

## Are Juries Any Use?

By HOWARD ARMSTRONG

Another English judge has been moved to express in public his bewilderment at a jury's decision. It was a case in which a man was found guilty at Leicestershire Assizes of committing perjury.

"I confess I do not follow the reasoning which led the jury to their verdict," said Mr. Justice Branson. But all the same, he had to accept it, and the defendant was sentenced to eighteen months' imprisonment.

### It's the Practice that Counts

The British jury system provides plenty of opportunities for eloquent platitudes—"an impregnable rock of justice," and so on—but is it all that it is made out to be? Is there any other side of legal administration whose efficiency is the subject of quite so much doubt?

Certainly the theory of the thing is not bad, but it is the way it works out in practice that matters. "Twelve good men and true" are chosen from the ranks of the citizens to hear the evidence on both sides and return a verdict accordingly.

But how often does one find on a jury twelve persons who are really capable of following the evidence in an intricate case and deciding where justice lies? Of course, the judge sums up for them, but often enough a summing-up is not exactly easy to understand.

### Struggling Along

I happened to be a member of a jury a few weeks ago. I found myself one of a company of ten men and two women. Most of the former obviously earned their living in non-intellectual occupations, and the women were elderly housewives who had never had the slightest experience of anything beyond their own homes.

We were engaged for three days in a complicated civil action involving hundreds of pounds. Three days, mind you—it's a long time to try to keep untrained lay minds concentrated on new points constantly cropping up and juggled with by highly skilled K.C.'s who reveal in legal subtleties.

Well, we struggled along with it all as well as we could, though the whispered questions among the jury showed that the task was almost beyond certain members. The judge summed up, and we retired to consider our verdict.

### Secrets of the Jury-Room

I am not allowed to reveal what took place in the jury-room, but I left it with the impression that to choose twelve persons haphazard and allot them a task of this kind is asking too much.

Our remuneration for those three weary days of service was one shilling each. I did not grumble, although the rate of pay is a constant grievance among jurymen. No. 1 came to the conclusion that, as jurymen, shilling was rather more than most of us were worth.

Yet—and this is the serious point—what we said "went"; our verdict meant quite a lot of money in the pockets of one party, and quite a lot out of the pockets of the other. Ought not such issues to be decided by specially qualified people?

It is sometimes said that there is not much logic behind a British jury, but that there is a lot of humanity. Certainly juries are very human, where as I suppose judges and counsel are only legal experts. But the human element is not everything it is made out to be.

The human element is a wobbly sort of thing in a court of law. It often means that the jury is swayed by feelings and prejudices instead of by reason. There have been lots of examples of this.

If a defendant at a provincial assizes is a popular man in the district, the jury is apt to be biased in his favor from the beginning of the case; on the other hand, if he is hated he can hardly expect a favorable verdict, which is the reason why such trials are sometimes taken to another district.

Juries are even liable to be partial to particular counsel. There was a case in which a favorite barrister appeared for the defence. When the jury were asked whether the defendant was guilty or not guilty the reply was: "We finds for Measter Garge, sir." Further pressed, the reply was: "We can't go fur wrong if us finds for Measter Garge."

Nearly every man has strong opinions on some question or other. When he goes into the jurybox he takes those strong opinions with him, and as he is so "human," he cannot help being influenced by them if a case affecting them arises.

Take an action brought by an employee against his employer. As most of the men on the jury will be employees themselves, some of them with distinct grievances against employers in general, where are their sympathies likely to be?

### Too Human by Half

There is no question that, in such cases, the plaintiff will probably start

with an advantage. It will be freely admitted that personal feeling should be kept severely under control while in the jury-box, but how often does this happen?

I have spent a good deal of time in the courts. It is marvellous what, with the best of intentions, a jury is capable of. If counsel bullies a defendant or asks questions out of what appears to be pure "cussedness," the jury make a mental note in the defendant's favor. If counsel tries to flatter the men in the box, resentment may be aroused, and it may be reflected in the verdict.

Juries, in fact, are so "human" that they are not reliable. Only a trained lawyer is capable of hearing evidence and giving a decision impartially without being swayed by his own prejudices; at any rate, he is the most likely person to reach this ideal.

### Fair Play for Jurors

I do not think we should suffer if the jury system were abolished. If that cannot be done, at all events let the legal authorities begin to give jurymen a little consideration. Why should unoffending citizens be kept waiting in attendance at a court for a week on the off-chance that their services will be wanted in the jury-box. Why should the convenience of judges, counsel, court officials, litigants, witnesses—in fact, everybody's convenience—be studied in preference to that of the jury? After all, most of these people are well paid for their time, while the jurymen receives only a shilling per case, however long it lasts.

## Tested Recipes

### Meat and Vegetables En Casserole

Take 1 pound of stew meat, cut in inch pieces. Place a layer of meat in bean pot, sprinkle with pepper and salt, then a tablespoon flour, next a layer of sliced onion, a layer of potatoes, and so on, until the meat is used up. Cover with a up of cold water; place in oven covered, and bake slowly 3 or 4 hours, adding more water as necessary.

### Oatmeal Cookies

One egg, 1 cup sugar,  $\frac{3}{4}$  cup shortening, 1 tablespoon molasses, 4 tablespoons sweet milk, 1 teaspoon cinnamon, 1 teaspoon soda,  $\frac{1}{4}$  teaspoon salt,  $1\frac{1}{2}$  cups flour,  $2\frac{1}{2}$  cups rolled oats.

### Canned Blueberries

Pick over berries and wash by placing in a strainer and lifting up and down in a pan of cold water, then put them into a preserving kettle with a small quantity of water to prevent berries from burning. Cook until soft, stirring occasionally, and put in jars. No sugar is required, but a sprinkling of salt makes an agreeable addition. This recipe may also be used for huckleberries.

### Peach Cream Pie

One teaspoon cornstarch, 1 cup thin cream, 2 egg yolks,  $\frac{1}{2}$  cup sugar. Cook over hot water as for a pudding. Add  $1\frac{1}{2}$  cups peach pulp, using fresh or canned fruit. Cook for 5 minutes then fill a baked pie shell. Cover with meringue made with the 2 egg whites and brown in oven.

### Banbury Tarts

One-quarter cup each of raisins, dates, figs, nuts, 1 up brown sugar, 1 tablespoon flour, 1 egg, juice and rind of lemon. Chop fruit and nuts, mix with flour and sugar; add beaten egg, lemon rind and juice. Mix all together. Roll out plain pastry, cut in squares, place spoonful of mixture on each. Fold diagonally, press edges. Bake at 400 degrees.

### Shrimp Wiggle

One can peas, 1 can shrimp, season highly with a little Worcestershire sauce. Make a cream sauce, seasoning with salt, pepper and paprika, and pour over them. Serve on toast with a slice of lemon.

### Egg Daisies

Two level tablespoons butter, 2 tablespoons flour, 1 cup milk, salt, 4 hard-boiled eggs. Make a sauce of butter, flour, milk and salt; add whites of eggs, chopped fine. Cut buttered toast in pointed pieces and arrange on plate to form daisy petals. Cover with sauce and put egg yolks through potato ricer, in the centre.

### Custard Pie

Two and one-half cups milk, 3 eggs, 2-3 cup sugar, pinch of salt. Scald milk, add beaten eggs with sugar combined, add salt. Bake until set, about  $\frac{1}{2}$  hour.

### Steamed Blueberry Dumplings

Put 4 tablespoons berries in bottom of cup. Place a tablespoon of the following batter on top: 2 ups flour, 4 teaspoons baking powder, one-half teaspoon salt, 2 teaspoons butter and three-fourths cup milk. Steam and turn upside down in deep sauce dishes and serve with vanilla sauce.

## THOUGHTS

Your thoughts may be epoch-making ones; but until you pen them or speak them the world will not know they exist.

## Tasty Sandwiches

**Apple Sandwiches**—One ripe apple, 1 stalk celery,  $\frac{1}{2}$  green pepper; chop together and moisten with mayonnaise. Use with white or graham bread.

**Peanut-Pineapple Sandwiches**—Use 2 parts pineapple to 1 part peanut butter and spread on white bread.

**Chopped Meat and Nut Sandwiches**—Use equal parts chopped chicken, beef or other cold meat and walnuts. Moistened with mayonnaise.

**Jam and Cheese Sandwiches**—Spread 1 slice of buttered white bread with cream cheese, the other with jam or jelly. Sprinkle with nuts and put together.

**Raisin, Celery and Nut Sandwiches**—Cook 1 cup of chopped raisins till soft. Add 1 cup chopped celery, 1 cup chopped walnuts, and moisten with 1 teaspoon of lemon juice and mayonnaise. Keep in covered jar for use.

Here is another nice filling to have on hand: One cup peanut butter,  $1\frac{1}{4}$  cups blackberry jam or jelly,  $1\frac{1}{2}$  cups chopped raisins, 1 cup pecan or almond meats, chopped.

**Cheese Sandwiches**—One half-pound cheese, 3 sweet cucumber pickles. Grind through the food chopper. Thin out with mayonnaise dressing and place between buttered bread.

**Dried Beef Sandwiches**—For 12 sandwiches, soak  $\frac{1}{2}$  pound dried beef in cold water one hour. Then dry, roll in flour and fry in dripping; place between thin slices of buttered bread.

**Indian Sandwiches**—Mix mashed sardines with yolk of hard-boiled egg and cooked salad dressing. Spread on unbuttered bread.

**New Sandwiches**—Thin out peanut butter with a little water and add 2 tablespoons ketchup. Mix well and spread on buttered bread.

**Salmon Sandwiches**—To 1 cup salmon, chopped fine, add 3 tablespoons cooked salad dressing. Season and spread on buttered bread.

**Date Sandwiches**—One-half cup of dates,  $\frac{1}{2}$  cup walnuts chopped,  $\frac{1}{2}$  cup sweet cream; mix well all together and spread on buttered bread.

**Celery Sandwiches**—Equal parts of finely minced celery and cheese, moistened with 2 tablespoons salad dressing. Season with salt and paprika, spread on thin slices of buttered bread.

**Ham Sandwiches**—One pound ham (ground), 6 hard-boiled eggs, 10 sweet pickles,  $\frac{1}{2}$  cup nut meats; mix with salad dressing and spread on buttered bread.

**Sausage Sandwich**—Fry sausage until a nice brown. When cool mix a little fine cut celery with pepper and add a few fine cut pickles. Take thin slices of buttered bread cover with a lettuce leaf and place the sausage between.



She—"Don't press me so hard for a dance."  
He: "I won't do that until we're dancing."

## Hybrid Plant to Produce Cotton

### "Brotex" Latest Substitute Discovered by English Scientist

Considerable interest is being taken in textile circles in England in connection with a development of a hybrid plant which has been named "brotex" and which has been discovered by Leonard Browning, a research horticulturist, it is learned from McGill University.

It is stated that the plant is grown from seed and matures rapidly, requiring about 15 months. It attains a height of eight to 10 feet and a stem circumference of from eight to 10 inches.

It is a biennial and produces a commercial crop of fibre in the first year and seeds at the end of the second year. It is claimed to yield three raw materials of great commercial value: a fibre for textile purposes which it is stated forms an efficient substitute for cotton wood cellulose in the second year from the fibre stem which can be used in paper making, and seed which can be used in the manufacture of cattle food.

Apparently the experimental trials have proven highly satisfactory to those financing the scheme and this coming year thousands of acres are to be planted with seed obtained this fall.

In well-informed quarters it is considered there are market possibilities for the development of the plant as a substitute for cotton, possibly in part for wood and undoubtedly experiments will be made in Canada and in other parts of the Empire to try out the possibilities for growth of the plant.

Prof. Harold Hibbert, professor of industrial and cellulose chemistry at McGill University, states that the facts had been brought to his attention in the course of scientific research and he believed, as far as he knew, that they were accurate.

## The Drain of Gold

Economicism in the Review of Reviews (London): The centre of financial gravity has moved from New York to Paris. We are no longer anxiously watching America. We are watching France, who has been busy converting her foreign balances, dollars and sterling, into gold. It is alleged that the movement is the result of the shifting of private balances, but inquiries go to show that official balances, the balances of the French Treasury, are also being moved to Paris. Whatever the cause of the movement, it is occasioning serious embarrassment to this country. This country has made great sacrifices for the gold standard. It is doubted whether the industrialists and business men would have agreed to return to gold at the pre-war parity, had they been able to foresee its consequences to industry. But we relied upon the rest of the world to play the game as we did. None of the other participants in the war have done so.

### Spoiled Him

He used to be a slave to work—used to,  
For with his business now he's done;  
He took up golf for exercise—then  
One unlucky day he made a hole in one.

### Oyster Recipe

An oyster met an oyster  
And they were oysters two.  
Two oysters met two oysters  
And they were oysters, too.  
Four oysters met a pint of milk  
And they were oyster stew.

## Sir Hubert Still Sticks to Whiskers



ARCTIC EXPLORER WEDS ACTRESS IN CLEVELAND

Sir George Hubert Wilkins, noted Arctic explorer (extreme right), and his bride, the former Miss Suzanne Bennett.

## Owl-Laffs

There's nothing like a wedding  
To make a feller learn.  
At first he thinks she's his'n,  
But later learns he's her'n.

A husband's first idea is to protect his wife, but it slowly dawns on him that he'll be doing well if he protects himself.

"Wisdom causeth the face to shine," says the Bible. But we've never seen anybody with enough of it to have to use dimmers.

That fat of the land are diabetic.

"Ah," murmured Happiness to herself, "Here is a man too busy to notice that I am here. I will camp with him."

### A Fellow Feeling

A wanderer drifted into the side door of a gymnasium just in time to see an acrobat, who was practicing, do a cart-wheel, flip-flop and full twisting back somersault.

"Brother, I know just how you feel," said he, "I drank some of that same stuff yesterday."

### The Soap Question

Girl—"Have you any 'Life Buoy'?"  
Drug Clerk—"Just start something and you'll find out."

No one ever did work for an indifferent boss.

When a man gets the best of his wife in an argument he's what the Bible would call "more than conqueror."

Chinese girls should have no difficulty in learning stenography. There is no spelling in that language.

"I was reared in the lap of luxury," said the multi-millionaire's daughter. "Try mine for a change," suggested the impecunious young man.

If his mouth is grim and his face flushed, the lady he is teaching to swim is his wife.

"A close friend," said some one, "may be a precious possession, but most of us prefer one who will loosen up occasionally."

Lecturing Explorer—"Just to show you the advance of our civilization, in the past the Eskimos used to eat candles for dessert."

Clever Young Hardware Clerk—"And now, I suppose, they eat electric light bulbs?"

### Autumn Hopes and Fears

#### Stranger:

"Who fears December's windy ways,  
Who minds the winter's freezing days,  
When logs are piled upon the blaze  
And all is warm inside?"

"Why fret about approaching snow,  
Why fear a coal bill to owe,  
When cheer is by the fireside's glow,  
In the nest where we abide?"

#### City Dweller:

"Your talk's all right for country folks  
Who burn big logs of sturdy oak,  
But here that stuff is all a joke—  
Just listen to me cough."

"The days of fire are at an end;  
On steam heat here we must depend,  
And that's a game of just pretend—  
My toes are freezing off."

A city can't have much of anything until it has cleanliness.

## "No Smoking"

Whatever may be the reaction of passengers to the Graf Zeppelin to the "no smoking" rule, at least it will meet with the approval of members of the United States Forestry Service. They recently have shown conclusively that cigarettes and cigars thrown from airplanes may cause serious forest fires. "To procure some dependable information, experiments with a forest patrol plane were conducted at the Spokane airport," says the report. "Lighted cigars and plain tipped cigarettes of brands commonly in use were dropped from altitudes of approximately 500 and 1,000 feet above the ground. At the time of the tests the temperature was about 75 degrees Fahrenheit, relative humidity 34 per cent, and wind movement about seven miles an hour. Of six cigarettes recovered four were still burning when picked up.

"All five cigars recovered" were still burning. It did not appear that increasing the height of fall from 500 to 1,000 feet was an important factor."

## The Worm Turns

London Sunday Express (Ind.): Mr. Snowden, much to the joy of his fellow-countrymen, at last has struck a blow for the overburdened taxpayers of England. Foreigners feel as if the rabbit had suddenly turned and bitten the gamekeeper.