Memorable Maiden Speech By British M.P. for East Dorset

Brilliant Effort of Mr. Glassey, Liberal, Against Expenditures for War Purposes at Westminster

In part he said:—"If war brought glory and honor to the nations, if it brought prosperity to trade, if it brought happiness to hearth and home and uplift to morals, no man outside a lunatic asylum would dream of discussing the limitation of armaments, the means of war.

"It is because war does none of these things, because it destroys life because it cripples trade, because it wrecks homes, because it shatters morals, because it digs graves, not only in the earth but in hearts as well, because it makes the rich poor and the poor poorer still that men of good will and good intention turn again and again to plan and work for that day when war shall be just a hideous nightmare of the past.

The Might That is Right.

"There is a might that appeals to the world in the clang of iron and the chink of gold and the thunder of cannon, and many there be that worship it; but there is another might which lifts up its voice not in the streets of the world but in the sanctuaries of thought and the quiet places where conscience dwells. It is to that might that we all, to whatever political creed that we bear our allegiance, should increasingly turn and gradually transfer the old reliance upon the might of this new might of peace.

"There is a class of people who think that disarmament is opposed to the interests of peace, that you will best preserve peace by maintaining a fighting army and a colossal navy. With those people I am in entire disagreement. Has any Member of this House ever presented a small boy with a trumpet and told him that he must hold it in his hand, that he must look at it, that he might show it to his friends if he wished, but that on no account whatever must he blow it?

"The thing is unthinkable. Or has any Member ever bought a motor car, the world's latest, a world-beater in every respect, a glorious shining thing—bought it and put it in his garage, dusted it carefully, greased it, oiled it, started up the engine, listened to its purring, fondled it with all the love that a motorist has in his heart for the engine that is his own, and never taken it out of the garage, never tried it out? Does not the same thing apply to nations? Is it not a temptation to have a perfect war machine, strong, mighty, efficient to try the thing out?

"After all, had not the recent Great War something to do with that? Is not a nation in possession of a perfect war machine tempted to rely on strength rather than the right—and is not that one of its causes? A big Army and a mighty Navy create envy, distrust and distrust among all the surrounding nations, and nothing will help them better than to follow in the path laid down by themselves—a big Army, Navy and Air Force programme.

"The way to realize the colossal expenditure that we are making on the maintenance of our present forces? I am leaving nothing of the cost of war pensions and war pensions. I am thinking of the present expenditure, the preparation for future wars, if you like. We are spending at the rate of £200 a minute and more on that.

"At the same time we are spending, in the interests of the one great international organization of the world, at the rate of a half-penny per head of the population per annum. Yet one finds more enthusiasm in some quarters about reducing that amount than in reducing the colossal expenditure on armaments.

"We are spending £200 a minute more for something that does not fulfil the purpose for which it is designed; we are spending it when trade is depressed; we are spending when 1,200,000 of our fellow-beings are out of work, eating the bread of charity, losing their manhood and their womanhood, dropping down to the parish rung of the ladder; we are spending it when we do not know where to find a few paltry millions for necessary social services.

"I ask this House, taking all these things into account — I have heard them in a very sketchy sort of way—is it not better, is it not cheaper, is it not safer for this House to approve with its whole heart, and to influence others to resolve in a similar way, to build friendships and not battleships?"

In the spirit of some words of Alfred Noyes which he wrote some years back for a wreath that was laid on the Cenotaph, I ask this House to give its consideration to the Motion before it:

There's just one gift that all our dead desire,
One gift that men can give, and that is a dream,
Unless we, too, can burn with that same fire
Of sacrifice, die to the things that seem:
Die to the little hatreds; die to greed;
Die to the old ignoble selves we knew;
Die to the base contempts of sect and creed,
And rise again, like these, with souls as true,
May (since they died before their task was finished),
Attempt new heights, bring even their dreams to birth;
Build us that better world, O, not diminished
By one true splendor that they planned on Earth,
And that's not done by sword, or tongue or pen—
There's but one way. God make us better men'."

"Mr. Glassey is an orator of considerable power," says the Sussex Daily News, commenting on the above, "who achieved successfully a rare feat, in these days of Parliament, of quoting a score or so of lines of poetry without losing the attention of the House. This recital formed the peroration of Mr. Glassey's speech, and his fine voice and enunciation enabled him to come with flying colors through what, in the normally unemotional atmosphere of the House of Commons, was a perilous undertaking."

Great Britain and The Slave Trade

"It was not until 1833 that the British Parliament reached the point of prohibiting slavery in British Possessions. Slavery continued, however, for many years in other countries; in the United States it was not finally abolished until 1863," writes Mr. Harold Cox in the "Sunday Times" in a review of "Great Britain and the Slave Trade, 1839-1865," by William Law Mathieson.

"The most curious fact brought out by Mr. Mathieson is that after Great Britain had for several decades been carrying on her war against the slave trade a reaction developed and several prominent English politicians demanded that we should abandon the task. How far this reaction was due to commercial influences is not quite clear.

"Here is Mr. Mathieson's description of the condition of the slaves on board the ships that carried them across the Atlantic:

"'The slaves were always packed, often so closely that they sat between each other's legs; they were chained by the ankle in pairs, their fetters being not locked, but riveted; and the boarding above them was in many cases so low that they could not even sit upright. . . .

"'In the smaller vessels most of the negroes were kept below during the whole voyage of a month or six weeks. The stench arising from bad air and the accumulation of filth was overpowering; the bruising of naked and manacled bodies with the rolling and pitching of the ship in a rough sea was an added torment.'

"'Often there was an insufficient supply of water, and the slaves were driven almost mad by thirst. Nor was it only on board ship that the wretched slave had to suffer. In order to secure a supply of slaves on the West African coast it was necessary to stir up trouble in the interior; tribe fought against tribe, and the captive victims were driven by the lash down to the coast, there to be sold into slavery.

"'Those who survived the voyage across the Atlantic were condemned to a life of misery. One writer records that in provinces in Brazil "a flogging for nine successive days is an ordinary punishment." He adds that thumbscrews and other instruments of torture were used on the plantations, and that slaves were sometimes tied up for a whole night over an ants' nest.

"'As Mr. Mathieson well says: "It is an inspiring thought for the people of this country that all that stood between the natives of Africa and such a fate as has just been described was a British cruiser."'

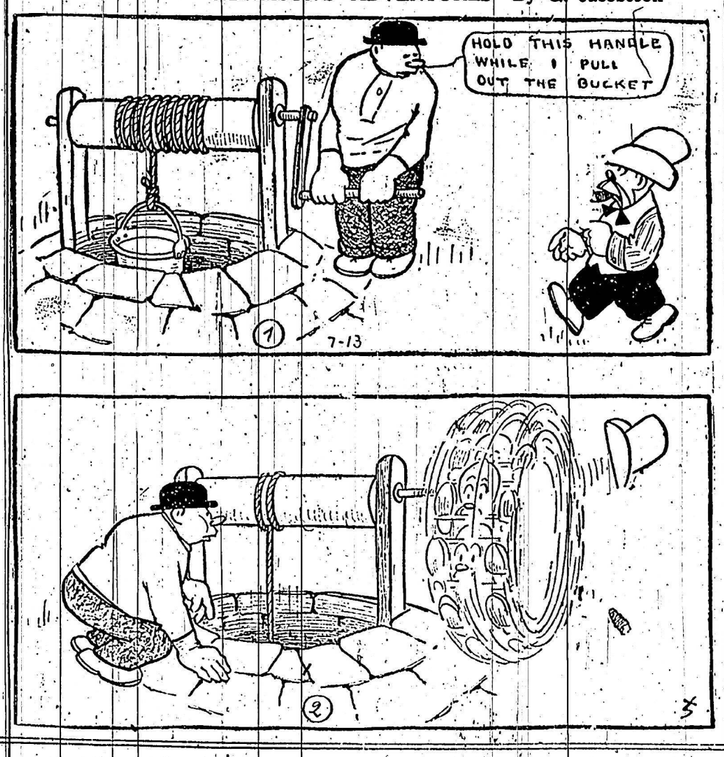
Temples of Terror

A story of how candidates for the ancient negro priesthood of Ethiopia were tested by an ordeal not unlike the imitation "Temple of Horrors" at a modern amusement park is told by J. H. Dunbar, in Captain O. G. S. Crawford's British archæological review, Antiquity. Three thousand years ago, when the Ethiopian capital of Napata in the Upper Nile was a world metropolis, even rivalling the great cities of Egypt, there stood close beside the city, Mr. Dunbar relates, an isolated Holy Mountain at the foot of which was a temple of the Ethiopian gods. Dug into this Holy Mountain was a vast labyrinth of tunnels, pits and passage ways, tradition says, into which the candidate for priestly orders was thrust, or left to die, or to find his way out alone.

"Walking down pitch-dark passages," Mr. Dunbar writes, "the ground would suddenly disappear beneath his feet or he would tumble headlong into a shaft, or well. Feeling his way along a wall, his outstretched hand would be grasped in a cold and clammy grip, or turning a corner he would be confronted with a glaring-eyed monstrous figure surmised with an unholy light." Only if chance, plus ability to keep his head among such terrors, led a candidate to the right way out was he deemed chosen by the gods to serve them and to wield the power of a priest.

He—"It's to be a battle of wits."
She—"How brave of you, Gerald, to go unarmed."

ADAMSON'S ADVENTURES—By O. Jacobsson



Motor Insurance In British House

Compulsory "Third Party" Insurance is Widely Discussed When Before Mother of Parliaments

ENGLISH PRESS VIEWS

"It will be for the Government to show during the debates on the Bill that the objections to the clause are not insuperable. Possibly the clause will mean some general increase in insurance rates, but if in other respects it works well, motorists will have much cause to grumble.

"They will be asked to pay a little more to lessen the total suffering and distress caused by road accidents. If the clause can do this it will be justified, and it is in this light, that the whole Bill must be judged."—Yorkshire Post.

"Third-party risk insurance which is likely to be approved by Parliament in the new Road Traffic Bill is not criticized as such, but its [illegible] will be closely watched. The Daily Mail, for example, says:—

"The introduction of compulsory insurance against third-party risks is a sound principle, but it should not be left to the power of an insurance company or a combination of insurance companies to decide whether a man shall drive a car or not. As the Bill stands it is possible for the insurance companies to refuse a man insurance and thus prevent him from motoring. There must, clearly, be some form of appeal to an impartial authority."

Viscount Brentford, speaking on this point in the House of Lords debate, said:—

"I am very glad to be able to support the proposal made in regard to insurance against accidents. It has long been a crying scandal that a man or woman should be killed or injured for life and unable to get any compensation owing to the fact that the driver of the car is penniless. Of course I know that it may create one difficulty.

"There are certain cases in the country which are said to be uninsurable. The drivers are so bad.

"[illegible] if a man is such a bad, such a reckless, or even indeed such an unlucky driver, that his accident record is such that he cannot get insured either at an Lloyd's office or [illegible] I believe will even insure against the advent of twins; they are very active in all forms of business—then I am not at all sure that he should be allowed to drive. I have had discussions with insurance offices.

"I believe that they will be very helpful in regard to the matter, but I think we must face the possibility in very extreme cases of a man not being able to get insurance at all."

It is argued," says the Star, "that enforcement of third-party insurance places in the hands of insurance companies the power of saying whether or not any particular person shall be allowed to drive.

The answer to that is that it is the business of insurance companies to collect premiums. If the companies decide that on experience it is too risky a business to issue a policy to A, then there seems every reason for assuming that it is also too risky to the public to allow A to drive."

"I have had several conferences," said Earl Russell, speaking on behalf of the Government in the House of Lords on the general question, "with representatives of the leading insurance companies, and we have talked freely with them from the beginning of our difficulties and carried them with us stage by stage.

"It is due to them to say that, once they recognized that we had no intention of interfering with the conduct of their business or of prohibiting them from making such bargains with the insured person as might suit the circumstances of each case, they have been most helpful, and I have to thank them for their assistance. The discussions have been full and frank, and they have promised me that they will not raise their premiums in consequence of the passage of this Bill.

"At the same time, they have not disguised from me that, in their view, these new provisions are likely to lead not only to a larger number of claims, but possibly to larger payments as the result of claims—effects which may, of course, have to be actuarially reflected in their premiums."

How Will "Dangerous Driving" Be Detected?

How is the new Road Traffic Bill to be administered, if and when it becomes an Act?" asks the Daily Express Motoring Correspondent.

"The question arises especially in regard to the 'dangerous driving' clause. With the speed limit for private cars abolished, it will become the duty of the police to tackle a difficult problem.

"They cannot cope with dangerous driving by setting traps. It will apparently be necessary for the police forces to be mounted, either in cars or on motor-cycles.

"The average driver sees numerous cases of reckless driving, but he sees them because he is himself on the move. How much dangerous driving can be seen and checked by the ordinary constable on foot?

"It will probably be necessary, also, to have special courts for motoring offences. A 'speed limit' case occupies only a few minutes, whereas dangerous driving cases will be fought to the bitter end.

"The 'careless driving' clause is generally welcomed by motorists. There is a maximum penalty of £50 for 'dangerous driving,' and the possibility of imprisonment for any subsequent offence.

"'Careless driving' is not treated quite so severely, but it will be necessary for the Ministry of Transport to lay down clearly what constitutes 'careless' and what 'dangerous' driving."

(The above is the way the British are treating this serious problem.—Ed.)

ANGER.

When the angry man comes to himself, then he is angry with himself.—Syrus.

Garden Notes

Gardeners should not only make good resolutions for the New Year, but should try to keep them. The following are a dozen good rules which it pays to bear in mind:

Make a practice of digging deeply, for the more the soil is broken up the better the plants will grow.

Carry on a constant war against weeds and never allow them to flower and seed.

Cultivate frequently to keep the surface soil well broken, thus allowing air and moisture into the ground.

Use fertilizers which are best suited to the particular crop.

Purchase only the best seeds and place your orders in good time.

Select plants and varieties that are most likely to thrive in the soil and conditions of your garden.

Seeds should be sown thinly and picked off at the proper time.

Keep a sharp look-out for all pests and never lose an opportunity to destroy them.

Avoid overcrowding plants, but make good use of all your land.

Plan your flower garden so as to have a succession of bloom from early spring to autumn.

Remove faded flowers so that the plants will give a longer season of bloom.

Give special attention to watering during dry weather.

"What was Mr. Wise just saying—that he loves his wife?"

"No, he said that she was very dear to him."

EVENTS

The ground current of events runs not downward or backward. The spirit within the rapid wheels of time turning them this way and that, still moves them forward and to blessed ends.

LOSS OF TIME

Let him who regrets the loss of time make proper use of that which is to come in the future.—O'Connell.

Two little girls walked shyly into a confectioner's. Said the rather pompous proprietor to them: "And what do you want, my dears?" "Two six-penny packets of chocolate, please." As he was serving them he asked them what were their names and how old they were. They told him that they were Jean and Mary, and that they were six years old. "And when is your birthday, Jean?" he inquired. "On October the tenth." "And yours, Mary?" "On October the tenth, too." "Then you must, of course, be twins." "Oh, no we aren't," they replied in unison. "Then if you are not twins, what are you?" he cried. "We're what's left of triplets."

The Holiday Leftovers

After the holiday season is over, the home maker views the remains of the feast with an appraising eye. What can she make of what is left that will seem real treats to her household, instead of obvious means of getting rid of the leftovers? One has to have a good many years of experience in home making before this ceases to be a problem. But these hints may not come amiss at the season of the year.

Bits of leftover jelly may be added to baked apples or used as garnish on a gelatine dessert, or rice pudding, or to top whipped cream salads. Stirred into apple pudding, the red jellies add flavor and color to their attractiveness.

Leftover mashed sweet potatoes may be used in a sweet potato pie, or they may be formed into balls, rolled in beaten egg, then in bread crumbs, and baked or fried in hot fat until they are heated through and golden-brown. The whole potatoes are delicious when sliced and fried in a shallow pan containing 1 tablespoonful of butter, a cupful of brown sugar and butter, allowing them to brown on one side, then turning and browned on the other.

But it is in the leftover meat that one can bring the greatest variety of changes, and perhaps that is as well, because generally speaking the left over tasty meat is the most excellent way to dispose of small amounts of meat and potatoes. That is so cut the meat into small pieces, mix it with the potatoes, moisten the mixture into a glass baking dish can and set it aside to cool. Then turn the loaf out of the dish, cut it into half-inch slices, and fry to a delicate brown in hot fat. Serve on a platter garnished with parsley or pour around the slices a sauce made by adding to water the gravy from the leftover vegetables.

Creamed Vegetables

To 2 cupfuls of left-over potatoes add the yolk of 1 egg, 2 tablespoonfuls of cream, 1 tablespoonful of grated onion and 1 tablespoonful of chopped parsley. Pack into a buttered mold, or make such a mixture, sprinkle with bread crumbs and set in a baking dish. In the bottom of the dish pour hot water or stock to prevent burning, and bake about 20 minutes, or until the crumbs are brown and crisp and the onions are perfectly tender. Baste occasionally with the stock in the pan.

Turkey Balls

To a white sauce made from 2 tablespoonfuls each of butter and flour and 1 cupful of milk, put the chopped meat available and a few mushrooms cut into thin slices. Remove from the fire and mix the yolks of eggs. Mix thoroughly and turn into a shallow pan to cool. When cold shape into balls, roll in flour, dip in or the white of an egg beaten with a tablespoonful of water, beaten in the [illegible] and fry in a deep fat, drain on soft paper and serve in the centre of a dish with parsley.

Chicken Mousse

Soak [illegible] gelatine in [illegible] cupful of cold chicken stock, [illegible] cupful of boiling stock, [illegible] cupful of cream, and strain. Season when the mixture begins to thicken, beat it with [illegible] of cupful of cream that has been whipped stiff and season to taste with salt and pepper. Turn into moulds dipped in cold water and [illegible] when ready to serve. When ready to use, [illegible] with paprika and serve immediately.

Onions Stuffed With Chicken

Select large onions, peel and scoop out the centers to form cups and simmer 10 minutes, then drain. Make a thick white sauce as in the previous recipe and add 1 cupful of minced chicken, and salt and pepper to taste. Fill the onion cup with the mixture, sprinkle with bread crumbs and set in a baking dish. In the bottom of the dish pour hot water or stock to prevent burning and bake about 20 minutes, or until the crumbs are brown and crisp and the onions are perfectly tender. Baste occasionally with the stock in the pan.

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Creamed Turkey

Melt 1 tablespoonful of butter in a hot pan, blend with 1 tablespoonful of flour. Then, when frothy, add slowly, 1 cupful of cream, stirring constantly, and cook until thick. Add 2 cupfuls of cooked turkey and cook over hot water until the meat is thoroughly heated. Three minutes before serving add 1 cupful of small mushrooms which have been cooked in butter. When they are heated through, pour the mixture into a hot dish and garnish with rounds of toasted bread and parsley.

Chicken Pie

Make a cream sauce of 2 tablespoonfuls of butter, 2 tablespoonfuls of flour, 1½ cupfuls of cream, salt and pepper to taste. When it is thick add 2 cupfuls of cooked chicken cut into small pieces, a few cooked peas, 1 can of mushrooms drained from their liquor and cut into pieces, a few pieces of pimento cut fine, and enough of the chicken stock to make the mixture the consistency of thick cream. Line a deep baking dish with pastry, fill with the mixture and cover with pastry. Cut a few gashes in the top crust to allow the steam to escape, and bake in a hot oven (450 degrees F.) for 15 minutes, then reduce the heat to 350 degrees F. and bake for 30 minutes longer.

Turkey Soufflé

Add to a cupful of cooked turkey, finely chopped, 1 cupful of cream sauce, 1 cupful of soft bread crumbs, 1 tablespoonful of chopped onion, 1 tablespoonful of chopped parsley, salt and pepper to taste, and the yolks of 3 eggs beaten light. Fold in the stiffly beaten whites of the eggs, turn into a buttered baking dish and bake in a moderate oven (350 degrees F.) for 30 minutes. Serve at once.

Turkey or Chicken Salad

Cut leftover turkey or chicken into dice, measure, and add an equal quantity of celery cut into small pieces. If this does not quite supplement the meat, add a cupful of veal or pork and add a cupful of celery. Walnuts, pecans or almonds left over may be added. Cover with mayonnaise dressing and let stand for 20 minutes in water to crisp the celery. Drain, dry and chop coarsely and mix with the salad. At serving time add enough of the mayonnaise to moisten the ingredients together and put into a salad bowl. Add 2 cupfuls of the mixture and garnish with hard-cooked eggs cut in quarters, 1 cupful each of stuffed olives cut in slices, 1 cupful of sliced sweet pickles, 1 cupful of celery cut in small pieces, 1 tablespoonful of onion and mayonnaise dressing to which has been added 1 cupful of whipped cream. Arrange the salad the desired color with lettuce, and garnish with hard-cooked eggs cut in quarters, on a bed of crisp lettuce leaves and a little more mayonnaise dressing with thin slices of stuffed olives, parsley or bits of pimento. Any of that may be bought ready-made.

Creamed Turkey with Mushrooms

Melt 1 tablespoonful of butter in a hot pan, blend with 1 tablespoonful of flour. Then, when frothy, add slowly, 1 cupful of cream, stirring constantly, and cook until thick. Add 2 cupfuls of cooked turkey and cook over hot water until the meat is thoroughly heated. Three minutes before serving add 1 cupful of small mushrooms which have been cooked in butter. When they are heated through, pour the mixture into a hot dish and garnish with rounds of toasted bread and parsley.

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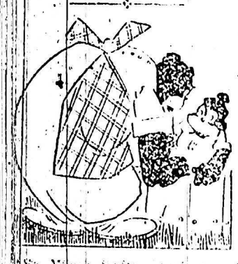
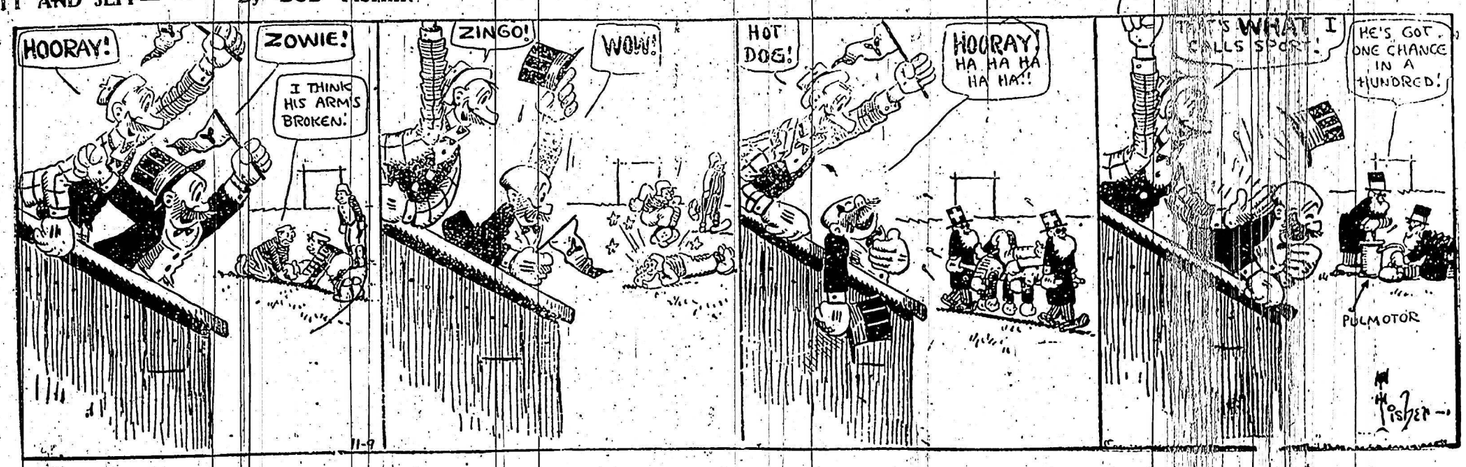


BLESSINGS

[illegible] blessings [illegible] would be [illegible] things, the [illegible] cheerfulness, would be [illegible] Men would be careful [illegible] would be [illegible] for God [illegible] their Father.

WASTE

Waste [illegible] time [illegible]; vain [illegible] vain [illegible] gives way to depressing emotions, resolutely throw them off, and employ the [illegible] in whatever [illegible] work, up[illegible] of [illegible] with [illegible] most pressing and important.

MUTT AND JEFF— By BUD FISHER

Premier MacDonald Will Never Stop These Wars