

B.M. HILL NAMED TO VALLEY RY. BOARD

Govt. Session at Provincial Hospital—More Accommodation Needed.

The Provincial Government concluded its two-day session in St. John last evening. The Government sat yesterday morning at the Provincial Hospital in Lancaster as the Hospital Commission. Dr. J. V. Anglin was present at the meeting. It was announced last evening that everything had been found well conducted at the institution but the need for more room was becoming so pressing that before long the Government would be obliged to give consideration to this subject.

It was also announced that the board of directors of the St. John and Quebec Railway would appear before the Board of Railway Commissioners of Canada in Ottawa in January to argue their side of a dispute with the Canadian National Railway as to whether certain expenditures were chargeable to capital or operating account.

B. M. Hill, provincial road engineer, was appointed a director of the St. John and Quebec Railway Company to replace C. O. Foss, who is now in the United States.

The Government commission made up of Hon. J. E. Michaud, A. F. Bentley, M.L.A., G. W. Wamock, M.L.A., R. Smith, M.L.A., and J. A. Young, M.L.A., will sit in Fredericton today to consider further the claim of Thomas McLaughlin, of St. Quentin, for \$75,000 for loss suffered in a forest fire two or three years ago.

CRUSADE DAY AT CENTRAL CHURCH

Yesterday was Crusade day in Central Baptist church, when the Ladies' Missionary Aid held its regular meeting. Mrs. H. D. Everett conducted the Bible reading period and Mrs. J. J. Gillies, the president, occupied the chair. An address was given by Mrs. C. F. Sanford, president of the Centenary W. M. S., on "The Lighted Lamp." Reports were heard from the Baby Band and the Junior Mission Band. A chorus opened the programme. Mrs. H. K. Olmstead sang a solo with great acceptance, accompanied by Mrs. William F. Roberson. The opening of the mite boxes disclosed a good sum. There were several visitors from other societies present and all enjoyed a pleasant time at the tea hour. Members of the church remained and participated in the evening prayer and praise service.

GIVES TALK ON NAVAL RESERVE

Ronald Brown, president of the High Y's presided yesterday at noon, when fifty of the boys enjoyed a luncheon and listened to interesting addresses, given by Lieutenant H. A. Morrison and Petty Officer Instructor Thompson, who spoke on the Royal Canadian Naval Volunteer Reserve. The High School boys were not eligible as yet, but this address, Lieutenant Morrison said, was to set them thinking. He represents the St. John branch and said that St. John made as good a showing, if not better, than any other place in the country at the last test. Other guests at the luncheon were E. J. Alexander, of the St. John High School staff, and H. T. C. Hutton, physical director of the Y. M. C. A. Some of the candidates for the coming boys' election aired their views at this meeting.

PARTIES ACCEPT LONGSHORE AWARD

An Ottawa despatch of last night tells that officials of the International Longshoremen's Association, of St. John, and representatives of the Shipping Federation have notified the Department of Labor that they are prepared to accept the report of the board of conciliation which dealt with the demands of the men for higher wages and improved working conditions.

ARE TRANSFERRED TO NEWFOUNDLAND

Major W. H. Burrows, of the Salvation Army, who returned yesterday from Toronto, announced last night that Adjutant Eliza Fagner, matron of the Evangeline Maternity Hospital here, and her assistant, Ensign P. Payton, had been appointed to take charge of the new Salvation Army hospital recently opened in St. John's, Nfld. Adjutant Fagner is a native of Newfoundland, and Ensign Payton's former home is in Peterboro, Ont. Both have made many friends in St. John who will regret their departure.

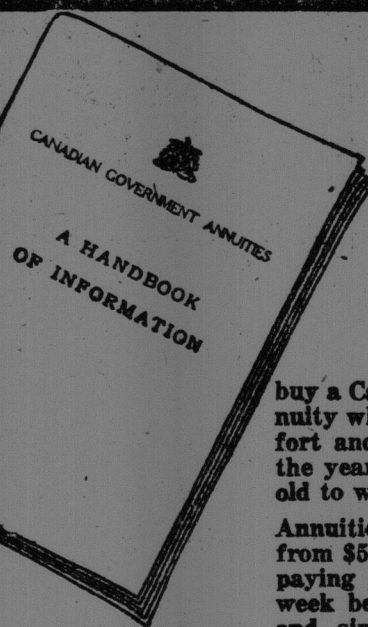
It was further announced by Major Burrows that Ensign Siveck, who has been eight years in hospital work in Halifax, will be matron at the Evangeline Home and that Capt. K. Martin, of the local hospital, has been named provisional assistant matron.

Adjutant Fagner and Ensign Payton left last night on their way to St. John's.

High taxation and living costs compel British art collectors to sell to America.

RED ROSE TEA "is good tea"

You should try the ORANGE PEKOE QUALITY if you like a tea of the very finest flavor.



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It is never too late to begin making provision for old age. Even now, at fifty, you may buy a Canadian Government Annuity which will insure you comfort and independence through the years when you may be too old to work.

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BONAR LAW FUND HALF SUBSCRIBED

Subscription Lists Will Close in Few Days—More Contributions.

There are only a few more days left to subscribe to the Bonar Law Memorial Fund, but as yet it has reached only the halfway mark. The Telegraph-Journal was assured of \$80 more yesterday, which brings the fund up to \$884. The DeMonts Chapter of the I. O. O. F. decided to vote \$10 to this worthy purpose yesterday. New Brunswick and former residents of this province are reminded of the importance of erecting a monument worthy of the man and are asked not to procrastinate but to send in their subscriptions immediately so that the committee may get on with the job.

A subscription of \$10 from Miss Alice Jardine, of Rexton, daughter of the late James Jardine, a name well and very favorably known throughout Kent county, is accompanied by a short letter in which she explains that her father, who died last April, was a great admirer of Bonar Law and had followed his career with deep interest. The late Mr. Jardine was in the city of Glasgow when Rev. James Law and his young son arrived from Canada.

SPEAKS ON ORANGE ORDER. Rev. J. A. MacFarlane, grand organizer for the Orange Lodge in New Brunswick, delivered an address last evening in Carleton Methodist church on "The Principles of the Orange Lodge." Rev. Mr. MacFarlane leaves for Quebec on Friday.

The Supreme Food for Everyone



Start every day by eating a dish of Quaker Oats with plenty of milk. This simple, palatable breakfast dish will supply you with energy for your day's work.

Quaker Oats sustains and nourishes. It stimulates the digestive organs to perform their daily task. Make Quaker Oats a regular breakfast dish.

There is extra flavour and extra food value in Quaker Oats. They are the best 10 pounds out of each bushel of the finest Canadian oats.

Large packages 30 cents; enough for 30 breakfasts

Quaker Oats In Sealed Cartons Only

Tillson's Oats, also a product of The Quaker Mills—the only oats as good as Quaker

The Quaker Oats Company, Peterborough and Saskatoon.

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Let Christmas Morning Bring Completeness to the Silver Service

Many times this year, no doubt, the hostess in your home has been reminded of the pieces of silverware she lacks—pieces that would make possible a wider entertaining of her friends and just the graciousness of serving she desires. What more appropriate Christmas gift than these very half-dozen or dozens of pieces that will bring completeness to the silver service!

You will find them all in 1847 Rogers Bros. Silverplate—salad forks, butter spreaders, orange spoons, bouillon spoons, oyster forks, and serving pieces.

For three-quarters of a century "1847 Rogers Bros." has delighted the most fastidious hostesses. Its beauty always charms. Its durability is an accepted fact. Your dealer carries just the pieces your household needs. Notice the attractive gift boxes for which there is no extra charge.

Write for "How Much Silverware." This booklet suggests the silverware families of various sizes usually need for every-day living and for entertaining. Meriden Britannia Co., Limited, Hamilton, Ont.

1847 ROGERS BROS. SILVERPLATE

Ambassador Pattern

Ambassador Pattern

MERIDEN BRITANNIA CO. LIMITED



The Easy Way

To Prepare Strength for the Invalid

The easiest dish to prepare for the sick-room and the easiest for the convalescent to take is Oxo—a strengthening body-builder, too.

To Prepare Bone and Muscle for Growing Children

When the kiddies come bursting in, with their "Oh! Mum, we're hungry"; Oxo is your answer and your opportunity to build up their bodies and constitution for the future.

To Prepare Heat, Sustenance, and New Energy for the Worker

Oxo is a delightful welcome-home for the tired worker, and one that sets him up, not only for the evening, but for the next day's work that is before him.

To Prepare Endurance and Victory for the Athlete

Oxo holds many training records. It has been proved by fighters, runners, oarsmen and athletes the world over to give stamina and endurance.

To add Flavor and Nourishment to all of Your Dishes

Oxo Cubes combine the stimulating and nourishing properties of beef. They lend goodness and nourishment to your cooking and restore the original flavor to left-over dishes, with added piquancy and relish.

OXO Scalloped Potatoes

4 Potatoes
1 Egg
A little Salt
1 Oxo Cube
Pass the potatoes through a sieve, add the yolk of egg and salt, whip up the white to a stiff froth, dissolve the Oxo cube in a little hot water. Mix all together. Butter some shells or a cooking dish, fill with the mixture. Cover with buttered breadcrumbs, and tiny pieces of butter. Bake in the oven for 15 minutes, to cook the eggs, and get quite hot.

OXO Pie

4 large Potatoes
2 Oxo Cubes
2 Onions
Pepper and Salt to taste
Slice the potatoes and onions, and put them in the pie-dish in layers. Dissolve the Oxo in a cupful of hot water, and pour over, putting small piece of dripping on the top. Bake in a hot oven until nicely browned, and serve.

OXO Rice Soup

A little Stock made from
any kind of Bones
Two or three kinds of
vegetables.
Chopped Parsley
Strain the stock, add the rice, and boil it for about 20 minutes, then add the Oxo and chopped parsley; simmer for a few minutes, and serve.

The OXO BEEF CUBE way is the Easy Way. Saves Time, Labor Material, Fuel and Money.

OXO CUBES

In tins of 4, 10, 50 and 100 cubes

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At Grocers and Druggists from Coast to Coast



Old Father Cubist wants to amuse the children. Send four OXO CUBE wrappers for this Jig Saw Puzzle to OXO LIMITED, 232 Leacock Street, Montreal.