

Children Cry for Fletcher's

CASTORIA

Fletcher's Castoria is strictly a remedy for Infants and Children. Foods are specially prepared for babies. A baby's medicine is even more essential for Baby. Remedies primarily prepared for grown-ups are not interchangeable. It was the need of a remedy for the common ailments of Infants and Children that brought Castoria before the public after years of research, and no claim has been made for it that its use for over 30 years has not proven.

What is CASTORIA?

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other narcotic substance. Its age is its guarantee. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic and Diarrhoea; allaying Feverishness arising therefrom, and by regulating the Stomach and Bowels, aids the assimilation of Food; giving healthy and natural sleep. The Children's Comfort—The Mother's Friend.

GENUINE CASTORIA ALWAYS

Bears the Signature of

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JANUARY 3rd

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WINTER TERM atFREDERICTON
BUSINESS COLLEGEIn order that provision can be
made for all who wish to enroll
for the January Classes, you are
asked to apply for admission as
soon as possible. If you have not
had full particulars, writeW. J. OSBORNE,
Fredericton, N.B. Principal.OF INTEREST TO
WOMEN

COOKIES FOR THE YULETIDE.

When the recipe calls for sour cream it means real thick rich sour cream and not sour milk. This may be ordered from the milkman the day before it is used.

I have particularly mentioned the space allowed on the baking sheets between small cookies macaroons, kisses and the like. If they are crowded they will spread and meet in a solid mass and their original shape be lost. They must be dropped or placed on the baking sheet's at least one and one half inches apart.

ALMOND CHOCOLATE RINGS.

To one half pound of almond paste, work in gradually the unbeaten white of three eggs adding them one at a time and beating each one into a mixture before adding another. Beat in gradually two thirds cup of sugar add two squares of chocolate melted; beat until thoroughly blended. Cover and set aside in a cold place until chilled. Shape in the hands in small balls of uniform size; roll balls under the fingers to lengthen to pieces the size of a lead pencil and tapering at the ends. Roll in finely chopped pecan nut meats bring the ends together to form rings about one and one half inches in diameter. It may be necessary to moisten the ends to make them remain in place. Remove each with a spatula to buttered baking sheets setting them one and one half inches apart. Bake in a moderate oven until delicately browned and crisp.

SOUR CREAM COOKIES.

Cream one half cup of butter add gradually one cup of sugar stirring constantly; beat two eggs until thick. Sift together two and one cups of bread flour and one half teaspoon of soda. Add to mixture continue stirring until ingredients are well blended. Chill the dough thoroughly. Roll in a thin sheet shape with a small cutter and arrange on buttered baking sheet one inch apart. Brush tops over with slightly beaten whites of eggs sprinkle with granulated sugar and bake in a hot oven. More flour may be needed if necessary, add it in very small quantities.

FIG BARS.

Use the recipe for sour cream cookies, adding just enough extra flour to make a soft dough to roll. Chill the dough thoroughly. Roll part of the dough at a time to one eighth inch thickness cut into strips the shape and size of Saratoga wafers. Arrange them evenly on buttered baking sheets one and one half inches apart, spread not quite to the edge with fig paste; brush the edges with cold water, set another strip above paste, press lightly together on the edges brush over with slightly beaten white of egg, sprinkle with coarse granulated sugar and bake twelve minutes in a medium oven. Remove from baking sheets to cake coolers with a spatula.

FIG PASTE

Cook one half pound of washed figs in water to cover until skins are tender and water is almost entirely evaporated. Then turn into a double boiler add one fourth cup of sugar and continue cooking until sugar is melted and figs have absorbed the syrup. Cool and finely chop; flavor with grated orange or lemon peel and use as directed.

PEACH FILLING FOR CAKE.

Beat cream enough to measure and add a cup of powdered sugar and one cup of peach pulp made by mashing a can of peaches with a fork. Mix these ingredients gently but thoroughly, add the juice of half a lemon and a little salt and spread between layers of fresh cake.

PEACH MERINGUE.

Put peaches which have been quartered into a buttered dish sprinkle with sugar and bake until done covering if necessary. Then cover with a stiff meringue and bake until brown. Cool gradually to keep the meringue from falling.

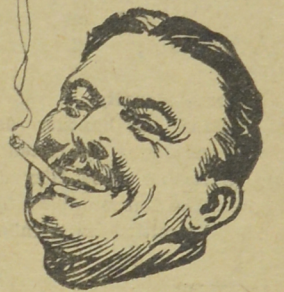
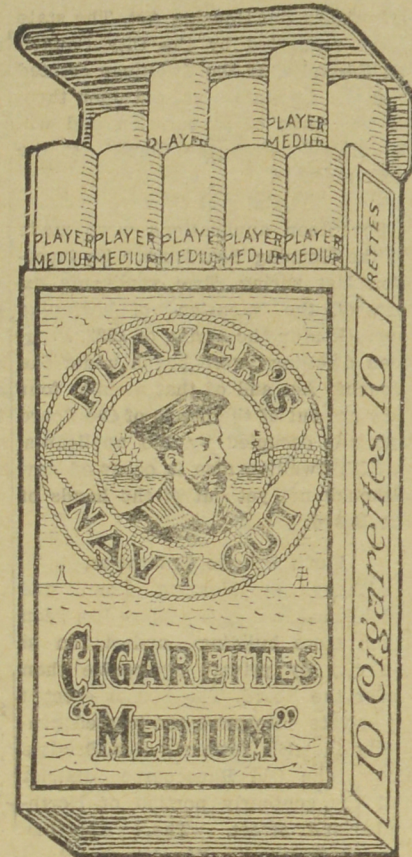
PEACH COBBLER.

Make a rich biscuit dough with eggs and sugar added and put it in a thick layer over the deep dish filled with peaches and place a cup in the centre of the dish to hold the crust in position.

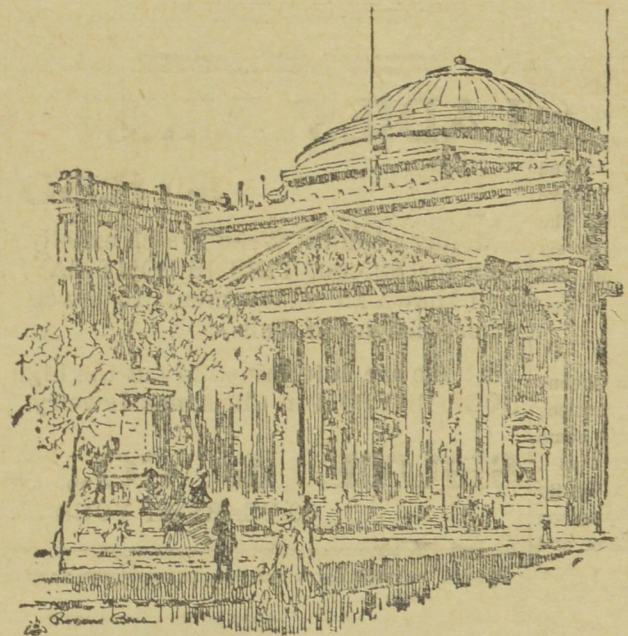
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