

LOOKING 'EM OVER

(By Tec.) Excellent Workout Over thirty young stalwarts reported for Abegweit practice on Saturday afternoon...

St. Stephen Wins Moncton C. C.'s reputed to be one of the craftiest baseball aggregations in the three provinces...

Miles Did Well Johnny Miles' showing in the Hamilton Olympic trial marathon on Saturday...

Dempsey's Plans—What Are They? Jack Dempsey v. Max Schmeling

Patron Saint Of Dentistry (By The Canadian Press) DENTISTRY appeals to a woman as much as does the making of fine embroidery...

Bull Snakes, House Pets (By The Canadian Press) TONAPAH, Nev., Sept. 19—City dwellers, who happen to stray from the beaten path...

Signs Produce Humor (United Press) MEMPHIS, Tenn., Sept. 19—A sign on a restaurant here read, "Closing Temporarily—Remodeling Finances..."

Tiny Swordfish Caught (United Press) BOSTON, Sept. 19—The smallest swordfish ever landed at this old fishing port was brought in by the trawler Dacia...

Old Wedding Ring Found (United Press) MONTICELLO, Wis., Sept. 19—While hoeing in his garden, Harvey Elmer found a gold wedding ring which his father lost nearly thirty years ago...

Classified Ads LOST—IN FRONT OF EATON'S store, a pocket-book containing papers of value to owner only. Please return to Sheriff's Office.

Customer—"Ah, Mr. Wopser, it's the old story—the women always pay." Shopkeeper—"Well, if you had a look through my books you'd find that some of 'em didn't."

Customer—"Do you know, I'm losing my memory. It's worrying me to death." Jones—(sympathetically)—"Never mind, old man. Forget all about it."

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MILES SECOND IN OLYMPIC TRIAL GRINDBALL TITLE

(Canadian Press) HAMILTON, Ont., Sept. 20—Amid the greatest ovation ever given to a local athlete, Harold Webster of this city won the Olympic trial marathon here yesterday...

TRINITY UNITED CHURCH "God is calling our people and the nations by chastisement and discipline. The world has lost its way, and has strayed like a lost sheep..."

Phil LeBlanc started for the C. C.'s on the slab but got away to a bad start. Two hits in a row and a glaring error behind him opened the way for three Mohawk tallies...

"LIGHTNING STORM AT NEW ZEALAND — A correspondent in New Zealand, King's County, gives a graphic description of an experience of a farmer's family during the severe thunder and lightning storm on Wednesday last...

King George Wears Tartan BALMORAL, Scotland, Sept. 19—King George and his sons wear the "Queen Victoria tartan" when attending any public functions in Scotland...

JAPS ADOPT WESTERN WOOING MEMPHIS, Sept. 19. (U.P.)—Japanese women are adopting western theories of love and marriage, and the "in-between" who used to help the parents arrange marriages for their daughters with men of their parents' choosing is losing out...

Gum: "Do you know any reliable rule for estimating the cost of living?" Boyle: "Yes. Take your income—whatever that may be—and add 10 per cent."

"Do you think it hurts my vanity to stand in front of the mirror?" asked Rose. "No," replied her brother wickedly. "It only stimulates your imagination!"

ST. STEPHEN IN OLYMPIC TRIAL GRINDBALL TITLE

(Canadian Press) MONCTON, N. B., Sept. 20—The St. Stephen Mohawks won the New Brunswick baseball championship on the M. A. A. field here yesterday afternoon...

SCHOOL BOARD—At a meeting of the City School Board Saturday morning a tentative lease of the new annex to Queen Square School was discussed...

Apply Apple Adage "An apple a day—" you know how it goes. There is just one improvement on the old saying that would be sound medically at least— and that would be to make it "Three apples a day"—raw or cooked, for the apple is one of our most valuable fruits...

Apple Sauce Cake 1 1/2 cups sugar. 1/2 cup butter. 1 egg. 3/4 cups flour. 5 teaspoons baking powder. 1/4 teaspoon salt. Juice and grated rind of 1/4 lemon. 1/4 teaspoon cloves. 1/4 teaspoon nutmeg. 2 teaspoons cinnamon. 1 1/2 cups unswetened mashed apple sauce. 1 cup raisins. 1-3 cup nutmeats. Cream butter and sugar well, add beaten egg. Mix and sift all dry ingredients and add alternately with apple sauce, beating well...

Apple Surprise 6 firm tart apples. 2 cups cooked mashed sweet potatoes. Salt and pepper. 2 tablespoons butter. 1-3 cup hot rich milk. Cut a slice from the top of each apple and scoop out the pulp using a strong teaspoon (this may be used for apple sauce or salad). Add butter, milk and seasonings to the mashed sweet potato, and beat till light. Fill the apples with the mixture. Sprinkle with fine crumbs and bake in a hot oven, 30 to 40 minutes till the apples are tender. Serve with roast pork, baked ham or pork chops.

Apple Tapioca 1/2 cup tapioca. 1 quart water. Sugar. 6 apples. Nutmeg. Soak the tapioca, and boil in the water till clear, sweetening to taste. Pare and core the apples and place in a baking dish. Fill the cores with sugar. Pour the tapioca around them. Sprinkle with nutmeg, cover and bake till the apples are soft. Serve with cream.

Pickled Apples 2 cups apples. Cinnamon stick, broken in pieces or half teaspoon cinnamon extract. Whole cloves. 1 sliced lemon. 1 cup water. 1/2 cup sugar. 1/4 cup vinegar. Make a syrup by bringing to a boil the water, sugar, vinegar and spices. Add the apples cut in quarters, eighths or slices.

Apple Chutney 1 quart chopped apples. 1 cup raisins. 2 minced onions. 2 minced red peppers. 1/4 cup vinegar. 1 cup water. 1/2 cup sugar. 1 teaspoon celery seed. Paprika. Salt. Other spices if desired. Combine the ingredients, and simmer till the apples are tender and the sauce is thick and clear. Add a little more water if necessary.

PREACHED SERMONS—Yesterday Bishop J. A. O'Sullivan preached two sermons, one at St. Dunstan's Basilica at 11 o'clock, the other at the Church of Most Holy Redeemer at 7 o'clock. The subject of the sermon was "The Love of God and of Our Neighbour."

AUXILIARIES IN CONVENTION—Forty delegates from all parts of Canada representing the Women's Auxiliaries of the Church of England in Canada will arrive in the City during the next two days to attend the annual convention of the organization which opens here on Wednesday morning...

ST. LOUIS BOOK CIRCULATION UP (United Press) ST. LOUIS, Mo., Sept. 19—During the last year the city library circulated 110,797 more books than in the previous year—12 months—This record is due, officials say to the depression.

Very Polite Gentleman—"Excuse me, sir. Have I the pleasure of your acquaintance?" Fellow-bather—"I don't think so, why?" Very Polite Gentleman—"Well, you see, you're—putting on my shirt."

A Scot and an Englishman were indulging in an argument about their respective countries. "Well, after all," the latter said, at last, "there is a little difference between the Englishman and the Scotsman."

Lawyer: "I think I can get you a divorce, madam, for cruel and inhuman treatment. Do you think your husband will fight the suit?" Woman: "Fight! Why, the little shrimp is afraid to come into any room where I am!"

Soak the tapioca, and boil in the water till clear, sweetening to taste. Pare and core the apples and place in a baking dish. Fill the cores with sugar. Pour the tapioca around them. Sprinkle with nutmeg, cover and bake till the apples are soft. Serve with cream.

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Stolen Cars Reach Montreal

(Canadian Press) MONTREAL, Sept. 19—Montreal owners of five automobiles stolen from the city streets during the past year regained possession of the cars recovered for them in Prince Edward Island by Operative H. G. Smith, of the Canadian Automobile Recovery Bureau.

The Garden Where Dahlias have failed this year especially in cases of stunted growth the cause is most probably due to having been set out too late. Tubers that were started indoors or in frames and planted out with strong root growth had a chance of taking hold but those planted straight in the ground especially if at a late date, were forced into leaf by the hot June weather and lacked sufficient root growth to carry them along and have remained stunted and where they have bloomed has been very indifferent.

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GREAT BRITAIN Continued from page 1

withdrawn from the London market. The withdrawals have been met partly from gold and foreign currency held by the Bank of England, partly from proceeds of a credit of \$50,000,000 (\$250,000,000) which shortly matures, secured by the Bank of England from New York and Paris, and partly from proceeds of French and American credits, amounting to \$50,000,000 (\$250,000,000) recently obtained by the Government. During the last few days, withdrawals of foreign balances have accelerated so sharply that His Majesty's Government felt it was bound to take the decision mentioned above. This decision will, of course, not affect obligations of His Majesty's Government or of the Bank of England, which are payable in foreign currencies.

"Gold holdings of the Bank of England amount to some £130,000,000 (\$650,000,000) and, having regard to contingencies which may have to be met, it is inadvisable to allow this reserve to be further reduced. There will be no interruption of ordinary banking business. Banks will be open as usual for the convenience of their customers and there is no reason why sterling transfers should be affected in any way.

Many Dahlias that one sees carry far too much foliage, and this is especially so when tubers have been kept from the previous year and perhaps a larger tuber or even two or three are planted together, and the result is a crop of thin shoots that choke each other in the early stages and later on obstruct the light when the buds and blooms demand it. It is much preferable to start the plant off to a single stem, pinch out the centre then grow it on with three or four main branches, which results in a strong plant with open centre to admit air and sunshine where it is most needed.

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INSPECTION OF LOCAL NAVAL RESERVE CORPS

Commander Olan Ottawa, Express Satisfaction At Progress Made. On Friday evening, Sept. 18, the local company of the Canadian Volunteer Reserve, inspected by the Director of Naval Reserves Commander J. E. W. Olan, D. S. C., who arrived from the Department of National Defence, Ottawa, for that purpose...

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