

GRAND OPENING

of our
Fall Millinery
and
Ladies' Fall and
Winter Coats

Special Showing Friday and
Saturday, Sept. 17-18

JONES BROS., APOHAQUI

S A F E T Y	C. P. White Manager	The White Electric Co.	Sussex Tel. 60	F I R S T
	MAY WE HELP YOU? WE GIVE			
	ELECTRICAL SUPPLIES AND APPLIANCES.	Satisfaction Efficiency Responsibility Value Interest Convenience Economy	GET OUR DISCOUNT ON RADIOS, ETC. EDISON LAMPS.	
	MOTORS RANGES.		Shor.: Main St., Opposite Kings County Garage	
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Those Late Pickles

Spiced Pickled Cabbage
THE large, purple Dutch cabbage is the best for pickling. When the outside leaves have been removed, cut the cabbage in quarters, then into thin shreds across the leaf. The hard part of the stalks is generally cut away but it is a matter of taste, as some people like it. Sprinkle plentifully with salt, and let it remain twenty-four hours. Drain from the liquid and wash in just enough cold water to cover the cabbage. Remove cabbage, and measure amount of water used. This will be the quantity of vinegar now necessary.

To each quart of vinegar allow an ounce each of peppercorns and mustard seed, a couple of bay leaves, and one-fourth of an ounce of allspice. Boil the vinegar with the spices fifteen minutes; let it become cold. Dry the shredded cabbage by squeezing it in a cloth; it is then arranged in jars, and the cold vinegar poured over. In a fortnight it will be fit for use, and, like onions, it should not be kept too long, or it will lose its bright red color and become flabby.

Spiced Quinces

PEEL, core and quarter the quinces, weigh them and put into a preserving kettle with only enough water to prevent them burning, cover and let them cook over the back of the fire about twenty minutes. Into another kettle put eight pounds of fruit, four pounds of sugar, one ounce of whole cloves, and one quart of vinegar. When this liquid is boiling turn in the quinces and let them cook until they are tender, but retain their shape. Skim out the fruit and put into a jar; then boil the liquid down to a rich syrup, and pour over the quinces, filling the jar.

Onion and Tomato Pickle

WASH and slice one peck of green tomatoes and six onions. Pack the sliced vegetables in a jar, sprinkle a large cup of salt through them. Let them stand twenty-four hours, and then turn the vegetables into a colander and drain. Put the drained vegetables in a preserving kettle, cover them with fresh water, and put the

kettle over the fire and let the contents boil fifteen minutes. When the vegetables are cool take a four quart jar and pack them in, making alternate layers of vegetables and dressing. To make the dressing, put in a bowl half an ounce of ground mace, the same quantity of ground cloves, one teaspoon each of black pepper and gin-

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ger, two pounds of brown sugar, two papers of celery seed, one half cup of white mustard seed, and a quarter of a pound of ground mustard. Mix together and moisten with a little vinegar to make a paste. Have enough vinegar boiling to fill the jar and pour it over the whole.

Preserved Grapes

REMOVE the pulp from the skins by pressing it out with the thumb and fingers. Put the pulp into a saucepan over the fire and cook until soft; then rub through a sieve and reject the seeds. Put juice, pulp and skins into a preserving kettle and to every pint of fruit add one pound of granulated sugar, and cook until the juice is a thick sirup when cold.

Pickled Mushrooms

THE mushrooms should be freshly gathered and of the small, button variety. Cut off the stalks from as many mushrooms as are required, and clean the caps by rubbing them with a flannel dipped in salt; put in a pan with a little salt, pepper, and powdered mace sprinkled between the layers. Place them uncovered, over a moderate heat, shake pan frequently until the juice has evaporated. Cover with vinegar, bring almost to a boil and pack in glass jars tightly covered.

Lemon Pickles

TAKE twelve large lemons, wipe them with a damp cloth and cut in eighths. Put them in a pan with one half cup of salt, eight cloves of garlic, one half tablespoon each of powdered mace, nutmeg, Cayenne pepper, and allspice, and quarter of a pound of mustard; add half a gallon of the best vinegar, and bring gradually to a boil; let simmer gently for half an hour. Put in a large jar and stir daily for a month, after which time place in small glass jars and tightly cork and wax.

Peach Chips

SLICE firm, ripe peaches quite thin; boil until clear in a syrup made of half their weight in sugar. Remove from sirup with a skimmer; lay carefully on dishes and set in the sun until perfectly dry; sprinkle well with granulated sugar and pack in jars. This is a dainty concoction to keep on hand to serve with ices or to form a border for molded desserts.

BARNESVILLE

Sept. 6—The farmers in this place have about finished haying, and all report a good crop.

Mr. Fred Floyd, Mr. and Mrs. William Floyd and family, who were visitors in Barnesville last week, have returned to their home in Monticello, Maine.

Bessie Maxwell and William Maxwell were guests of Mildred Duncan, Friday evening.

Mr. and Mrs. Wallace L. Floyd have returned to Detroit after visiting relatives in Barnesville.

Mr. David S. Floyd was the guest of Mr. and Mrs. Duncan last week. Ethel Curran motored to Saint John Saturday morning to attend the Exhibition.

Miss Bertha Maxwell from Boston, has been spending the summer with her parents, Mr. and Mrs. David Maxwell.

Mr. Harold Dalling was the guest of Mr. and Mrs. Richard Hosford last week.

Miss Bertha Maxwell and Joseph Maxwell motored to Saint John Friday evening.

Mr. and Mrs. William Floyd, Doris, Florence and Arlene Floyd, and Mildred Duncan, were calling on Mr. and Mrs. Richard Hosford and Mr. and Mrs. Walter Boyne one evening last week.

A large number of people from Barnesville attended the Titusville picnic last Wednesday and enjoyed a very pleasant afternoon.

Mildred Duncan was the guest of Bessie Maxwell Saturday evening.

The Barnesville school has reopened with Miss Wilson as teacher, and the Connor Settlement school with Mrs. E. L. Floyd as teacher.

Mr. James Mason, who was employed in the Admiral Beatty Hotel, has returned home.

Mrs. Herbert Peck and son Frederick have returned to Saint John after visiting Mr. and Mrs. R. J. Totten. Inspector Marr has been visiting the schools in this vicinity.

COLLINA

Sept. 6—Mr. and Mrs. Avard Menzie and daughter of Saskatchewan, and Dr. Ernest Menzie, of Montreal, are spending a short time visiting friends after an absence of about 20 years.

Mrs. M. A. Sheehan, of Belleisle Station, is spending a few days with her daughter.

Little Bernice Kelly, who has been spending the summer with her aunt, Mrs. Wm. McFarlane, returned to her home in Carsonville on Sunday.

Mr. and Mrs. Gray Sprague and children spent Sunday guests of Mr. and Mrs. Stewart and Mr. and Mrs. Jos. Sharpe.

Mrs. McDonald and children, who have spent the summer months with the former's parents, Mr. and Mrs. Jacob Holmes, returned to her home in Ontario on Friday.

Mrs. G. Septimus Ford left on Friday for Sherbrooke, Que., where she will spend some time visiting friends.

On Sunday Mr. and Mrs. Charles Stewart visited Mr. Ober Hughes, Highfield, who is very ill at the home of Mr. F. Carmichael.

Mrs. Michael O'Neill, accompanied by her granddaughter, Miss Edith Joyne, spent a few days recently in Saint John.

Mrs. Manford Currie and children, of Sussex, spent Labor Day with Mr. and Mrs. Joseph Sharpe.

CORN HILL

Sept. 6—Mr. and Mrs. John H. Branscombe and daughter Alice, of Moncton, attended church here on Sunday.

Rev. Milton Addison, pastor of the United Baptist Church, preached his farewell sermon here on Sunday morning, August 29th.

Mr. and Mrs. Geo. W. Keith returned home Saturday evening after spending some time in Hartford, Conn., with their son Percy.

Oran Dunfield, who has been quite sick, is somewhat improved.

A. T. Stockton spent Saturday in Sussex on business.

Mrs. Jessie Parlee, Sussex, was a visitor Sunday with her friend, Mrs. A. T. Stockton.

James Elliott, Mrs. Margaret Elliott and Mr. and Mrs. A. D. Rouse, Moncton, spent Labor Day here with relatives.

Mr. and Mrs. Charles Clarke and family of Canada, were Sunday guests of Mr. and Mrs. James E. Marr.

Mr. and Mrs. John Burnett and daughter and Mrs. Margaret Burnett, of Maine, were week-end guests of Mr. and Mrs. John W. Brown, Conn., is spending a few days here with relatives.

Mr. and Mrs. I. B. Burlock and Clarence Hayes, of Norton, enjoyed a pleasant motor trip to Woodstock and other places of interest last week.

The Orange parade and service was held here on Sunday afternoon and was largely attended. The sermon was delivered by the Rev. Abram Perry, Pettitodiac.

Mr. and Mrs. Alfred G. Parkin, of Pettitodiac, were Sunday guests of relatives.

CLOVER HILL

Sept. 6—Our school has opened with Miss Reid of Saltspings in charge.

The farmers in this district have finished haying and all report a good crop.

Frank Baxter has bought a new threshing machine and expects to do a good business.

M. J. Reid, of Sussex, was in this place today.

Roy Campbell spent one day last week in Saint John.

Rev. W. A. Wood, of Norton, held service here Friday evening.

Mr. and Mrs. Frank Cassidy, of Boston, accompanied by F. J. Cassidy, spent the week-end with Mr. F. E. Cassidy.

Mr. and Mrs. Frank Baxter spent Sunday in Norton.

Mr. and Mrs. Roy Campbell and J. E. Mercer spent one day last week in Hillsdale.

James A. Campbell, of Saltspings, spent Friday in this place.

GOVERNMENT CAMPAIGN IN ROYAL

The following meetings have been arranged:

FRIDAY, SEPT. 10th.

Imperial Theatre, Sussex—Hon. G. B. Jones, Hon. J. A. Murray.

Southfield—A. J. Brooks, M. L. A., J. Wm. Smith, M. L. A.

SATURDAY, SEPT. 11th.

Havelock Corner—Hon. G. B. Jones, Hon. J. A. Murray.

Apoahqui—A. J. Brooks, M. L. A., J. Wm. Smith, M. L. A.

EVERYBODY COME
TO THE
GOVERNMENT MEETING

AT THE
IMPERIAL THEATRE, SUSSEX
ON

Friday, September 10

HON. GEORGE B. JONES

MINISTER OF LABOR, and

HON. JAMES A. MURRAY

Ex-Premier of New Brunswick

WILL DISCUSS THE ISSUES OF THE DAY.

M. Garfield White, the chairman, will open the meeting at 8.15 p. m.

VOTE FOR
Hon. George B. Jones

On TUESDAY, SEPTEMBER 14

By Marking Your Ballot Thus:--

1 HON. GEORGE B. JONES,
of Apoahqui, in the County of Kings, Merchant.

2 DUNCAN H. McALISTER,
of the Town of Sussex, in the County of Kings, Medical Doctor.

And Give Kings County a Cabinet
Minister for the First Time
in 30 Years.

GOVERNMENT SUPPORTERS ARE INVITED
TO THE IMPERIAL THEATRE ELECTION
NIGHT TO RECEIVE THE RETURNS.
SEATS WILL BE RESERVED FOR LADIES.

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