

FAMOUS CODE TELEGRAM AND THE ALLEGED TRANSLATION AS PREPARED BY D. D. MCKENZIE M.P., AND DECLARED A FORGERY BY HON. ARTHUR MEIGHEN



CANADIAN PACIFIC R.Y. CO'S TELEGRAM

TELEGRAM

CABLE CONNECTIONS TO ALL PARTS OF THE WORLD

Form with fields for 'To', 'By', 'Time Sent', 'Time Recd', 'Check' and a 'Read the following message' section.

Winnipeg, Nov. 30th, 1917,

Sir Robt. L. Borden, Ottawa, Ont.

Duncan Lobby Osier Tottering spasm weapons, fracos Manitoba ordaining, work, towed, imaginative, fracos, Selkirk, batten, dress bleasable, Provencher, MacDonald antiquarianism, Springfield, Scarlatina pruned, ordaining, drifting, natured, mentally, wood, paddock, amphibological, moratricious, belle.

Arthur Meighen,

Charge Union Govt. Committee.

NURTURED

Above is a reproduction of code message purporting to the telegram which went over the wires. It is all typewritten.

FIND CELESTINE IN TOWNSHIP.

Domion Sugar Co. Discovers Large Deposit Near Renfrew. Renfrew, Oct. 9.—There are indications that the township of Bagot may become famous in the near future. The Dominion Sugar Co. has been experimenting for some time with celestite or strontium, a large deposit of which has been found in this township, a few miles from Renfrew, and of which they are prepared to order in carloads. It is said that by the use of celestite only one process is necessary in refining sugar, while three are required in the use of lime. The substance has also been found to be of great value in the paint and chemical trade, and it is said that a large firm in Toronto is prepared to give an order for 8,000 tons.

Deposits of celestite in Canada are said to be few and none show the quality and quantity as has been discovered in the adjacent township.

MONUMENT FOR POLAND.

To Commemorate Dead and Honor Living Soldiers. Renfrew, Oct. 9.—A Renfrew marble dealer has just shipped to Poland, in Lanark county, a monument to commemorate both the dead and the living of that place who took part in the great war. The dead number two, while of the living there are twelve. The cost will be met by public subscriptions. The monument, which weighs about four tons, was made from marble quarried at Portage du Fort, a few miles from Renfrew. The unveiling is announced to take place on October 11th.

FOR COOKING PURPOSES

CORN OIL SUPPLANTING HIGH-PRICED OLIVE OILS. Oil Used for Frying Onions Can Then Be Used to Bake Delicate Cakes—By Edwin F. Bowers, M.D., Author of "Side-Stepping Ill-Health," "Zone Therapy," Etc. The world has made another important discovery. This time it has to do with an essential article of food—the lack of which, during the war, was found to work a greater hardship upon a population than the deprivation of any other variety of food form.

This nutritive substance is fat. The particular fat which has been evolved by the food experts into an indispensable article of food is the oil derived from the germ of corn. It has been found that this oil is unusually rich in lecithin, considered by many physiologists as one of the most important tonics, restoratives, and tissue-builders known to science.

Lecithin is a dominant element in the fat that goes to make up brain and nerve cells, and has a very decided effect in increasing nutrition. Corn oil is digested and assimilated more readily than almost any other variety of fat, either animal or vegetable. In addition, however, corn oil has valuable culinary uses, particularly because of the fact that the burning point of this oil is so much higher than that of other oils of animal fats. Corn oil stands a temperature of six hundred and fifty degrees before it burns, whereas butter, for

instance, burns at two hundred and fifty degrees, goose grease at four hundred, lard at four hundred and twenty-five, cotton seed oil at five hundred and thirty-five, and olive oil at six hundred degrees. It is the low burning property of animal fats that makes frying with these fats such a nuisance around meal-time in most kitchens. For the degree of heat generated by gas, gasoline, coal, wood, or electricity averages about two thousand degrees. The higher burning point of corn oil, on the contrary, lends itself admirably to modern cooking methods, and it makes it possible to cook food quickly, and at a higher temperature, without, at the same time, burning and searing the food.

No Kitchen Odors. Meat, fish, or odoriferous vegetables, cooked in corn oil, are quickly sealed over on their surfaces. This forces them to retain the flavors and odors otherwise lost during the process of cooking with quick-burning fats. So complete is this sealing effect that many families who employ corn oil in cooking, fry meat or fishballs, onions, and other food products all in the same pan, finishing up, not infrequently, by using this same oil for the baking of a delicately flavored cake or some form of pastry—without carrying the slightest odor or flavor from one food to the other.

The oil content in corn averages about five per cent. of the grain. So that from a three billion bushel crop of grain there is a potential prospect of four hundred million gallons of corn oil, which insures a comparatively inexpensive article of diet.

Corn oil is a clear, limpid, pale yellow fluid, free from odor, and with an agreeable sweet flavor. It possesses qualities of palatability that do not have to be acquired. It has been found that corn oil is a great improvement over butter in the making of cakes, cookies and puddings, while it is superior to lard as a shortener for biscuits, pie crusts, bread and crackers.

In fact, the great pie, bread and cracker manufacturers have found corn oil much more satisfactory and economical than other forms of shortening, in the preparation of cheese straws, muffins, bran gems and other delicacies, it has given better results than anything heretofore used.

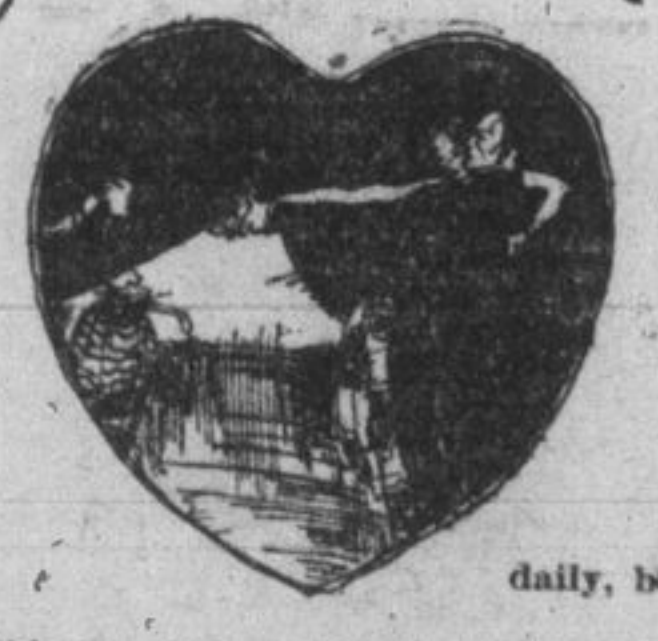
Housewives who have poured two or three tablespoons of this oil over a roast of beef or lamb, or veal, find that it checks the seeping out of the meat substances, and causes the meat to cook in its own rich juices. This gives an unusual tenderness to the roast, and increases measurably the meat flavor. It also facilitates the thorough cooking of the roast, and prevents the outside from being burnt into a disagreeable tasting and indigestible cinder.

As a dressing in the form of a mayonnaise or French dressing for cold boiled vegetables, such as cabbage, beets, turnips, potatoes, cauliflower and other vegetables, corn oil is all that the most critical epicure could desire.

In fact, it is not going too far to state that corn oil will, within the next decade or two, do more to make the much abused human stomach over into a healthy organ, than any one discovery of modern times.

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"Then for the first time I realized I did not know whether John had a mother—I knew nothing of his family. For the three weeks we had known each other it had been sufficient for John that I should listen to his words of love—and sufficient for me that he should speak them. Suddenly my heart stood still. Who was this man I had married?"

"I was telling myself that I was the wickedest woman in the world—the very wickedest. I, Kate Gordon, had wished that my husband, the man to whom I had been married for three years—the father of my baby—were dead."



"Love and Married Life"

READ IT DAILY IN THE WHIG



Handwritten notes: Would like one thousand dollars at large for Manitoba of which 300 for Selkirk balance divided between Provencher, Macdonald and Springfield with same proportion no matter what our allotment may be.

THE MEMO WHICH HON. ARTHUR MEIGHEN SAID IS FORGERY.

Above is a reproduction of a photograph of the alleged original of code telegram produced in the House of Commons by D. D. McKenzie, who declined to leave this and the other exhibits in the custody of the House, but consented to let Mr. Meighen see them. Mr. Meighen declared it a forgery, and tumultuous scenes followed.

Table with columns: Word, No., plus, Result. It lists various words and their corresponding numbers and results, such as 'Would', 'like', 'one', 'thousand', etc.

ILLUSTRATING "CODING AND DECODING."

Two of Mr. McKenzie's photographs as represented here with purported to show how the original memo was translated into a code message. The four column headings are "word," "no.," "plus" and "Result." To Decode, the opposite process would be necessary.

Whale With Hind Legs. Victoria, B.C., Oct. 9.—A female hump-back whale, having two hind legs, fifty inches in length, has been caught at the Kykut Whaling Station. Manager Buck, of the Con- siderable store, long vacant, indicates that somebody has not yet discovered classified advertising.

This Splendid New Story Will Start on Tuesday, October 14th