# Voice of the Press

Canada, The Empire and The World at Large

SPEED - AND SAFETY

This raises the question-do drivers take sufficient care to govern the rate at which they drive by the condition of their tires, their brakes or any other part of the car? No one should drive fast unless the brakes are in a condition to stop the car within reasonable distance.

A railroad engineer never takes his train out without having an assur-ance that the engine has been looked over and checked up. If the examiners find anything wrong they either see the defect is put right, or, if the job is too big for immediate adjustment the engine is put in the repair sho and another one substituted. The en gineer would not feel safe withou that knowledge. The same assurance is required by an airman before be

Personal efficiency as a driver is not enough. Too many motorists are content to see that their car has gas, oit and water, and that it is kept nicedrive faster than an express train without giving a thought to the things that are vital to safety,-St. Thomas Times-Journal.

THINK THIEVES DON'T TAKE CAR There are still persons who seem never to have heard that automobiles sometimes are stolen. That must be the reason cars are left unlocked or the streets-sometimes cars worth thousands of dollars-or locked with the key left in the ignition for the convenience of crooks and 'joy-riders,'

Ottawa lournal.

DIGNITY OF U.S. LAW

A convicted slayer who escaped from the state prison at Bismark, of North Dakota, was recaptured in Chicago, but had to be released when the Dakota authorities could not afford the \$125 that would be required to bring him back—so they said. The dignity of the law!

REMARKABLE PIANIST

The very critical London Press re cently gave generous praise to Miss Mary Munn, a 24-year-old girl from Westmount, Que, when she gave a piano recital recently in the West End from the works of Bach, Chopin Beethoven, Brahms, Ravel and Dob. anyi, "A delight from beginning to end," "she should do great things in the future," poetic and powerful in-terpretation," were some of the phras-cs used, and she had an enthusiastic reception from a large audience.

Miss Munn has been blind from he birth. She has also a blind brother

who is a United Church minister.

There are many fine musicians who are blind. Deprived of the ordinary resources of recreation they take to music and develop latent gifts in a remarkable way. Being blind, they naturally concentrate upon their stud-ies with an intensity and interest that those with sight are liable to miss. Music is their all, their greatest source of pleasure, hence their skill.— St. Thomas Times-Journal.

A PROBLEM

A Polish physician is said to be us ing a solution containing choroform to "dope" pyjamas so that insomnia vic-tims may get a good night's rest. That may be all right for the night, but how does he propose to get his patients up in the morning? — Lindsay Post.

A TWO-WAY PULL There is a tremendous latent de-mand for goods of all sorts on the farms of Western Canada, The farmer's standard of living is down, not because he knows no better but because he cannot help himself. The farms are depleted of consumption and capital goods. They used houses and farm buildings; they need imple-ments; they need furniture; they need clothing; they need motor cars; they need a thousand little things that the cities look upon as common necessi-ties. But they can't get them until agriculture is rehabilitated. It is almost as much to the interest of the cities to rehabilitate the farm as it is to the farmer himself that the farm should conie back. -Vancouver Province.

AN EMPIRE TRADE PROBLEM There are two aspects to the (British Indian cotton trade) situation, In the forefront is the need for Lanca-ent stage of evolution the Dominions shire to find more and more use for the standard Indian short staple cottons, of which these are ample sup. In the background is India's task to grow more longer staple cot ton as a substitute for American varieties, upon the use of which the Lancashire industry has been established Laucashire's problem is to tind an as sured market for the cloths made in whole or in part of Indian cotton and to persuade the spinners who have war in which the United Kingdon never used Indian cotton to take it up.—Times of India, Bombay.

NAZI DEFECT A long list of persons arrested in Germany for insulting remarks abo Nazi leaders, together with the nature of insults, conveys the impression tha one of the things these leaders lack most seriously is a sense of humour.— Kingston Whig Standard.

KISSING IN JAPAN.

Henceforth it is decreed, only the most unexceptionable kissing will be allowed in American movies shown i Japan. Mothers and fathers, and even uncles and aunts will be allowed to kiss babies. Husbands may kiss their wives, wives may kiss husbands; the sweethearts may kiss, but only if their intentions are honorable. But kissing in imported movies between a man and somebody's wife between a and somebody's husband-no it is no to be permitted, "Kisses," says the despatch, very solemuly, "in native Japanese productions will not be permitted under any circumstances what soever."-Vancouver Province.

A THRILL IN POOR TASTE

A New York woman, wife of a former publisher has returned from a visit to Russia in the course of which as she relates, she gave "poor disma Russia a thrill" by making the rounds

of Moscow night clubs bedecked in all her jewels, including the Hope dia-mond, which is supposed to bring misfortune to its wearer.

The woman gives her impression as follows:

There was no enry of the gems in the eyes of those who observed my jewelry. There was only hate,

"I seemed to revive for them the nemory of old Russia and often during that interesting evening I could almost feel the blade of the guillotine at my throat.

"They hated me. That was obvious, I stood for all that women who wear jewels represented. Yet they were fas. Inaied."-Brockville Recorder.

THE SCOTTISH HERRING

Lady Houston, the Boadicea of our generation, has been adding to her good works by urging the British pub lie to eat more herrings. It is a lamentable fact that the Scottish herring industry, is in a dreadful condition sea for a livelihood and to go out in all weathers without having to des-troy the catch because there is no market. Why not make Wednesday a Herring day? The Sunday Joint should be given out by that time, and a good red herring would bring health to the eater, hope to the fisherman, and sat-isfaction to the Chancellor, as it would reduce our import of foreign food-London Sunday Referee.

THE RIFT WITHIN THE LUTE Johannesburg, it is almost superflu-ous to remark is a very progressive city. We know this for ourselves and even if we didn't, there are plenty of tactful and discerning visitors who come here and tell us so. So rapid, in fact, is our advance, that Professor Coulter, of the U.S.A. was made to feel like Rip Van Winkle on revisiting us after only five years' absence. We have, he tells us, "an integrated communal machine, a group co-operating various agencies, a long-time plan, a city social-conscious, dynamically interested, with a clear-cut pur-pose." He might have added that we also have a system which permits horned cattle to run loose in the principal streets. Very few modern cities say the same.-Johannesbur

MORE FACTORIES BEING BUILT During the first six months of this ear, according to reports from 146 local authorities collated by the Ministry of Labor, plans were approved for building factories and workshops throughout Great Britain at a total estimated cost of approximately 3,000. 000 pounds. This compares with a fig. ure of about 1,5000,000 for the corres ponding period of 1935, an increase 66 2-3 per cent. A still greater innding period of 1933, an increase of crease of more than 100 per cent, was shown for the month of June al. one, the figure for 1934 being 734,000 pounds against 307,500 pounds for June, 1933. For the purpose of these statistics, Great Britain is divided in-to 10 areas. In June, 1934, the North and West Midland area was easily first, the figure being 337,960 pounds or nearly half the total. — Industrial

Britain EMPIRE PROBLEMS

Although the doctrine of the Com monwealth may be fundamentally simple, in practice it is not so. For the theory is now advanced that while the Crown is the centre of unity for the Commonwealth as a whole, the King is the soverign of each Domin ion independently and separately Hence the problem: Can a Dominion remain neutral if Great Britain is at war? It is an issue which has already been debated in these clumns. The responsibilities of League membership go far to make it irrelevant. But pub ic opinion often loses sight of the fact that freedom to make separate treaties has been concealed. At Locarno for instance, the United Kingdom was the only member of the Common-wealth to sign. The Dominions de-clined to sign. If Great Britain become involved in war through the Locarno reaty it would be technically quite ent stage of evolution the Dominion favor constitutional and administrative devolutions within the Common wealth. They are nervous lest their foreign policy should become subservient to foreign policy at Wnitehall. Whilst enjoying the sense of security born of the knowledge that they can count upon the support of the United Kingdom, if they become involved in war on their own account, they are reluctant to commit themselves to any might become involved through enietermaritzburg New Witness.

Livingstone Statue Unveiled



The Statue of David Livingstone, the missionary and explorer, as it was unveiled on the brink of the mighty Victoria Falls, which he discovered in the heart of the Dark Continent, which he first opened to the world. The ceremonies took place in the presence of the largest crowd ever assembled at the Falls, Southern Rhodesia's great natural wonder.

## Canadian Lumber Is Popular in U.K.

Dominion Now Occupies Second Place in British Market

Ottawa.-Canada is rapidly captur ng a larger share of the British mar-tet for its lumber. British Government igures issued here for seven months of the year show that Canada has climbed to second place as a source of supply, being exceeded only by Finland by a narrow margin. In the corresponding period last year, Can-ada held fourth place being exceeded by Finland, Sweden and the United States, and in 1932 she occupied fifth place with Soviet Russia teading all other countries.

GRADING RULES.

Truro, N.S .- The Nova Scotia Lum perman's Association in annual ses. ion, placed themselves on record as favoring definite grading rules to meet the conditions of the United Kingdom market. It was decided that the directors of the association would draw up grading rules to be submitted to each member for approval.

Rufus E. Dickle, of Stewiacke, chairman of the manufacturers' section, Lands and Forest Association, presided at the meeting and outlined he aims of the association

Speakers emphasized the efforts be-ng made to standardize the prices of the Nova Scotia wood products to conform with the prices in other parts of the Dominion, to eliminate compe

# Fears Masculine Fall Towards Nudism

li's Refreshing to Hear Charges Against Men Instead of Women on This Count.

for a slashing attack by a manufac-turer of these articles speaking to clothing merchants of this city.

every nudist there are hundreds of semi-nudists," claimed the speaker. liminated underwear, who go without hats, and who are discarding neckwear, socks and garters, as a direct outgrowth of the nudist move. ment." Speaking of garterless males he hinted that considerable money had

The previous aggregate aggregat ne hinted that considerable money had been spent in a nation-wide research of any family in the United States while research in the United States to determine the bec had been that of the Tremblay opinion of women with regard to male family of St. Joseph de la Rive, Char. nosiery that drops unsupported. "The results will surprise you." he added. In the growing tendency toward nu. dism, there was contained a direct having added their combined ages up and ringing challege to the clothing to 718 years.

dealers. "By supporting this move nent by going without hats and underwear, we are digging our own graves," he declared.

### Powder Away Double Chin and Big Nose

Chicago-Women this fall, if they follow the advice of Paul Rilling of Chicago, former European make-up expert, will require at least two shads of powder. Rilling's theory of make-up

ased on harmonizing lights and shadows, and by creating illusions to change, if needed, the contour of the

To tone down a double chin he ad ocated putting it in the shade by using a Jarker face powder that that applied to the forehead. Like wise if the feminine nose is too prominent it can be subdued by a leeper shade of powder than that sed on the cheeks.

Dividing feminine faces into two classes, the long, narrow counten-ance and the wide, full one, he reommended that in the latter case rouge be applied on the centre of the cheek and shaded toward the ear. The sides of the face should be powdered with a darker shade than the forehead and nose. In the instance of the long narrow face shades the rouge from the centre of the cheek toward the nose and powders the face from the forehead to the chin with darker powder than is used near the ears.

# 809 Years

Total of Quebec Family Twelve—Oldest is 78

Quebec.-The records of a family of whose combined ages reached a total of 809 years have been filed at Drum mondville, Que. The 12 children, the oldest of whom is 78 and the vonnges 56 were born to the late Mr. and Mrs Toronto.-Garterless males came in J. L. G. Manseau. The father was while Mrs\_Manseau name was Jennie McConville, was of Irish descent, born in Ste. Emelie de L'Energie, Que. Manseau died in 1897, "There are men who have while his wife predeceased him by Sixteen children in all were born to

the union and the ages of the 12 still living are: Brothers 76, 73, 72, 67, 65, levoix county, the ten living children of the late Capt. Georges and Madame Tremblay of the Charlevolx village,

## Bank of Canada Stock on Sale

Advance Applicants Required to Apply Again on Stipulated Form

Ottawa - Hundreds of investor sho have showered the finance de artment with applications for stoc in the Bank of Canada since the pro posal to establish it was made public last Winter, will be required to start all over again.

When the 100,000 shares go on the market Tuesday morning sebscrip-tions will be considered only if made on the official form accompanied by the statutory declaration of eligi bility. These forms have been place at strategic points throughout the Dominion and subscriptions will be received and considered if posted be fore midnight on the day the book close, not later than Thursday next

Minister of Finance E. N. Rhode, and his staff will make the allocation of stock and will seek to achieve as while a continuous provible. In accordance with the statute, no employe or officer of a bank may own stock and the investor must be British subject ordinarily resident is Canada. The bank will be authorized to pay a cumulative dividend of 41/2 per cent. payable half yearly. Fifty shares is the maximum any one per son may own.

## Woman Appointed To Welfare Post

Miss N. H. Wark, Hamilton, Engaged by Ontario Government

Toronto,—Miss Nellie H. Wark, pro-minent social worker of Hamilton, has been made a senior official of the Ontario Department of Public Welfare and will take over a post practically the same as the position of an Assistant Deputy Minister. Announcement of her appointment was made recent-ly from the offices of Hon, David A, Croll, Minister of Public Welfare and Municipal Affairs.

Miss Wark has had a distinguished career, and is chief supervisor and director of social work in Hamilton, She is a native of Manitoba, and was edu cated in Carman, Man, high school and Brandon, Man., Normal school

### White Shoes For Navy

London, - The Admiralty has de cided states Fleet Orders that in the future, with No. 3 dress (frock coat with epaulettes) and white trousers, white shoes should be worn on board and, weather permitting, on shore. Wellingtons or half-wellingtons will continue to be worn in bad weather

## Who Proposed?



Was it Rudy Vallee or Was it Rudy Vallee or some other chap who proposed to Frances Singer (above), Kansas City entertainer? Her lawyer in New York says she will sue Rudy for \$250,000 damages, alleging breach of promise to marry her. Vallee denies even a nodding acquaintance with her.



# Woman's World

By Mair M. Morgan

VERSATILE CUCUMBER

If you've never cooked cucumbers before—and judging by the friends who looked surprised when we ment ioned fried, baked and creamed cucumbers and said "Tell us how," a great many women have not—nor's the time to begin for at this season "cukes" are both plentiful and inexpansive mere to be the time to be the time to be the time to begin for at this season "cukes" are both plentiful and inexpansive the time to the time to be t

In the recipes below we've also in cluded some rules for pickling cu-cumbers which we think you'll find easy, economical and reliable.

BOILED CUCUMBERS

Pare cucumbers, cut in pieces and ook until soft in boiling salted water -about 20 or 25 minutes. Drain, mash cucumbers and season with butter, salt and pepper

CREAMED CUCUMBERS

Prepare as for boiling, and when ooked drain and pour a thin white sauce over pieces.

FRIED CUCUMBERS

Pare cucumbers and cut lengthwise in 1-3 inches slices. Dry between towels, sprinkle with salt and pepper dip in crumbs, egg, and crumbs again fry in deep fat and drain.

## STUFFED CUCUMBERS

Pare 3 cucumbers, cut in halves crosswise, remove seeds and let stand in cold water 30 minutes. Drain, wipe and fill with force meat Place upright on a trivet in a sauce pan. Half surround with white stock cover and cook 40 minutes. Place on thin slices of dry toast, cut circular shapes, and pour around 114 cups Bechamel Sauce. Serve as vegetable course or an entree.

FORCE-MEAT FOR CUCUMBER Half cup fine stale bread crumbs, 1 cup minced yeal, ½ cup milk, 2 tablespoons butter, white 1 egg, salt, few grains cayenne, slight nutmeg.

Cook bread and milk to a paste, add butter, white of egg beaten stiff and seasonings; then add veal.

BECHAMEL SAUCE

One and a half cups white stock, 1 slice onion, 1 slice carrot, bit of bay leaf, sprig of parsley, 14 cup butter, 14 cup flour, 1 cup scalded milk, 1/2 teaspoon salt, 1-8 teaspoon pepper. Cook stock 20 minutes with onion

carrot bay leaf and parsley then strain; there should be 1 cupful. Melt outter add flour and gradually stock and milk. Season with salt and pepper.

JELLIED CUCUMBER SALAD One pint grated cucumber, salt and paprika, 2 tablespoons oil, 1 tablespoon gelatine, 2 tablespoons cold water, 5 halves walnuts, watercress.

Grate enough peeled cucumber to make one pint and season with salt, paprika and oil. Add gelatine, sof-tened in cold water, to heated cucumber mixture. In bottom of each mold place half a walnut meat and pour over mixture. Cool and when hardened serve on bed of cress with mayonnaise sprinkled with paprika.

### CUCUMBER-STUFFED TOMATOES

Peel as many ripe tomatoes as you have people to serve. Remove hearts. and set shells on ice to chill. Pare out of season or out of pocketbook tomato hearts, season with French This luscious fruit is perhaps best tomato hearts, season with French dressing, salt and pepper and fill in its natural state. Yet at breakfast lightly into tomato shells. Serve on ottuce with French dressing or may

SWEET PICKLED CUCUMBER One dozen ripe cucumbers, three pounds sugar, one quart vinegar, 2 tablespoons mustard seeds, 1 table- with plain or whipped cream poured tablespoons mustard seeds, I tablespoon each cloves, and stick cianamon. Peel cucumbers, cut in two lengthwise, scrape out seeds with silver spoon, salt and let stand overnight. Drain and dry cucumbers. Make a syrup of sugar and vinegar Add mustard seed and also whole cinnamon and cloves tied in a bag Boil cucumbers in this syrup only a few moments until they are glassy They must remain crisp. jars and cover air-tight.

## CHOW-CHOW

One qt. very small cucumbers, qt. large ripe cucumbers cut in small pieces, 1 qt. green tomatoes, sliced, 1 qt. onions, sliced, 1 qt. small onions, 1 qt. cauliflower, 4 green peppers (seeds removed) cut fine, 1 frigerator until needed. Serve with cup salt to 4 qts. water, 6 tablespoons additional poaches and whipped mustard, 1 teaspoon tumeric pow-

| der, 1 up flour, 11/2 cups sugar. \$ pints vinegar. Mix first 7 ingredients cover with salt water and let stand 24 hous. Heat brine slowly until pour gradually on the remaining quart of vinegar heated in a double boiler.

#### UNRIPE CUCUMBER PICKLES (gherkins)

Wipe 4 qts, small unripe cucum-ers. Put in a stone jar and add 1 cup salt dissolved in 2 qts. boiling water and let stand 3 days. Drain cucumbers from brine, bring brice to boiling-point, pour over cucumbers and again let Stalls Sedays; report Drain, wipe cucumbers, and pour over 1 gallon boiling water in which 1 tablespoon alum has been dis-solved. Let stand 6 nours, then drain from alum water. Cook cucumbers 10 minutes, a few at a time, in one-fourth the following mixture heated to boiling-point and boiled 10 min-

One gallon vinegar, 2 sticks cinnamon, 4 red peppers, 2 tablespoons allspice berries, 2 tablespoons cloves. Strain remaining liquor over pickles which have been put in a stone jar.

#### A PIECE OF PUMPKIN

To keep cut pumpkins and marrows from becoming mouldy keep handy a piece of notepaper or any paper with a good surface, brown will do. As soon as you cut the pumpkin or marrow seal up the place by covering it with paper. The moist beads which coze out will serve as glue. Do not use a porous paper, as this would be useless. The soft seeds may be taken away as well as the pulpy part, and if this is done cover the space with paper. Then put the vegetable in a very dry, warm place; the sun will not injure it, but on no account allow rain or dew to get on it. Treated this way a pumpkin or marrow will keep from two weeks to month.

## CAST-OFF STOCKINGS

It is quite possible to make a, very satisfactory child's jumper from a pair of old lisle, silk, or woollen stockings. Cut off the feet, generally the only part that is worn. These will not be required, but will do to clean brass. Cut off enough for sleeves from narrow or ankle end of stockings and lay aside. The part that is left—that is, the tops of the stockings—forms the body of the jumper. Cut up the seams, lay each flat, join at sides, also at top of sides for arm holes. Cut out round for neck, put in sleeves, and finish neck and sleeves by turning in and feather-stitching.

## DELICIOUS FRUIT

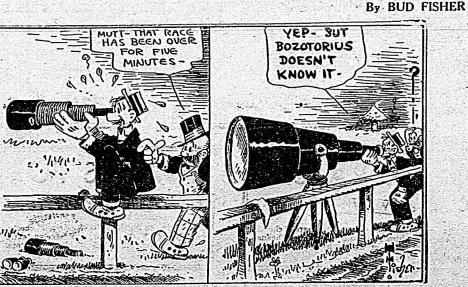
Peaches are a gift of the that should be featured on the menu three times a day until they become

sugar and cream, they seem just per-fect. In a smooth mousse or ice cream they're a dessert fit for a king and woman chef:

To make it, you need: I cup peach juice, 1 cup sliced peaches, ½ cup sugar, 1 cup milk, 2 tablespoons gelatin, 1 cup heavy cream.

Soak gelatin in 4 tablespoons of cold water. Put milk and sugar in double boiler on stove. When hot add gelatin. Strain and set to cool. When it begins to thicken add peach juice, stir in gently. When cool fold in heavy cream which has been whipped. Line mold with sliced peaches. Pour in mixture and set inside re-frigerator until needed. Serve with cream.

MUTI AND JEFF-



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