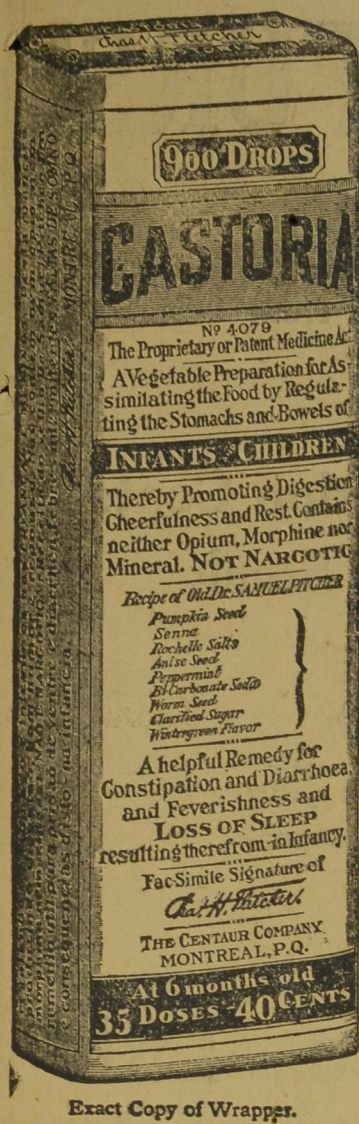




CASTORIA

For Infants and Children.

Mothers Know That
Genuine Castoria

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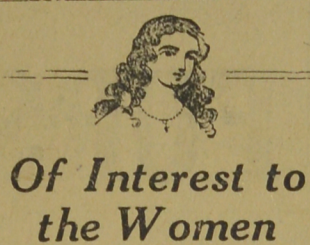
Chas. H. Fletcher

In
Use

For Over
Thirty Years

CASTORIA

THE CENTAUR COMPANY, NEW YORK CITY.



Of Interest to
the Women

GRAPE MARMALADE.

Remove the seeds from a quantity of grapes; green, ripe wild or cultivated will answer and allow one pound of sugar to each pound of fruit. Put the grapes over the fire with a little water and boil twenty minutes. Add the sugar at this point and cook until a drop poured upon a cool surface will retain its shape. It is then ready to be poured into cups or glasses.

GRAPE RELISH.

This is an inexpensive but delicious relish (to serve with meats or poultry) especially when one is fortunate enough to own a grape vine. Underripe grapes are preferable but any kind will answer. After picking seven pounds of grapes from the stems, pulp and skins must be separated. Put the latter into a preserving kettle over the fire with only sufficient water to prevent burning.

In another kettle cook the pulp until the seeds loosen, then rub through a sieve and put in with the skins, together with half a pint of vinegar, three pounds of sugar and one teaspoonful each cloves, allspice and cinnamon. Boil until quite thick, then bottle and seal.

GRAPE JAM.

The process of making grape butter is similar to that of grape marmalade, except that the grapes should be fairly ripe and half a pound of sugar should be used instead of pound for pound. The butter should be cooked until quite thick and the stirring should be frequent to prevent sticking.

GRAPE JAM.

Stew the grapes in a little water press through a coarse sieve or colander, then return to the kettle and add three-fourths of a pound of sugar to one pound of the pulped fruit. Boil for three-fourths of an hour stirring constantly. Pour in jars or bowls and cover.

GRAPE PRESERVES.

Squeeze with your fingers the pulp from each grape. Put the pulps on the fire and boil them until tender, then press them through a colander so that the seeds may be taken out. Now add the skins to the pulps and juice. Put a cupful of sugar to each cupful of fruit, boil all together until of a thick consistency. Green grape preserves are also nice. In managing the green grapes halve them and extract seeds with a small knife. Put also a cup of sugar to a cupful of fruit.

A DELICIOUS JAM.

A jam made from grapes and oranges combined is not as well known as it should be. With grapes in season and oranges at a reasonable price this is a good time to try it. Anyway only the skins of the oranges are required so the fruit itself can be served at the table. Thus there will be no waste whatever.

Take six pounds of grapes two pounds of raisins, four pounds of sugar and four oranges. Remove the yellow peel very carefully, refusing all the white and chop fine together with the seeded raisins. Put the pulp of the grapes into a kettle preserving the skins. Cook the former until soft enough to rub through a colander. Add this to the skins and cook for fifteen minutes. Now put in the raisins, orange peel and sugar and simmer gently until the mixture jellies. It is delicious.

THE DIFFERENCE.

When Cynthia smiles and all is fair
Her liquid laughter woos the air.
Her cheeks so round
Her chin so smooth,
End in a dimple made by love.

When Cynthia frowns and all is drear
Her scolding splits the atmosphere
Her jaw so strong
And chin, though small,
Appear to have no end at all.

FLAPPERS' EARS.

Dame Fashion tells you little dears.
So happy and so young, carefree,
That you've got to bare your ears—
Well, go ahead; you can't scare me.

RED ROSE TEA is one of the first
package Teas sold in the Maritime Provinces—
for 28 years it has been the foremost.



RED ROSE COFFEE is as generously
good as RED ROSE TEA.

12

AUTO PROBLEM HAS BEEN SOLVED BY DANISH LAW MAKERS

(Los Angeles Times.)

Speaking of traffic laws, now you do—

To drive a car along the Danish highways the first thing you must get is a certificate from an eye specialist disclosing the fact that you can see a driver a block away. This will cost you about \$1.

Second, you must visit a doctor and undergo a rigid physical examination—and incidentally the doctor, before he can examine you must have known you for five years, and, worse yet, be able to swear that you are not subject to fits of temporary insanity and don't beat your wife. That costs you another dollar—the price fixing being done by statute.

If you drink heavily, you're automatically barred. The third step is to get three business men or other friends—not relatives—who have likewise known you for five years, to swear to your sobriety. If you drink at all, you must strike an average of drinks per day, the percentage of alcohol in them, and not it on your application.

If you smoke cigarettes or cigars or a pipe, if you chew cut plug, sniff snuff or wash your teeth in nicotine this also must be noted.

You Take Lessons

Be sure and have your birth certificate handy—if you don't you're out of luck. But if you have you are permitted to make your application, accompanied by a deposit of \$60. This sum is paid to an authorized automobile teacher who gives you—no matter how experienced you are—48 hours of instruction. And the laws read that you can't take more than a four-hour does at any one time.

When he gets through he takes you to police headquarters. Then a sergeant climbs in your car and off you go. As you drive you are subjected to a continuous cross-fire of questions about traffic laws, the operation of your motor, what happens when you put your foot on the gas when you think you've got it on the brake and why the spark plugs spark.

In heavy traffic you are told to cut corners, figure eights and Immelmann turns. And if you get cut alive you are started at the bottom of a long hill and told to put on speed. At the top is a sharp turn in the road; if you make it successfully you are safe momentarily.

Just beyond the turn are numerous sharp stakes embedded in the concrete. These must miss your tires or the afternoon is spoiled. Beyond these are various wooden props scattered haphazardly. This is the last hurdle in the sweepstakes. If you thread the course you are taken back to the station, where the sergeant, if he tells like it, may—may—certify you as a capable driver.

His certificate, your doctor's certificates, your friends' certificates and your birth certificate, together with a bill of sale for your car and sworn affidavits that you own it or want to drive it, are handed to the police captain.

He issues you a card, on one side of which is your photograph, and on the other side the description of the driver and the weight of the car he is permitted to drive. Weight? Yes, if you are licensed to drive a Ford and are caught driving a Mercedes, you go to jail. Your driver's license, however, is good for five years. At the end of that time you go through all the other rigmarole, with the exception of charges. It cost but a dollar.

With this over, then comes the car. Licenses depend on the make and model. For instance, it costs \$200 a year to drive a Cadillac in Denmark

Not quite that much for a driver.

And taxis have a special tax, as well.

But, after you have depleted your letter of credit, sworn yourself blue in the face and been otherwise credentialed, you are turned loose. Tourists than have the opportunity of driving the 200 and some miles to the German border, and once across, go through the whole thing over again. For licenses from other countries are not accorded the courtesies prevailing between the various states in America.

Germany, Austria, France, Switzerland, Spain, the Balkans—each has its set of rules and laws, and each collects what the traffic can stand. And when you tour Europe and want to ship your car back to America—it costs you approximately 100 per cent of its value for duty.

That's why tourists take bicycling trips in Europe.

DIPLOMACY.

Delia: Ye can get a hat just like your missis' velvet wan for sivin dollars at Brown's Bargain Store.

Norah: Yes, an I can get wan for nothin by tellin' me missis aboot the wan in Brown's Bargain Store.

—Boston Transcript.

CLASSIFIED ADS.

Rates: Not More Than 25 Words
25cts. per insertion, \$1 per
Week, \$3 per Month.

WANTED

SALESMEN—WE PAY WEEKLY and offer steady employment selling our complete and exclusive lines of whole root fresh-dug-to-order trees and plants. Best stock and service. We teach and equip you free. A money-making opportunity. Luke Brothers, Montreal.

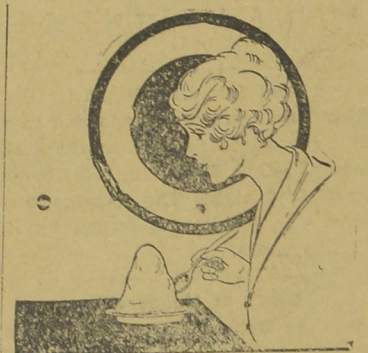
WANTED—Smart boys to deliver and sell the Daily Mail. Apply at once at Mail Office.

WANTED Fur repairs, summer prices this month only. Old Country Furriers, 310 Charlotte Street, Fredericton.

FOR SALE—Two vault doors in good condition. Apply to T. W. Rainsford, 669, Queen Street.

Persons having accommodation for University Students kindly advise by letter, stating terms, etc.

C. C. JONES,
Chancellor.



Capital Brand Ice Cream

Have you visited the Farmers Co-operative Dairy Co. Ltd. at 488 King Street? If not, you should, and try the delicious Ice Cream and Butter made there; also visit the milk room and note the care and cleanliness observed in bottling the milk and cream.

I am sure you would never buy elsewhere after visiting this plant.

FARMERS' CO-OPERATIVE DAIRY CO., LTD.

Phone 663-11 488 King Street

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White Middlings	Shorts
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At lowest market rates

G. W. HODGE

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Electric Light and Power Consumers

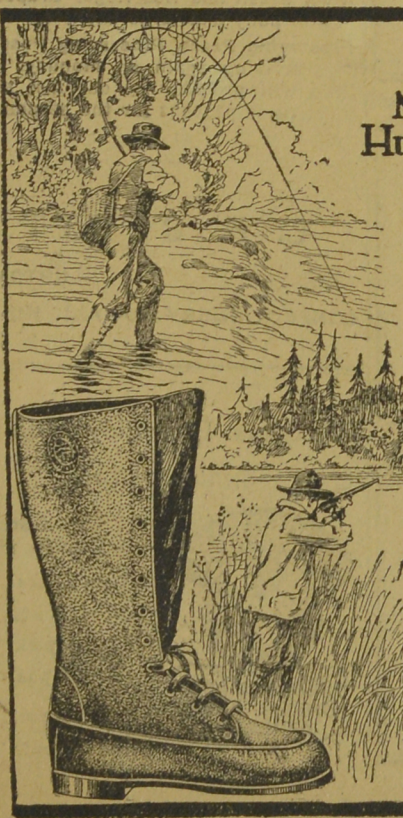
TAKE NOTICE

That all accounts for same, if bills are presented, are payable from the fifth to the tenth inclusive, of each month, at the DEVON branch of the CANADIAN BANK OF COMMERCE.

If you forget or lose your bills you will be obliged to pay same at the office of the Maritime Electric Co. Ltd. or at the Royal Bank at Fredericton.

THE MARITIME ELECTRIC COMPANY

FREDERICTON — NEW BRUNSWICK



PALMER'S Moose Head Brand Hunting & Fishing Boots

For generations hunters and fishermen all over the continent have appreciated the utter dependability, honest materials and sterling construction of these time-tested boots.

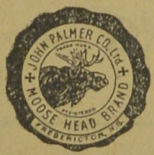
Through bush, streams and the roughest going, these sturdy yet flexible boots will ensure your entire foot comfort. And their wear is proverbial.

Knee High, waterproof with noiseless Flexible Sewed-on Sole of heaviest oil-tanned leather.

Hand made to your individual measure.

Send for Catalogue, showing our complete line.

A Boot For Every Purpose
JOHN PALMER CO., LIMITED
FREDERICTON, N. B.



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to classes which will be
started at

**Fredericton Business
College**

on MONDAY, OCTOBER
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Have you sent in yours?
Address—

W. J. OSBORNE, Principal
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A. E. EARDLEY, 704 King Street.
A. J. HANLON, 83 Regent Street.
W. GRIEVES, Regent & King St.

Fur thieves evidently expect a hard winter.