

# The Charlottetown Herald.

NEW SERIES

CHARLOTTETOWN, PRINCE EDWARD ISLAND, WEDNESDAY, SEPT. 27, 1911

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1911-TERM-1912

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Chandler & Reddin.

## Perjury in the Courts

The blundering statesmanship responsible for the irreligious education of the majority of our people is strikingly exposed in the almost universal desertion of the oath in modern proceedings at law. Once the strong searchlight of the courts, the oath has weakened rapidly as reverence for religion and its sanctions has declined, until to-day its power is almost gone and the shadow of its coming end is cast before. "So help me God!" seems echoed back in irony: "God help the Court!" and men are taking in all sincerity: "Why not omit the oath and save the blasphemy?" So general has the vice of false swearing become that layman and lawyer alike meet it with indifference and indulge in it with impunity. In a recent case before the Court of Appeals of Missouri, one of the judges remarked: "The little importance with which the taking of a solemn oath is now regarded is a matter of deep regret. It is perhaps due to the counsel for the appellant to say that there is nothing disclosed by the record from which it can be inferred that the affiant acted corruptly or with any intentional disregard for the importance of the oath. But the act was simply the outgrowth of the little importance with which the making of an oath has come to be considered in legal proceedings."

The unintentional disregard for the oath shown by this affiant consisted merely in solemnly swearing that he appeared from the judgment of the lower court for stated reasons, although in fact at that time no judgment had been rendered, or even drafted, in the case. Knowing false affidavits for changes of venue, attachment, replevin, absent witnesses, etc., etc., are commonplace in the practice of law. Nor is it an exaggeration to state that one cannot spend a day in a court of trial without finding the oath violated in taking of testimony. If there be no direct intent to bear false witness, there is observable at least an alarming laxity on the part of witnesses in swearing to facts and figures. The oath holds no awe for them: they take it at command and break it at convenience. Only when there is imminent danger of prosecution for perjury—a condition that seldom obtains—does it appear to serve the purpose for which it was instituted.

What is the cause of this deplorable phenomenon, whose reality no one questions? Some make answer with the old adage: familiarity breeds contempt. The oath is required on the most trivial occasions outside the court room, and when men appear at the bar of justice they are not apt to halt at words which they are wont to utter elsewhere as a matter of course. There may be some truth in this diagnosis; yet it does not satisfy. For, young men and maidens, who never before have been sworn, are as careless in the taking of their first oath as are their venerable fathers. Again we are told: the principal of the thing is at fault. It is absurd to suppose that an all-just God regards the form rather than the substance of our deeds, or that He punishes the bearer of false witness less severely if he tells his tale merely on his honor than if he tells it under the pretended sanction of his oath. The writer is no theologian; yet he would hesitate to add a blasphemy to a lie and find out one offense, or to add a sin against the Second Commandment to a sin against the Eighth Commandment and expect God to punish only the latter. This objection, moreover, is based on a misconception of the nature and purpose of the oath, as will presently appear.

The true reason for the decline in respect for the oath is the loss of the fear of God. Defined as "an outward pledge given by the person taking it that his attestation or promise is made under an immediate sense of his responsibility to God," it appears from the very nature of the oath that it is founded on deep religious convictions. Its purpose, as observed by Judge Ashburn in the leading case of *Clinton vs. State*, 33 Ohio State Reports 27, "is not to call the attention of God to the witness, but the attention of the witness to God; not to call upon Him to punish the false swearer, but on the witness to remember that He will assuredly do so. By thus laying hold of the conscience of the witness and appealing to his sense of accountability to God the law best insures the utterance of truth." In the strong fear of God lies the power of the oath. Arguing, then, from effect to cause, must we not attribute the falling disregard for the sanctity of the oath to a general loss of the sense of accountability to God?

And where lies the blame for this loss if not with the undemon-

national, neutral, irreligious, public school system of education under which the majority of our people have been bred and whose influence is felt by all? Need we hesitate, even in this day of empiricism, with the experience of years as our proof, with the assent of jurists, statesmen, officers of the law, ministers of the gospel, yet even state supported educators for authority, to assert that a school which treats of God only in the most distant and general way, which speaks of Him in terms of frank uncertainty and compulsory ignorance, is helpless to develop in its pupils a sense of responsibility to God. It is essential for the public schools to admit religious training into their curriculum, because such training is necessarily denominational. Our attention, however, is called to the supplementary Sunday schools, in which the science and practice of religion is taught presumably in definite and authoritative form. Assuming the efficiency of the Sunday schools, the fact remains that, relatively speaking, very few pupils resort to them, and these few almost necessarily acquire the habit of associating the idea of religion with the idea of Sunday and of church, and correspondingly overlooking the intimate connection between the worship of God and the morality of every act throughout their lives. Yet the oath is not a matter of Sundays and church affairs. As a rule it is concerned with Mondays more than Sundays, with business dealings more than church affairs.

It has to do with the arithmetic and spelling, reading and writing, history and geography, indeed with all the elementary and secondary branches of the public school curriculum, because it reaches into the very heart of every-day toil and struggle. And unless the witness carries somewhere within him the deep and abiding consciousness of his dependence on the Supreme Ruler of the Universe, God, as to every thought, word and deed of his life, what will it avail to call his attention to God and the justice of God when demanding his testimony? The public schools, by their negative attitude towards religion, have robbed the oath of the significance of its power, the lively sense of accountability to God in the mind of the affiant. Theirs is therefore the blame for the widespread profanation of the oath of which every court in the land is complaining.

But it is urged the public school system are not alone in their indifference towards the sacredness of the oath: the graduates of the Catholic and Lutheran schools, thoroughly trained though they are in dogmatic religion, are not irreproachable in this respect. True, they are not. The writer has himself experienced the disheartening spectacle of a witness, wearing exposed a button representation of the Infant Christ in the arms of His Virgin Mother, and swearing falsely as to nearly every item of his testimony. No doubt many sincere Catholics and Lutherans and the faithful of other churches have signed on the witness stand. But the practicing lawyer knows, on the other hand, that many Catholics and Lutherans and other Christians have testified to the truth against their own interest because by the oath their attention had been called to their accountability to God.

And is it unreasonable to suppose that the example of laxity on the part of the vast majority of the population of this land is not without its evil influence on the small minority? Surely it cannot require the wisdom of Solomon to arrive at the conclusion that if nearly all of our people were educated and trained in denominational schools where religion is made a matter of teaching and practice during every hour of the day, a compelling sense of responsibility to God would permeate the minds and hearts of our citizens in general, and secure to the oath that supernatural binding power which it at once had in abundance and without which it is an empty formula and a mockery of justice and of God.

the rich, and the individual against the mob, unless they have some power of inquisition of a higher authority than the laws they seek to enforce? Shall they rely upon the penalties of perjury and the right of cross-examination? The threat of prosecution for perjury is so vain as to appear ridiculous.

Extremely few perjurers are ever prosecuted, and very few prosecutions result in punishment of the guilty. Indeed, the infliction of the penalties of perjury is itself dependent on the disposition of witnesses to tell the truth, and to say that the truth of sworn testimony can be secured by imposing the penalties of perjury on the false witness is to move in a sort of vicious circle. The great value of cross-examination must be conceded. But it is contingent on the skillfulness of the witness, the relative complexity or simplicity of the case, and the absence of restraining legal technicalities. The uncertainty of this weapon of justice is well known to the practicing attorney, and only when driven thereto by necessity will he rest his case upon it. No, there is but one effective means of compelling truthful testimony, namely the hold on the conscience of the witness obtained through the oath. Without this even the most skillful lawyer, with the threat of the penalties of perjury and the privilege of cross-examination at his command, can be baffled and defeated in his search for the facts. But let him reach the conscience of the witness by a power which none can evade, and the truth, the whole truth, and nothing but the truth is laid bare at his word.

How jealously, then, ought not the states to guard this heaven-sent searchlight of truth, this indispensable means for enforcing their laws and protecting the rights of their citizens! And yet how foolishly they have busied themselves for three-fourths of a century in sapping its power and rendering it useless forever. For by their system of free neutral education they have robbed denominational schools of their pupils, the pupils of their religious training, and our people of the lively sense of accountability to God which alone gives strength and efficiency to the oath.

The evil is patent, the remedy quite evident. The states must either support denominational education or make their own schools religious. The latter is hardly practicable; the former is already done elsewhere with success. Can the bench and bar of this country be brought to join the campaign, now daily gaining force, to put this remedy in application in our own land? If so, we may confidently expect the coming generation to restore the oath to its ancient dignity and power.

ARTHUR E. GAWART, A. M., LL. B., in America.

## Honor in Politics

Representative Longworth of Ohio tells of a negro who brought his three sons to town on election day in a border town in Ohio.

"Hello, Rastus," said a man who knew the negro, "what are you doing here?"

"I's jist projectin' round to see how's election."

In the afternoon the same man met Rastus again. "Have you voted, Rastus?" he asked.

"Well, boss, it was disyer way. I meets a Republican on th' street an' he gibs me eleven dollars to vote his ticket. An' I meets a Democrat, an' he gibs me seven dollars to vote his ticket. So I voted for th' Democrat."

"But the Republican gave you the most money."

"Yass, dat's jist th' pint. I voted for dem Democrats because they was least corrupt."

Rev. J. H. Steele, lately Protestant minister at Crom, Fermanagh County, Ireland, and now a Catholic priest, says:

I need scarcely say that my happiness is complete and seems to increase every day. It is a wonder to me now that I did not recognize how untenable on Catholic principles my position was previously to that, the greatest event in my life, long before I did; but thank God that He has enabled me to see straight at last and given me strength to trample upon all obstacles in my way, and now He is granting me my heart's desire and fulfilling all my aspirations so rapidly and so completely as to fill me with wonder and praise. If it should please Him to terminate my life I could, I think, submit to His will with joy and resignation."

There are 5,000 priests in Portugal. The Minister of Justice (what known there as justice), has announced that 27 of them accepted Government pensions.

## WAS TROUBLED WITH HEADACHE

FOR OVER TEN YEARS  
Dr. told him to try

## Burdock Blood Bitters

Mr. Henry Strot, Dumas, Sask., writes: "For over ten years I have been troubled with headaches every morning, accompanied by an acidity or bitter taste in the mouth. Thinking the cause of it was the too great use of smoking tobacco, I have quit the pipe for two months, but it was always the same. I went to the doctor and he told me to try some of your Burdock Blood Bitters. I got a bottle and found quite a relief before I had done with it. I then bought another one and used it all. Now I can say that I am perfectly cured. I can eat and sleep as usual and I feel like a new man. I cannot too highly recommend Burdock Blood Bitters to all persons suffering from headaches and sour stomach."

Burdock Blood Bitters is manufactured only by The T. Milburn Co., Limited, Toronto, Ont.

When at college a fellow student always managed to be away on Sunday. At last his companions discovered that he went courting, and, wishing to have a bit of fun, they sent him the following telegram: "Hope you are holding your own. He wired back direct: 'Cannot get clear of the old folks or should be.'"

## MINARD'S LINIMENT CO., LIMITED.

Dear Sirs,—While in the country last summer I was badly bitten by mosquitoes, so badly that I thought I would be disabled for a couple of weeks. I was advised to try your Liniment to allay the irritation, and did so. The effect was more than I expected, a few applications completely curing the irritation, and preventing the bites from becoming sore. MINARD'S LINIMENT is always a good article to keep off the mosquitoes.

Yours truly,  
W. A. V. R.

The unconscious stranger lay on the sidewalk breathing heavily and groaning. Two teeth were missing, his eyes were closed.

"Who can he be?"  
"I guess he was some peace-maker," suggested the ambulance surgeon, surveying the wreckage.

Minard's Liniment cures Dandruff.

"What's the reason Grubby doesn't apply for a divorce?"  
"Why, his wife has taken to monogamy, and he thinks he might as well wait."

## Beware Of Worms.

Don't let worms gnaw at the vitals of your children. Give them Dr. Low's Pleasant Worm Syrup and they'll soon be rid of these parasites. Price 50c.

City Cousin—Rat, Cousin Eben, you can't go to the party in those clothes. Your grandfather wore those at least forty years ago.

Cousin Eben—That's all right. You don't suppose there'll be anybody at the party that saw him in them, do you?

Minard's Liniment cures Diphtheria

There is nothing harsh about Lax Liver Pills. They cure Constipation, Dyspepsia, Sick Headache, and Bilious Spells without griping, purging or sickness. Price 50c.

Our store has gained a reputation for reliable Groceries. Our trade during 1910 has been very satisfactory. We shall put forth every effort during the present year to give our customers the best possible service.—R. F. Maddigan.

## Was Troubled With Sour Stomach and Biliousness

Miss Bessie O'Leary, Campbellford, Ont., writes: "I was troubled with sour stomach and biliousness for two years and could get no relief until I tried Milburn's Lax-Liver Pills. I had only taken them a short time when I felt like a new person, and now I can recommend them to all sufferers."

There are very few people who have never suffered from a sour stomach or biliousness, but to those who are we can highly recommend our Milburn's Lax-Liver Pills, as they are a specific for these not dangerous but very unpleasant complaints.

The price of Milburn's Lax-Liver Pills is 25c. per vial or 5 vials for \$1.00 at all dealers or mailed direct on receipt of price by The T. Milburn Co., Limited, Toronto, Ont.



THE HERALD

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Please Send In Your Subscriptions.

The Country is Saved.

The splendid victory won by Mr. R. L. Borden and his followers in the elections of Thursday last was, all things considered, the most notable in the history of Canada. No question of equal importance or fraught with such serious possibilities has been before the Canadian electorate since Confederation.

Looking back over the field, Sir Wilfrid Laurier, Mr. Fielding, Mr. Paterson and their associates, must now see how arbitrary, high-handed and silly they acted in their attempt to jam through Parliament and force down the throats of the Canadian people, something they did not want and had not asked for.

During the election campaign the Liberals had no argument to sustain their side of the question; they appealed instead to the passions and sordid instincts of the people.

But the great electorate of Canada rose superior to all selfish and minor interests, and in a mighty wave of sound public opinion intended to strike a fatal blow at the very vitals of our great and progressive country.

We were told that Canada was at the parting of the ways, and the Canadian people, realizing the truth of this statement, determined that our great Dominion should continue in the way of progress and prosperity, along which she has been marching to her destined place in the galaxy of nations; rather than that she should turn aside, sink into a humiliating position of commercial vassalage and fiscal dependence, to be dragged at the wheels of a hostile political juggernaut.

Notwithstanding the extraordinary efforts made to accomplish his defeat, Mr. R. L. Borden, the Premier elect, was returned at the head of the poll in Halifax, although his colleague was defeated. Every Province in the Dominion except Alberta, contributed to the Opposition gains over the election of 1908.

Queen's County in this Province did nobly and elected two supporters of Mr. Borden with handsome majorities. We regret that King and Prince did not follow suit; but the majorities against Mr. Fraser and Dr. Murphy are not large and may yet be wiped out.

themselves and the country was saved. Mr. Borden has now a free hand to form a strong Government and no fear need be entertained that he will not select the very best men for Cabinet positions. He has at command an abundance of excellent Cabinet material and he may be depended upon to present a strong and stable administration.

Cabinet Ministers Defeated

The seven Cabinet Ministers defeated are Messrs. Fielding and Paterson, who negotiated the pact; Graham, Minister of Railways; Fisher of Agriculture; McKenzie King, Minister of Labor; Templeman, Minister of Inland Revenue; Sir Frederick Borden, Minister of Militia and Defence. Dr. Beland, Postmaster General, was defeated in Montmagry, but elected in Beauce. Mr. Bureau, Solicitor General, was also defeated. Pugsly, Minister of Public Works, may yet be counted out, as his majority on declaration day was reduced to 2. This whole-sale slaughter of the Cabinet Ministers shows to what extent the wave of opposition against the pact had swept over the country.

Cabinet Representation.

When Mr. Borden commences the formation of his Cabinet we expect that he will not forget Prince Edward Island. This Province has before now had a representative in the Federal Cabinet for many years, both in Conservative and Liberal Governments, and we have now elected to support Mr. Borden a man well qualified to discharge the duties in connection with any portfolio the new Premier should assign him, Mr. A. A. McLean is the man. He is a foremost member of the Bar of this Province; has had Parliamentary experience and is in every way qualified for a Cabinet position. Islanders will be pleased to see Mr. McLean called into the executive by Mr. Borden.

If the United States authorities are anxious to secure cheaper food stuffs for the consumers of that country, who are not producers, let them take off the duty against Canadian products. We shall be glad to sell them such of our surplus as will bring good returns; but we have given them to understand that we will regulate our own tariffs. We want no coercion; no dictation from Washington.

For the second and last time it has been demonstrated that when it comes to a matter of loyalty to the Empire Canadians know no party ties or affiliations.

What is the matter with Borden? He is all right.

Borden is the third of Canada's Premiers supplied by Nova Scotia.

Canada intends to have her fiscal policy directed from Ottawa, not from Washington.

Reciprocity within the Empire and not with the United States, is what Canada wants.

Laurier, Taft and Hearst constitute a trinity in which the Canadian people have no faith.

Borden has an ample supply of excellent timber from which to construct a strong Cabinet.

Congratulations to Borden, McLean and Nicholson, and all elected defenders of Canada.

Thursday was a hard day on Bills. Bill Fielding, Bill Paterson, Bill Taft and the Reciprocity Bill were all brushed aside.

The national policy is what has made Canada great, and the Canadians have shown that they have no notion to part with it.

The electors of the Dominion have proclaimed to the United States and to the rest of the world that Canada is not for sale.

The whole world now understands how solid and deep-seated in the hearts of our people is the spirit of genuine Canadianism.

Fielding and Paterson need expect no sympathy from the people of the country they tried to hand over, tied hand and foot, to a foreign power.

Eight out of fifteen ministers went down to defeat before the indignation of a people who resented the idea that they were mere puppets of the politicians.

The New York Herald forecasted a majority of 35 for Laurier and reciprocity. The figures are about right, but the American journal got them inverted.

The many Liberals, who rose superior to their party ties on Thursday last, and cast their votes for the preservation of their homes and fire-sides, acted a manly part.

The electors of Canada have demonstrated in the most emphatic manner that the strenuous efforts of her statesmen and the hundreds of millions of money expended in building up a prosperous and progressive country, and in establishing stable and profitable markets have not been for the special benefit of a jealous rival nation.

President Taft brought Mr. Fielding to his knees when he brandished the big stick. He was so much encouraged by this that he invited Fielding and Paterson to Washington and completely mesmerized them. These emissaries after their return to Ottawa undertook to play the Washington trick on the members of the House of Commons. Mr. Borden and his followers spoiled this game. Then the electors had their innings and Fielding and Paterson saw their finish.

Splendid Conservative Victory.

The Government Forces Routed.

Seven Cabinet Ministers Slain.

Reciprocity Rejected and Repudiated.

Canada for the Canadians

In the Federal elections on Thursday last, the opponents of the Laurier Government and of the reciprocity pact achieved a splendid victory. The Government hosts; the advocates of the reciprocity pact were utterly routed, and seven Cabinet ministers were among the slain. The electors of Canada; the great jury to whom the question of reciprocity was submitted rendered a most emphatic verdict against it. They declared, with no uncertain voice, that Canada is for Canadians, and that the sturdy people of this Dominion are quite capable of looking after their own business, without any special advice from President Taft, Champ Clarke, William Randolph Hearst, or any of the other American politicians who so kindly volunteered their advice as to how we should vote.

There were, even in this Province, supporters of the Liberals and the reciprocity pact who went so far as to declare the rejection of the Laurier election issue would be a slap in the face for President Taft. Well, President Taft has got the slap in the face. How does he like it? The electors of Canada have placed themselves on record in the most emphatic manner to the effect that they are not to be coerced to vote against their country's best interests; they have declared in unequivocal terms that Canada is not for sale. Every Province in the Dominion contributed to the rejection of the pact and the downfall of the Government that advocated it. Subject to some few changes, the result all over the Dominion was as follows:

Table with 3 columns: Province, Cons., Lib. British Columbia 7-6, Alberta 1-6, Saskatchewan 1-9, Manitoba 8-2, Ontario 72-13, Quebec 27-36, New Brunswick 5-8, Nova Scotia 9-9, P. E. Island 2-2, Totals 132-85, Majority—47. Not reported—5.

It is to be regretted that our own Province did not do a little better. Only a few more votes on the Opposition side would give us a full quota of four members in support of the new Government. As it is, it is not impossible that accounts may not yet seat Dr. Murphy and Mr. Fraser. The majority for Mr. Hughes in King's County is set down at only 19, and this small majority may melt away on a final count. The same may be said of the small majority of 85 which Mr. Richards has to his credit over Dr. Murphy in Prince County. In Charlottetown and Queen's County, as a whole Messrs. McLean and Nicholson won a splendid victory. The electors in this constituency realized the extraordinary importance of the question at issue, and many Liberals rose superior to their party and voted with the Conservatives against the reciprocity pact. All honor to them. Mr. McLean's majority over Prowse, the highest man on the Liberal ticket, was 471, and over Warburton it was 473. Mr. Nicholson's majority over Prowse was 373, and his majority over Warburton was 375. These figures may be slightly changed on declaration day. In our next issue we will give the corrected figures for the three counties of this Province. All lovers of our country will surely admit it was the greatest day's work for Canada ever performed in Canada.

The greatest victory against the pact was in Ontario, where 72 Opposition members were elected as against 13 Government supporters. This is a gain of 23 for the Opposition as compared with 1908. Quebec was a splendid second with its 27 for the Opposition to 36 for the Government, a gain of 15 over the result in 1908. In consequence of deferred elections and members elected for two constituencies, Mr. Borden stands to gain four or five seats in Quebec. Well done, Quebec! In

the city of Ottawa, the seat of Government, with its thousands of civil servants, two supporters of Mr. Borden were elected, defeating two supporters of the Laurier Government in the last Parliament. In St. John, N. B. Dr. Daniel has been re-elected and Mr. Powell may yet be seated, as his opponent, as already stated, has at present only a majority of two. In Toronto, Mr. Foster has been re-elected with 7000 majority. All the Toronto seats were won by the Conservatives by large majorities.

Laurier himself was elected in Quebec East, and also in Soutlanges by a small majority. Soutlanges will go to the Conservatives, when Laurier gives it up, as he likely will continue to sit for Quebec East. C. J. Doherty was re-elected in St. Ann's, Montreal, by over 700 majority. It is not unlikely that Mr. Doherty may be Minister of Justice in Borden's Government. The victory was so great and the news so good from end to end of Canada that it is impossible to review the situation at length, as it would require much more space than we have at our disposal. Next week we shall have the corrected returns, approximately at least, and we shall place them before our readers.

Ottawa, Sept. 21.—The Laurier Government has been swept from power on a relentless wave of anti-reciprocity sentiment and righteous indignation at the regime of graft and scandal which Canada has been cursed for the past fifteen years. President Taft will today receive his answer that Canada will work out her destiny as an integral part of the British Empire under the leadership and wise administration of Premier Robert L. Borden.

The unwarranted interference of the United States in the political affairs of Canada, has been properly rebuked, and the last vestige of reciprocity sentiment has been buried beyond recall. Most of Laurier's cabinet ministers went down in the fight. Particularly noticeable was the fact that Fielding and Paterson, the two cabinet ministers who, more than any others, were responsible for the reciprocity agreement as suggested, were badly beaten. Sir Frederick Borden, MacKenzie King, Graham Fisher and Templeman being among the defeated members.

The Government is absolutely smashed, and the policy of the Conservative party has received most enthusiastic endorsement at the hands of the people of Canada. Ontario has killed reciprocity by a wonderful uprising. The decision of 84 seats out of 86 is known, the only constituencies unreported being Algoma East and Thunder Bay and Rainy River (deferred). Allowing these to the Conservatives the standing is about 73 to 13, an absolutely unprecedented result.

The Liberals have carried Glenora, North Oxford, Prescott, Norfolk (Gain), West Lambton, South Wellington, Russell, South Essex, South Renfrew, East Kent, West Kent, West Middlesex, West Peterborough.

The situation in Ontario is that the farmer has turned against reciprocity, while the towns and industrial centres have thrown their whole weight against the agreement. The Liberals were beaten by the farmers who refused to believe that prices would be higher, while other nations would ravage their home market, and felt that the movement was designed to subject Canada to the United States.

In the cities and industrial centres all over Canada the decision against reciprocity was overwhelming, the people looking upon it as a movement towards free trade, and utterly rejecting the eleventh hour plea that the cost of living would be reduced. The resentment over the attempt to detach Canada from the Empire had great effect.

The government now consists of Sir Wilfrid Laurier, Mr. Lemieux, Dr. Beland, Mr. Pugsley, Mr. Murphy, Mr. Oliver and Sir Richard Cartwright. The defeated ministers include most of the younger and more promising members of the cabinet. Mr. Murphy having achieved a remarkable reputation for awkwardness, while Mr. Oliver and Mr. Pugsley have awkward questions on their hands.

WESTERN RETURNS.

So far as known, the western seats have gone as follows: Manitoba—Conservatives; Dauphin (probable), MacDonald, Marquette, Portage la Prairie, Selkirk (probable) Souris, Winnipeg, Lis-

gar (probable) Provencher. Liberals: None.

Saskatchewan—Conservative: Qu'Appelle, Saskatchewan, Prince Albert. Liberals: Battleford, Regina, MacKenzie, Saltcoats, Moosejaw, Humboldt.

Alberta—Conservative: Calgary. Liberals: Edmonton, Medicine Hat, Strathcona, Victoria. British Columbia—Conservative: Victoria, Vancouver, New Westminster, Nanaimo, Yale, Cariboo, Kootenay.

The best estimate available gives the result as follows: Maritime Provinces, about even; Quebec, 27 Conservatives and 36 Liberals; Ontario, 73 Conservatives and 13 Liberals; Manitoba, 10 Conservatives and no Liberals; Saskatchewan, 3 Conservatives and 7 Liberals; Alberta, 2 Conservatives and 5 Liberals; British Columbia, 6 Conservatives and 1 Liberal. Total, about 135 Conservatives and 85 Liberals.

Ottawa, Sept. 22.—The people of the capital city, like those of all Canada, only to a more marked degree, are interested in what Sir Wilfrid will do, now that he has been defeated after fifteen years of unintermitted power. No one is able to answer the question definitely but the Premier himself, and he stated at Quebec last night that he had not made up his mind what he would do. During the course of the campaign, however, Sir Wilfrid declared that if defeated, he would not undertake at his age to lead an opposition. If he goes into the house again it is safe to assume that he will lead only till the defeated and disgraced party is able to agree upon a successor.

Sir Wilfrid's mantle would no doubt fall on the shoulders of Hon. George P. Graham, Minister of Railways, had he not been among the ministerial slain. It is possible that an effort will be made to find a seat for Mr. Graham, should Sir Wilfrid retire in his favor.

Apart from Mr. Graham the Liberals are in bad shape for material out of which a good leader could be made. A. K. McLean, ex Attorney General of Nova Scotia, and a former member of the federal house for Lunenburg, might have made a fair fist of the job. He is a good debater and possesses a high standard of personal honor. Then there is Hugh Guthrie and A. H. Clark, but it is believed here that neither would be anxious for the job.

Mr. Clark is not fond of parliamentary life, and was not anxious to contest South Essex. Apart from Mr. Graham, the choice would seem to be narrowed down to Hugh Guthrie, as there is no available material for leadership in the west. True, there is Hon. Frank Oliver, but he would hardly do.

Although it is a bit early to speculate on Mr. Borden's cabinet, the names of many Conservative members who are considered to be in the running are now mentioned.

Should Hon. Robert Rogers, of Manitoba, enter the cabinet as Minister of the Interior, Dr. Roche, of Margate, will probably get the Speakership. Dr. Sprague is also mentioned in connection with the Speakership, but he is more likely to go to the Senate. Other Ontario cabinet possibilities include E. E. Gair, Richard Blain, David Henderson, J. M. Reid, Hanchison Lenoir, Joe E. Armstrong, E. E. Lancaster, Col. Sam Hughes, Andrew Broder and Col. Sam Sharp. The big majority given by Ontario will enable that province to extra representation in the cabinet.

Hon. Clifford Sifton is mentioned for the high commissioner-ship in London. It is probable that Parliament will be summoned on Wednesday, Nov. 8.

New Waltham AND Other Watches RECEIVED We have tested them and they are now READY FOR THE POCKET

New Gold Filled Frames and 1st quality Lenses JUST RECEIVED. We make no charge for testing each eye separately to see if you need glasses, and they can be ordered or not at a future time, just as you please. We keep a record of test so that when desired we can fit you with any style of lenses or mountings wished for and at a moderate price. E. W. TAYLOR, South Side Queen Square, City.

COAL. COAL. THE UNDERSIGNED DEALERS IN Hard and Soft Coal HAVE ALWAYS ON HAND At their Old Stand, Peake's No. 2 Wharf A large supply of Coal suitable for all purposes. Orders verbal, by mail or by telephone promptly attended to. Our telephone No. is 312, and we should be pleased to have your orders. Peake Bros. & Co. Ch'town, July 19, 1911—3m

COAL! All kinds for your winter supply. See us before you place our order. HARD COAL—Different Sizes Soft Coal—All Kinds. C. Lynos & Co. Charlottetown, P. E. I. Nov. 30, 1910. A BIG TEN DAYS' SHOE SALE! Here is a chance you will never get again. 150 Pairs of Men's American Lace Boots Goodyear Welted, Velvour Calf, made on two different lasts, medium heavy oak sole—"a beauty" comfort. Compare them with any Five Dollar Boot in the city. Ten Days Only—\$3.50 a Pair. We have also RUSSIAN CALF and PATENT at the same price. All new stock. They've got the lead, they've got the style, They've got all others beat a mile.

Hockey Boots! Hockey Boots! We lead for Low Prices on Hockey Boots. A good Boy's Hockey Boot at \$1.65. Men's \$3.00 a pair. Others at \$1.75, \$1.85 and \$2.25 a pair. A. E. McEACHEN THE SHOEMAN 82 Queen Street, Charlottetown, P. E. I.

JOB WORK! Executed with Neatness and Despatch at the HERALD Office.



LOCAL & OTHER ITEMS

Princes County Exhibition was held at Summerside on Saturday, and was up to the usual degree of excellence.

Laurier will continue in Parliament and will lead the Opposition. Most of his associate leaders are among the slain.

Frank Miller, aviator, was burned to death in a crash when the gasoline tank of his machine exploded while on an exhibition flight at the Miami County, Ohio.

Four persons were smothered to death in Chicago early on Monday in a fire, believed to be incendiary. The dead were Harry Eganovich, his wife, their baby and L. Alpert, a boarder.

A hurricane of great violence and accompanied by a deluge of rain raged throughout the West Virginia region on Saturday causing heavy loss of life and enormous damage to property. It is estimated that fifty persons were killed.

The French battleship Liberty was blown up Monday morning at London by her own magazine. Part of the crew escaped; but it is believed that several hundred have been killed. She was a ship of 14,635 tons, and valued at over \$8,000,000.

Messrs. Duncan Campbell and Edward Warren, fishermen of Campbell's Cove, picked up, 13 miles north of Sylvester Point, on Wednesday, 20th, a red automatic whistling buoy marked East Point in red letters. They towed it to Campbell's Cove and anchored it there.

The King's County Exhibition on Tuesday of last week was well attended, and from the point of view of exhibits of live stock and farm products was very good. The show within the building was excellent in quality and variety, and was excellent in arrangement.

Stolypin, Premier of Russia, was shot by an assassin in a theatre at Kiev on the 14th, died on the 18th. He was 55 years of age and an administrator of ability. The assassin was captured, tried by Court Martial and was hanged on Monday last. V. N. Kokosoff has been appointed Premier in Stolypin's place.

The C. P. R. wreck at Chesapeake on Friday resulted in several deaths. It was caused by the engine of a working train running tender first, crashing into the van of the eastbound stock train standing on the main line. Eight men in charge of the stock train were in the van, and only one escaped, saving himself by jumping.

Chandler & Reddin have their fall millinery display on now. In addition they are offering for sale a large stock of ladies' and misses' sweaters, coats, furs, ladies' and men's suits, blankets, children's sample coats, and numerous other articles, and all at reasonable prices. Give them a call. New advertisement will appear in our next issue.

The Provincial Exhibition was formally opened yesterday afternoon by His Honor the Lieut. Governor. In consequence of the unfavorable weather the attendance was not very large. The Exhibition will continue today, tomorrow and Friday. Should the weather and track be fit, there will be trotting today and tomorrow. The inside show is fine, and the exhibit of apples is splendid. Further comments must be deferred until next week.

MARRIED.

GRAHAM-HENDERSON - At the Mansie Montague, on Sept. 15th, Miss Jessie A. Graham of Murray Harbor North, to Benjamin Henderson, Murray Harbor North.

BURKE-FRASER - At the home of Rev. J. F. Floyd, Prince Street, on Sept. 19th, 1911, William F. Burke and Agnes K. Fraser, both of Charlottetown.

DIXON-MACKINLAY - At Giesburnie Cottage, Clyde River, P. E. I., on Sept. 20th, by the Rev. Alexander Craik, of West River, Miss Mary Irene, eldest daughter of the late Mackleson Dixon, to Wm. Ernest Mackinlay, of North River, P. E. I.

MGLEOD-McRAE - At the residence of the father of the bride, Hugh McRae, French River, on Wednesday, Sept. 20, 1911, by the Rev. G. A. Sutherland, M. A., Edgar Gillespie to Annie Florence McRae.

MCALLUM-ROBERTS - On the 21st inst., at the Methodist Parsonage, Upper Prince Street, by Rev. Wm. Harrison, William S. McCallum to Mrs. Luelia M. Roberts, both of Charlottetown.

DIED

MUSICK - At New York on Sept. 20th, 1911, Daniel J. Musick.

MCWEN - In this city, on Sept. 25th, 1911, Miss Margaret McWen, aged 92 years.

ALEXANDER - At Stanhope, Wednesday, Sept. 20th, 1911, Isabella M. Percival, dearly beloved wife of the late Robert Percival of Charlottetown, in the 75th year of her age.

FERGUSON - At his home, the residence of his grandmother, Mrs. George Anderson, French River, on Sept. 15th, Roland C. Ferguson, aged twenty-five years.

The House of Quality - We're Better on Suits Than a "Lawyer." Drop in and see us about your next Suit and Overcoat



Where Other Clothes Are Weak Ours Are Strong!

Around the shoulders and the neck, and in the parts unseen, where shape is made substantial, lies the strength of Paton's Clothes.

Shapely, not shapeless, shoulders, and close fitting instead of sagging coat collars. These are Paton's characteristics. And more.

You accept nothing on faith if you get a Paton's Suit or Overcoat. You risk none of the disappointments that come with clothes built on promise and sold on argument.

You get higher grade wools in Paton's than are offered in any other clothes. And it is the grade of wool in materials rather than that they're "all wool" that gives the desired appearance and durability.



PATONS - Victoria Row

Fall and Winter Weather

Fall and Winter weather calls for prompt attention to the

Repairing, Cleaning and Making of Clothing

We are still at the old stand, PRINCE STREET, CHARLOTTETOWN Giving all orders strict attention.

Our work is reliable, and our prices please our customers.

H. McMILLAN



For New Buildings

We carry the finest line of Hardware

to be found in any store.

Architects, Builders and Contractors, will find our line of goods the newest in design, the most adaptable and improved, and of the highest standard of merit in quality and durability.

Also a full line of pumps and piping

Stanley, Shaw & Peardon.

June 12, 1907.

Hard Coal

Daily expected per schooners "R. Bowers" and "Freedom," one thousand tons best quality Hard Coal in Egg, Stove and Chestnut sizes.

C. Lyons & Co.

July 26, 1911 - tf

FIRE INSURANCE.

Royal Insurance Company of Liverpool, G. B.

Sun Fire offices of London.

Fidelity Phenix Fire Insurance Co. of New York.

D. C. McLEOD, K. C. | W. R. BENTLEY

McLEOD & BENTLEY Barristers, Attorneys and Solicitors.

MONEY TO LOAN Offices - Bank of Nova Scotia Chambers.



Price \$2.50

Amherst Boots

Are the Farmer's friends.

Made from Solid Leather throughout, counters, insoles and heels. They stand up and stand the strain of hard wear through all kinds of mud, slush and wet.

Men's Amherst Boots, \$1.60 to \$2.75

Women's " " 1.25 to 1.75

Boys' " " 1.50 to 2.00

Girls' " " 1.10 to 1.35

Children's " " 1.00

Alley & Co.

Tea Party Supplies.

We are headquarters for Tea Party and Picnic Supplies. We carry a large stock of all requirements for the catering business, such as Confectionery, Cigars, Nuts, Fruits, etc.

SODA DRINKS.

We also manufacture a full line of Sodas, such as Ginger Ale, Cream Soda, Raspberry, Iron Brew, Hop Tonic, etc.

We have just been appointed Agents for the

Land of Evangeline Pure Apple Cider

The Pure Juice of Choice Nova Scotia Apples.

This Cider is quite non-intoxicating and can be handled by stores, restaurants, etc. It is put up by a special English process which prevents any excessive amount of alcohol, but retains the exquisite flavor of the Annapolis Valley Fruit. No chemicals of any kind are used in the manufacture—it is just a Pure Fruit Juice, and will remain sweet and clear and sparkling indefinitely in any climate.

A READY SELLER.

EUREKA TEA.

If you have never tried our Eureka Tea it will pay you to do so. It is blended especially for our trade, and our sales on it show a continued increase. Price 25 cents per lb.

R. F. Maddigan & Co

Eureka Grocery. QUEEN STREET, CHARLOTTETOWN.

A Rare Opportunity

To secure a Ladie's Cloth Suit will be given you while they last. To make room for our Fall Costumes soon to arrive all suits remaining on hand will be cleared out at and below cost. You will also find special value in Skirts, Panamas in all shades, \$3.15, \$3.75. Also Black Sateen Skirts, the real good kind, 95 cts. We have some nice things in Fay Colored Silks and Muslins, and would ask the ladies to bear in mind our Clearance Sale of Ribbons. In men's attire, viz., Clothing, Shirts, Neckwear, Underwear, Bathing Suits, Waterproof Coats, Umbrellas, etc. Our stock will be found complete. Low prices and up-to-date.

Chandler & Reddin.

J. A. Mathieson, K. C., E. A. MacDonald, Jax D. Stewart.

Morson & Duffy

Barristers & Attorneys

Brown's Block, Charlottetown, P. E. I.

MONEY TO LOAN.

Mathieson, MacDonald & Stewart, Barristers, Solicitors, etc.

McDonald Bros. Building, Georgetown

Get Ready for the FUTURE TODAY

Opportunity may knock at a man's door, but the richest prize go to him who seizes the fickle divinity by the forelock. The only way you can be sure of tomorrow's success is to prepare for it today. At a pinch an ounce of preparation is worth an ocean of regrets.

The man who is not thoroughly trained for a business or commercial life doesn't know who kick's him from behind—he's the last to be hired and the first to be fired. He spends his lifetime doing other people's work while they climb over his back to the ladder of success.

Come out from the ranks of incompetents. Be something—somebody. We can help you. Write for our C. B. C. blotter and free prospectus.

Charlottetown Business College

AND INSTITUTE OF SHORTHAND AND TYPEWRITING. L. B. MILLER, Principal. Richmond Street, Charlottetown, P. E. I.

CITY SCHOOLS

1911-TERM-1912

Educational Books,

-INCLUDING THE-

Newly Authorized TEXT BOOKS for School and College.

We have an immense Stock on hand. All School and College Books sold by us at Publishers Prices.

Scribblers, Exercise Books, Penmanship Pads, Pads, Palmer Method of Business Writing, Pens, Inks, Pencils, Foolscap, Examination Paper, Fountain Pens, School Maps, Erasers, Rulers, Note Books, Book Keeping Blanks and Text Books, Slates, Pen Holders, Note Paper, Pencil Boxes, School Bags, etc., all at lowest possible prices.

Wholesale and Retail

GARTER & CO., Ltd.

DEALERS IN Books, Stationery, Fancy Goods, Seeds, etc. Charlottetown, P. E. Island.

PRINCE EDWARD ISLAND'S

Greatest Exhibition

Being the Eleventh Inter-Provincial At Charlottetown

Sept. 26, 27, 28 and 29, 1911

OVER \$6,000 IN EXHIBITION PRIZES.

Two days Horse Racing, six classes, three classes each day.

\$1,800 in Race Purses. Magnificent special attractions in front of the Grand Stand.

Low Rates by Steamer and Railways.

For Prize Lists and all information write C. R. SMALLWOOD, Secretary-Treasurer, Ch'town, P. E. Island. Aug. 30, 1911-41

LIME.

We are prepared to supply best quality Roach Lime from Kilns on St. Peter's Road in large and small quantities suitable for building, farming and whitewashing. Orders left at our office will receive prompt attention.

C. LYONS & Co.

June 28, 1911 - tf

Combined Assets \$100,000,000

Lowest rates and prompt settlement of Losses.

JOHN MACBACHERN AGENT.

Telephone No. 362. Mar. 22nd, 1906

THE BRITISH LIBRARY



"Give Me a Job Boy."

"I want a job." The head of the electric lighting concern looked up from his desk and saw a gangling boy of seventeen facing him with a look of quiet, respectful determination that carried conviction.

"But I haven't any position that you could possibly fill, and right now I'm so driven that—"

"I want a job interrupted the boy with an odd smile that didn't detract from the serious determination of his general expression. "And I'm willing to work for six months without a cent of pay."

"Well that's rather a new one," smiled the owner of the lighting plant. "But—"

"The boy was looking for that," but he caught it on the fly. "You see it's this way, sir," he interrupted, "I've just finished at the manual training school, and I've made up my mind that electric lighting is the thing for me and that I'm going to be started in it. It has a great future, and I want to understand it and make it my life."

"His eye was kindling with enthusiasm when the man at the desk opened with another "But—"

"He didn't get an inch beyond that depressing qualification, for the boy shot into the sentence with—"

"I'll work for nothing, and keep just as careful hours as your foreman or anybody else on your payroll. You've got a good plant, sir, and I see that it's bound to grow a lot in the next three years. Electric lighting has just started in the world, and I'm going to learn it from the ground up. I want a job with you. No pay for six months."

"But I don't see how I can possibly see you," responded the man of the plant, "although I'm bound to say that I like your grit, and I think you are on the right track—and—"

"You just give me the job, sir, and I'll find something to do that will help you. There's always work around a plant like yours that a boy who's had a little technical training can find to do—work that needs to be done. Here's some references from my instructor and two or three business men who know me—"

"Look here," suddenly interrupted the man at the desk, "you certainly do want a job. And you're going to get it. I can see that right now. When you first spoke I knew you reminded me of somebody but I couldn't think who. Now I know. When I was a boy we had a dog that used to go off into the woods to hunt cones all by himself. If he tired his cones he'd start to crawl the tree down and keep at it till some body bunted him up and chopped the tree down. You've got a sort of family resemblance to that dog. I'll give you a letter to the superintendent."

"When a fortnight later, he called at the plant, the foreman remarked: "Say, that boy you sent out here's the oddest duck you ever saw. He takes his job just as hard as if he were drawing profits on my salary instead of working for nothing a week and paying his own car fare. Why, his aunt did the other day, and he didn't come for two days, but he sent a substitute and paid him out of his own pocket. He's the first man on the job in the morning and the last to leave at night. From the minute he gets here till he leaves he's as busy as a boy at a circus. That boy is certainly struck on his job."

"A few weeks later the boy spoke to the man who had given him a job."

"A little testing department would save you money," said the boy, "and it wouldn't cost much either. You buy a lot of material, first and last, and I've found out that some of it isn't up to the standard. They're working considerable off on you."

"How much will it cost?" asked the owner of the plant.

"Instantly the boy drew from his pocket a list of every item needed in the equipment of the testing laboratory. He had it all ready, waiting for the question."

"Get it and go ahead," said the man, after he had glanced over the list.

"The laboratory was installed, and earned the business a neat sum of money."

"The day that the boy's period of gratuitous service was up he appeared again at the proprietor's desk and said, "My time is up, sir."

"But you say," was the quick answer, "and the salary you get is going to cover the unpaid time to which you've been serving me."

"And it did. That wasn't so long ago. The electric lighting plant grew until it was big enough to be 'absorbed.' It has been absorbed several times since; but the boy who struck for a job struck through every change. Every set of absorbing capitalists saw that he was the one man that couldn't be spared. They saw that he knew the business as well as he knew his old shoes. They played him for a favorite, and today he could buy the man who gave him his first job—buy him out several times over! He is the head of a big electric lighting corporation, and gets a salary of twelve or fifteen thousand dollars a year, besides profits in half a dozen thriving interests."

An Ancient Foe

To health and happiness is beneficial as only as ever since time immemorial. It causes lanchous in the neck, disfigures the skin, inflames the mucous membrane, wastes the muscles, weakens the bones, reduces the power of resistance to disease and the capacity for recovery, and develops into consumption.

"Two of my children had scrofula scum which kept growing deeper and kept them from going to school for three months. Ointments and medicines did no good until I began giving them Hood's Sarsaparilla. This medicine caused the sores to heal, and the children have shown no signs of scrofula since." J. W. McGraw, Woodstock, Ont.

Hood's Sarsaparilla

will rid you of it, radically and permanently, as it has rid thousands.

Any boy who has the stuff in him to play the game today as that boy played it will win out. You couldn't keep him down if you buried him under the deadweight of a skyscraper. There are plenty of boys who are waiting to accept a position—and always will be! But when it comes to boys who go out and beat the bushes for a job—just a plain job in which they have a chance to make good without regard to pay—they're no sooner that they're in danger of being captured for exhibition purposes in museums.

Nothing can stand against a boy of this kind. The give-me-a-job boy is sure to be distributing jobs to others sooner or later. And generally it comes sooner. — Chicago Tribune.

Learn When Not to Swim.

A single newspaper column reported the other day thirty cases of drowning in places many miles apart and under conditions as diverse as possible. They were not suicides, strictly speaking, although the moral responsibility is not greatly different in some of the cases. It is a mild statement that in more than one instance the fatality was not necessary, says a recent writer, although many cases were pathetic, some surprisingly so. Young women died clasped in each other's arms, playmates died trying to rescue each other, and there were one or two cases of real accident through falling unexpectedly into water under conditions preventing rescue or escape.

With the thermometer where it is, it is idle to advise even non-swimmers not to go into the water. Since they will do it, it is doubtful advice to learn to swim, since it is the swimmers who most frequently drown. Having taken the responsibility of advising everybody to learn to swim it is necessary to supplement it by advising those who have learned to learn also when not to swim and dive, and to enforce this advice by morals drawn from recent swim examples. One young man broke his neck and drowned because he plunged headfirst into water which he was told was shallow. How is it possible to be truly sympathetic with such recklessness.

And the indignation with such disregard of human life is similar even when, as frequently happens, divers persist in trying the depths of strange waters with their heads instead of their feet. It is not so grand to try unknown depths with a leap instead of a dive. The difference between a sprained ankle and a broken neck measures the degree of vanity which are behind these two men of plunging. Boys who try to float on a board in deep water before they can swim are just boys, and can be reasoned with suitably only by their parents.

This is only a word of advice to those who know how to swim, and appear to think that thereby they have a license to be foolish. There are times and conditions when even swimmers should not swim, and there never was a time when swimming is safe under unsafe conditions. So long as water will strangle there is no perfect safety in the water. So long as this is true, no precautions are excessive, whatever the skill of the swimmer. Except for show or vanity, all swimming exercises can be taken in shallow water as well as in deep.

A Pearl of Romance.

A maiden lady was bicycling in the South of Scotland, and caught in the handle bar of her machine the chain which supported her glasses snapping it into several pieces. So she went into the solitary shop of the village through which she was passing and asked for any sort of chain.

The old woman said she had only a string of old glass beads, which had been in her family for years, but, as times were bad, she would part with them, the lady paid the price asked, which was fifteen shillings.

ALCOHOL

is almost the worst thing for consumptives. Many of the "just-as-good" preparations contain as much as 20% of alcohol; Scott's Emulsion not a drop. Insist on having Scott's Emulsion

FOR SALE BY ALL DRUGGISTS

About ten days later, on her return to London, she went to a jeweler to get her small chain mended, still wearing her glasses on the beads. The man noticed them, and asked if he might show them to the head of the firm. The latter soon came forward and said he should be happy to offer £500 for the necklace.

Without showing the least surprise the lady graciously answered that she would think the matter over. Then she went to a friend in one of the museums. After a little research among books, he pronounced the beads to be the lost string of wonderful pearls Mary Queen of Scots had worn on the scaffold, and several experts agreed. Finally, the beads were privately sold for £15,000, and out of part of the proceeds the lady took care that the saleswoman should be made more than comfortable for the rest of her life. — Liverpool Post.

Housekeeping Hints.

Nowadays in many houses, metal beds are common. With bare floors and the bed desperes pretty well up, every bit of dirt, that invisible, permeating, queer dust which rolls up every day, can be seen. If old-fashioned valances are used, the dust will be kept from gathering under the beds. These, pretty, graceful draperies which are usually white and cost a trifle. They can be bought or made at home. Shrink a tape and cut it in lengths to fit the bed. Slightly gather the lawn to the tapes, attach other tapes to tie to the sides and foot of the bed and secure a pretty effect.

When a few string beans are left over, save them for a salad. If they are dressed with milk, drain it off and rise the vegetable in cold water. Slice an onion and mix with the beans, then dress with oil and vinegar as usual.

Just now the onions in market are strong, too strong to be eaten dried. Slice and soak them in sugar water for a few hours and they will be the better for it.

While prices are high, economy is more than ever a virtue. A service of croquettes is cheap and satisfactory. There is a festive air about this food which makes an ordinary meal something more than usual. Any fresh cold meat can be used. Chop and season. Prepare a thick cream sauce and cool, then mix it with the chopped meat. This mixture is better if kept in a cold place for a few hours. Form into shapes, dip in crumbs, then in a beaten egg, and again in crumbs. These can be prepared in the morning for an evening meal. For the crumbs, there is nothing better than a shredded wheat biscuit, although bread crumbs are good. Cracker crumbs, because of the shortening in them, make a softer crust when used in breading than does the shredded wheat or bread. If care be taken in using deep fat, for croquettes require that for cooking it will be unduly expensive. Peanut oil or lard or beef fat, unduly cooled, then mix it with the chopped meat. 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