques for monthly allowances are given out on the 15th of each month. On the 15th of July we made a personal appeal to each individual as the cheques were received, urging them to commence a

savings account in some bank. As a result of this plan we learned that about 75 per cent. of those on our lists have at present bank accounts, they prefer to render assistance in the amounts set aside.

The remaining 25 per cent. produced satisfactory evidence that they were paying off old debts, paying for their homes, or properly using their money in some such manner. A number who had not appreciated the necessity of providing for the proverbial "Rainy Day," quite readily agreed to allow us to save some of the money for them.

Some criticism has been made of the amount of money being paid to the soldier's wives, and in the manner in which they are using it. The foregoing facts go to show that our soldier's wives are endeavoring to make the best of the present, most trying conditions.

We have some 350 names on our list, and while in a few isolated cases we have experienced some difficulty, we are proud to say that the soldier's wives of Brantford are the finest type of womanhood of the country.

Persons prone to criticize should bear in mind that when the head of the house leaves of his own free will to fight for the country's cause, serious and onerous obligations at once fall upon his wife and mother, and it is reasonable to accord these noble women liberal treatment and conditions which will tend to make their lives as cheerful as possible.

With regard to the financial status of the Canadian Patriotic Fund, the Honorary Treasurer's statement of March 30th, 1915 shows receipts to that date of \$3,387,172, and disbursements \$1,101,934, leaving a cash surplus on hand of \$2,285,238.

The Fund has a record of amounts pledged for future payment. New branches are being formed continually and contributions are received daily, so that there is no doubt that the Head Office Executive will be enabled to carry on the work as long as necessary.

By forming a Branch of the Fund in Brantford, we are able to draw back from the Head Office of the Fund the amount necessary to make payments to our soldier's wives every month in respect of the amount contributed.

We are at present drawing \$4,000 per month and by dividing the amount which will have been contributed for the period of a year into monthly payments, we find that we are receiving about twice as much as we are sending in. This will be increased as recruiting continues.

In addition to the amount contributed by your Association, we have forwarded \$1,000 contributed by the city Officials Fund. The County of Brant also reimburse us for amounts paid to soldiers' wives resident in the County, and this amount is in the neighborhood of \$600 per month.

Our office and administration expenses are small, representing less than 3 per cent. of the total disbursements.

There is no doubt that the Canadian Patriotic Fund is, as it has been so aptly termed by Sir H. B. Ames, the Honorary Secretary, "A National Benefaction," and we are confident in the assurance that its work has the hearty and sincere support of the people of Canada.

Yours truly,  
(Sd.) H. T. Watt,  
Secretary-Treasurer,  
Brantford, Ont., July 23rd, 1915.  
Lloyd Harris Esq., President Brant Patriotic and War Relief Association, City.

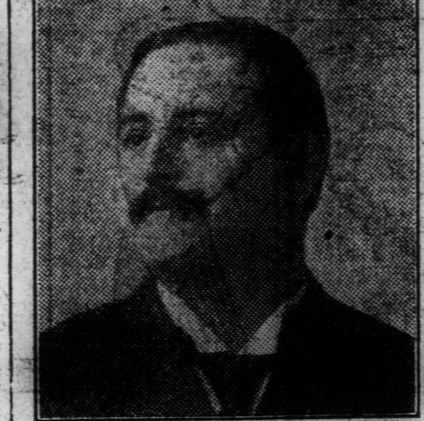
Dear Sir,—In reply to your request for a report on the work and administration of the moneys so generously placed at our disposal by your Association, we beg to advise as follows:

The Social Service League was formed at a public meeting of citizens held in the Y.M.C.A. Hall on September 15th, 1914. The officers are as follows:

Honorary President, Mayor Spence, President, Frank Cocksbutt, First Vice-President, A. McFarland,

## HE STRUCK IT RIGHT AT LAST

### After Suffering Almost Two Years, "Fruit-a-tives" Brought Relief.



MR. WHITMAN

"In 1912, I was taken suddenly ill with Acute Stomach Trouble and dropped in the street. I was treated by several physicians for nearly two years. I was in constant misery from my stomach and my weight dropped down from 225 pounds to 100 pounds. Several of my friends advised me to try 'Fruit-a-tives' and I did so. That was eight months ago. I began to improve almost with the first dose. No other medicine I ever used acted so pleasantly and quickly as 'Fruit-a-tives', and by using it I recovered from the distressing Stomach Trouble, and all pain and Constipation and misery were cured. I completely recovered by the use of 'Fruit-a-tives' and now I weigh 208 pounds. I cannot praise 'Fruit-a-tives' enough."

H. WHITMAN,  
50c. a box, 6 for \$2.50, trial size, 25c. At all dealers or sent postpaid by Fruit-a-tives Limited, Ottawa.

Second Vice-president, C. A. Waterous, Secretary-Treasurer, H. T. Watt, and T. H. Preston.

A Ladies' Committee was appointed for District organization and investigating work, consisting of Mrs. Frank Cocksbutt, Mrs. Cummings Nelles, Mrs. W. C. Livingstone, Mrs. J. W. Digby, Mrs. T. L. Wood, Mrs. M. J. O'Donohue, Mrs. M. E. Whitaker, with power to add to their number. This committee met with Mr. Cocksbutt and Mr. Preston, and the City was divided into districts.

The Constitution of the Social Service League is based on the Russell Sage Constitution for Associated Charities, with certain clauses eliminated which do not apply to Brantford.

The League endeavors to make itself as far as possible a clearing house for all benevolent effort, in order to prevent overlapping and duplicating of assistance given to needy persons.

The work of the League is carried on principally in the Winter months. An office and store room is used in the basement of the Y. W. C. A. and is available without cost, through the kindness of the Management of that Institution. Mr. Nelson-Jee has been in charge throughout the past season, and applications for relief are received by him.

It is the cardinal principle of the League to give work rather than charity wherever possible, and in no case is money given to applicants. When applications are received, or needy cases are reported or discovered by the visitors, they are investigated at once, and an order given for supplies which are deemed expedient, provided reports are satisfactory.

The Brant County Medical Association very kindly offered their services free to the deserving poor of the city, and arrangements were made with the doctor to fill prescriptions, at 1 cent, provided they are certified to by our officer. The dentists also offered their services free of cost where cases were referred to them.

Throughout the Winter months we were successful in finding work for a considerable number of unemployed men. In this connection preference is given to married men with families. Being given the right to name some of the men employed on the work on the Park Drive and the Township River Dyke, the League paid something over \$4,500, representing 30 per cent. of wages paid to the men.

In the matter of rendering assistance to the sick among the needy we were fortunate in having for the greater part of the winter, without cost, the services of Miss Marion Robertson, trained nurse, and her work was deeply appreciated by all.

We were also able to provide relief for a number of crippled children, where such would not otherwise have been possible.

Early in this season circulars were sent to the Whites and charitable institutions of the city, outlining our work and objects, and appealing to them to co-operate with us, and as a result the whole work was rendered much more effective.

For the Summer months our work is naturally limited. Early in the Spring an appeal was made to citizens owning vacant land to place such at our disposal, it being the intention to use the land for industrial purposes for cultivation, and supply tools, seed etc., where this would be found necessary and advisable. While this work has not been of an extensive character as yet, it has been of great benefit to a considerable number.

A child's welfare nurse from the Victorian Order of Nurses has been engaged to care for the infant children of the poor during the hot summer months.

With regard to the finances of the

with stuffing, roll up carefully, return to oven and bake brown. Serve with apple sauce and brown gravy.

OMELETTE AUX TOMATOES.  
Take 3 eggs, 1/4-pint of milk, a teaspoonful chopped parsley, and a taste of grated onion juice, pepper and salt. Whisk all in a basin so as to mix thoroughly. Heat 1-oz. of butter in a frying pan, and in the mixture and keep putting the knife round the outside to prevent the omelette adhering, and to make the uncooked centre flow towards the rim. When nicely set, fold and serve on a hot dish, either with tomato sauce or garnished with baked tomatoes.

GREEN PEA SOUFFLE.  
Pass some cooked green peas through a sieve, add pepper and salt, a teaspoonful of sugar, a very little milk, and the yolks of 2 or 3 eggs, according to quantity of peas. Beat the whites of eggs till a stiff froth, add to the mixture and bake quickly in an oiled soufflé dish or small cases.

SAVOURY RISSOLES.  
Equal quantities of mashed whole meal bread and boiled rice, add a little boiled onion minced fine, some pepper, salt and butter. Mix, roll into shape, of peas through a sausage machine, dredge with flour, dip in batter, and fry crisp. A great variety can be made by introducing lentils, macaroni or haricots, with herbs, fried onions, breadcrumbs, etc., and an egg.

State of Ohio, City of Toledo, Lucas County, ss.  
I, Frank J. Cheney, make oath that I am a senior partner of the firm of F. J. Cheney & Co., doing business in the City of Toledo, Ohio, and that I am a resident of said city, and that I am the owner of the use of HALL'S CATARRH CURE.

Sworn to before me this 6th day of December, A. D. 1888.

(Seal)  
A. W. GLEASON, Notary Public in and for the State of Ohio.

Hall's Catarrh Cure is taken internally and acts directly upon the blood and mucous surfaces of the system. Send for testimonials free.

F. J. CHENEY & CO., Toledo, O.  
Sold by Druggists and Dealers.  
Take Jull's Family Pills for constipation.

EGYPTIAN LENTIL SOUP.  
Wash and pick 1/2-lb. Egyptian lentils and put on to boil in about 1 quart of water. Add 1 sliced onion, 1 carrot, 1 turnip, a small bunch of herbs, and celery salt, and boil gently about 1 hour. Rub through a sieve, return to pan, add 1 oz. butter and a cupful of milk. Bring to boil and serve.

BROWN BEAN CUTLETS.  
Boil 1 pint of brown haricot beans until soft, strain and keep the stock; pass the beans through a sieve and add a tablespoonful of chopped parsley, a little grated onion, pepper, salt, a small piece of butter, and if liked, a few drops of A1 Sauce. Add bread-crumbs until the right consistency is obtained for moulding into cutlet form. Egg, crumb, and fry as usual. Serve with tomato sauce or a rich gravy.

STUFFED YORKSHIRE PUDDING.  
For the stuffing—1/2 lb. cooked lentils, 1 onion chopped and fried, a pinch of herbs, 2 tablespoonfuls of bread-crumbs and seasoning.

For the batter—1/2 lb. of flour, 1/2 pint of milk, 1 egg.

Mix the batter and partly bake for 20 minutes; remove from oven, spread

CURE DANDRUFF FOR 50 CTS.  
It's easy, and you take no risk. Step in to-day, and get a large 50-cent bottle of PARISIAN SAGE, the germ-killing hair restorer.

If it does not cure dandruff in two weeks we will give you your money back.

PARISIAN SAGE is a pleasant, daintily perfumed tonic and hair grower. It is guaranteed to stop falling hair or itching of the scalp, and to cure all diseases of the scalp and hair.

PARISIAN SAGE has many imitations—get the genuine.

L. J. BOLLES.

How It is Told by  
G. M. Trevelyan, author and the Making of Italy Daily Chronicle's editor. It has generally been confessed I shared the belief that was not a strong Italian. This did not mean the less for national way of being lovable in their power of organization the Italian army how firm organization has been the ten months while they were employed in organized remarkable secrecy and military machine. It was Italy was preparing, but was a well kept secret. To-day she has no lack of 'staves' or of anything else against poisoned gas) who of the war in other parts shown to be necessary. It is a pity that the Italian army has been so long in the making. It is a pity that the Italian army has been so long in the making. It is a pity that the Italian army has been so long in the making.

Choice Fruit Deserves Redpath EXTRA GRANULATED Sugar

to preserve its luscious flavor for the winter days to come. For over half a century Redpath has been the favorite sugar in Canada for preserving and jelly-making—and with good reason. Because it is absolutely pure and always the same, you can use it according to your recipes, year after year, with full confidence in the results.

Fruit put up right, with Redpath Extra Granulated Sugar, will keep as long as you wish, and when opened a month or a year hence will delight you with its freshness and flavor. "Let Redpath sweeten it."

Get your supply of sugar in Original REDPATH Packages, and thus be sure of the genuine—Canada's favorite sugar, at its best.

Put up in 2 and 5 lb. Sealed Cartons and in 10, 20, 50 and 100 lb. Bags.

140 CANADA SUGAR REFINING CO., LIMITED, MONTREAL.

CHERRY JELLY  
From a recipe of Charles Francatelli, Chief Cook to Queen Victoria, published in 1855.  
Clean 2 lbs. cherries and a handful of red currants, and bruise stones and kernels in mortar; place in small preserving pan with 1 lb. John Bull's sugar, add 1/2 pint spring-water; boil on the stove about five minutes, taking care to remove scum as it rises; pour into a leather jelly-bag and filter in usual way. Mix juice with two ounces clarified butter, and pour into jars or mould.

PHOTO  
LORD KITCHENER ENTERING AUTOMOBILE AT CALAIS

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G. M. Trevelyan, author and the Making of Italy Daily Chronicle's editor. It has generally been confessed I shared the belief that was not a strong Italian. This did not mean the less for national way of being lovable in their power of organization the Italian army how firm organization has been the ten months while they were employed in organized remarkable secrecy and military machine. It was Italy was preparing, but was a well kept secret. To-day she has no lack of 'staves' or of anything else against poisoned gas) who of the war in other parts shown to be necessary. It is a pity that the Italian army has been so long in the making. It is a pity that the Italian army has been so long in the making. It is a pity that the Italian army has been so long in the making.

Choice Fruit Deserves Redpath EXTRA GRANULATED Sugar

to preserve its luscious flavor for the winter days to come. For over half a century Redpath has been the favorite sugar in Canada for preserving and jelly-making—and with good reason. Because it is absolutely pure and always the same, you can use it according to your recipes, year after year, with full confidence in the results.

Fruit put up right, with Redpath Extra Granulated Sugar, will keep as long as you wish, and when opened a month or a year hence will delight you with its freshness and flavor. "Let Redpath sweeten it."

Get your supply of sugar in Original REDPATH Packages, and thus be sure of the genuine—Canada's favorite sugar, at its best.

Put up in 2 and 5 lb. Sealed Cartons and in 10, 20, 50 and 100 lb. Bags.

140 CANADA SUGAR REFINING CO., LIMITED, MONTREAL.

CHERRY JELLY  
From a recipe of Charles Francatelli, Chief Cook to Queen Victoria, published in 1855.  
Clean 2 lbs. cherries and a handful of red currants, and bruise stones and kernels in mortar; place in small preserving pan with 1 lb. John Bull's sugar, add 1/2 pint spring-water; boil on the stove about five minutes, taking care to remove scum as it rises; pour into a leather jelly-bag and filter in usual way. Mix juice with two ounces clarified butter, and pour into jars or mould.

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**Good with Any Fruit that Grows!**

Lots of times you are at your wit's end for a dessert idea—especially when you have friends to dinner. Let us remind you that good ice cream is always acceptable. You can serve it with fruit, preserves, chopped nuts, minced raisins, Chinese ginger, etc., in dozens of different ways and any number of fancy shapes. Your guests will specially relish the frozen dessert if you take care to serve

**Brant Ice Cream**

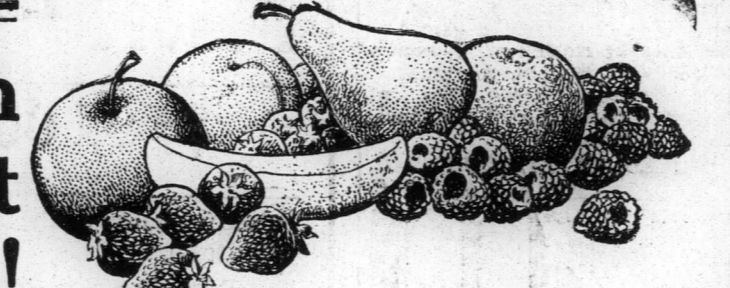
(A suggestion for ladies particularly anxious to please—Serve Brant Vanilla Ice Cream with hot chocolate sauce.)

Why bother with laboriously made desserts? In the end they are not nearly so nice as our exquisite ice cream, nor as highly appreciated.

Order a trial brick or pint to-day. Ask for Brant Ice Cream at your dealer's.

N. B.—Brant Ice Cream bricks are carefully packed in improved sanitary cartons.

**Brant Creamery - - Brantford, Ont.**



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