

EXCEPTIONAL SHOWING OF HOBBERLIN'S SPRING and SUMMER WOOLLENS at NEW LOW PRICES

Three-piece Suit	\$23.50
with Extra Trousers	\$29.50
Three-piece Suit	\$25.00
with Extra Trousers	\$32.25
Three-piece Suit	\$30.00
with Extra Trousers	\$38.75

Every garment tailored to your individual measure with the usual Hobberlin guarantee.

COME IN AND LOOK OVER THE SAMPLES AND YOU WILL BE SURPRISED

CURRIE BROS.

301 Queen Street FREDERICTON, N. B.
Vendors of Angling License and Wood Travel Permits

For the Women

WRAP AROUNDS APPEAL

Skirts, whole coat dresses, even evening gowns, fasten in the back. Some fasten right in the middle of the back—others at the side back.

The wrap-around skirt is rather good with the high waistline, too. For many of the Paris couturiers insist upon the Empire waistline, in every type of frock, too—not only evening wear.

By the higher waistline they do not necessarily mean belts, either—but the molded silhouette that accentuates the bust and falls, form-fitting, straight from below the bust to the knees.

And since the mission in life of the wrap-around skirt seems to be to give complete slimness of silhouette with yet sufficient fullness for movement, it's easy to see how the wrap-around skirt suits the high, molded silhouette.

PEACH UPSIDE-DOWN CAKE

Peach upside-down cake is a dessert which will cook while you are preparing the rest of the meal and will be cooled just enough at serving time to be delicious. It should always be served while still slightly warm, or just when it gets cool. Any fruit upside-down cake is far better when strictly fresh.

Use the proportion of one and one-half large peaches for each serving. Peel and cut the peaches in even sections. Place them in a heavy skillet or upside-down cake pan. For three cups of peaches add one and one-fourth cups sugar, one teaspoon cinnamon and two tablespoons butter. Place over a low fire and when the peaches are nearing the tender stage pour the batter over them.

This is a rich batter, but I like it better than any other recipe for this type cake. Cream together one cup sugar, one half cup butter and two whole eggs. Sift together one and three quarters cups flour, two teaspoons baking powder and one fourth teaspoon salt. Add this to the batter alternately with one-half cup sweet milk. When the batter is well mixed pour it over the fruit and bake in a quick oven until the cake responds to the touch. Then loosen it around the edge of the pan and turn out on a large plate. Do not try to cut it in the skillet and serve piece by piece, as the distribution of fruit will not be even.

PEACH PIE

Make a rich dough for a two-crust pie of one and one-half cups flour, one half teaspoon salt, one half cup solid cooking fat and three or four tablespoons ice cold water. Peel and cut the peaches in halves, remove the pit and slice uniformly so more will fit down in the pan. Three cups peaches will fill the average or nine-inch pie tin. For this amount sift together one and one-fourth cups sugar, two tablespoons cornstarch and one-half teaspoon cinnamon. Work the sugar mixture through the peaches. Put in the pie plate and dot with two tablespoons butter. Add a few extra perforations on the upper crust of the pie so the juice will not try to force itself out around the edges. Dampen the edge of the lower crust with cold water or a little beaten egg white, then press the upper crust firmly onto the lower. This helps seal the two edges together and keeps the juice from boiling out and seeping below the under crust.

Bake for ten minutes, in a 425-degree oven, then lower the oven to 325 and continue cooking for thirty minutes. Fresh peach pie is good served with nutmeg cream. Use one-half teaspoon nutmeg to one cup coffee cream.

CUSTARD PEACH PIE

This method for peach custard pie is a little extra trouble, but while the little and peaches are starting to cook the filling is also cooking. Line a pie tin with a rich crust. Slice sufficient peaches to make a half-inch layer in the bottom of the crust and sprinkle one-fourth cup sugar over them. Place in a hot oven, 400

degrees, and cook ten minutes.

In the meantime make a custard by adding one-fourth cup sugar sifted with one tablespoon flour, one-half teaspoon salt and one-half teaspoon nutmeg to one cup scalded milk. Cook until the flour thickens the milk, then beat two eggs and pour the milk over them. Pour the custard over the peaches and lower the oven to 325 degrees and bake twenty five minutes. Opening the door of the oven to pull out the pie and add the custard hastens the lowering of the heat. The milk in the custard will not separate when the filling is partially cooked and the peaches are heated through.

EGGS WITH ANCHOVY SAUCE

6 slices buttered toast.
6 hard-cooked eggs
4 tablespoons butter
4 tablespoons flour
1-2 teaspoon salt
Pepper
2 teaspoons or more anchovy paste
Melt butter, stir in flour and seasoning, add milk, stir over fire until smooth and thick beat in anchovy paste. Peel eggs and cut in halves. Reheat carefully in sauce and arrange on toast. Garnish with strips of pimento.

GOOD PROGRAM TO BE ON THE AIR TUESDAY

The following is the list of radio programs for Tuesday evening of stations easily picked up in Fredericton:

CFNB FREDERICTON
8.30 a.m.—Weather, News Music.
9.30—Mus-Kee-Kee Program.
12.30—Studio Programme.
1.00—Royal Canadian Concert.

WLW CINCINNATI
6.45—Lowell Thomas.
7.00—Amos 'n' Andy.
7.15—Dog Talk.
7.45—Old Man Sunshine.
8.00—R. G. Dunn Talk.
8.15—The Magician.
8.30—R. F. D. Hour.
8.45—Male Cadets
9.00—Musical Dreams.
9.15—Tony Cabooch
9.30—Serenaders
9.45—Dance Orchestra
10.00—Zigglers on Four
10.45—Peanut Pietro.
11.30—Variety.
11.45—Headlines of Yesterday.
12.00—Dance.

WEAF, NEW YORK
7.00—Hymn Sing.
7.15—Rollickers
7.30—Barbasol Program.
7.45—The Goldbergs.
8.00—Blackstone Plantation.
8.30—Shell Band.
9.00—Artists' Program
9.30—Band.
10.00—Lucky Strike Orchestra.
11.00—To Be Announced.
11.00—Lucky Strike Orch.
11.15—Opry House.
11.30—Jack Denny.
12.00—The Dream Singer.

BRITAIN GREASING WHEELS OF REVIVAL, SAYS STAMP

London, Aug. 2—Success of the con- Secondly, a reduction in taxation with version of \$8,000,000,000 in 5 per cent a stimulus to enterprise. Thirdly, a war loan to a lower rate of interest great fillip to business, for the general said yesterday in an address broadcast rate of interest at which bonds can be now seemed assured, Sir Josiah Stamp floated or even short period money raised. They will now be materially version on such a great scale required lower.

leadership of the highest order, he said, explaining that the advantages of converting the five percent loan to 3½ per cent had been impressed on the investor through an appeal comparing "with the striking of war-time appeals to Patriotism," the terms of which, "have created a feeling everywhere that to convert one's war loans voluntarily and not ask for one's money back is the only thing that a Briton who wishes his country well can possibly do."

He said that for only four percent of the investors, representing two per cent of the loan, asked repayment.

Great Results Hoped

Speaking of results, Sir Josiah said:

"What consequences do we expect? Firstly, \$100,000,000 direct saving in taxation and a redirection of spending power and also further savings as other Government loans are converted.

"Fourthly, renewed sane borrowing by municipalities, cities and Dominions at lower rates, reducing local expenditures and, so far as borrowing proceeds from abroad, encouragement to our export trade. In other words, we are greasing the wheels for a real industrial revival as soon as people believe it is possible.

"Fifthly, an exhibition to many governments abroad that good government credit is worth working for and can be only had by public economy and balanced budgets and undivided political leadership.

If rail security prices are any gauge, that Pennsylvanian who stole a locomotive to go calling on his sweetheart must face a pretty larceny charge.

Costly thy habit as thy purse can buy, and the same goes for your traveling bag.

WJZ, NEW YORK

6.45—Literary Digest.
7.00—Amos 'n' Andy.
7.15—Frankie Masters.
7.30—Swift Program.
7.45—Gene Austin.
8.00—Brigade Exchange.
8.30—Rameses Program.
8.45—Rose Low.
9.00—Household Finance Program.
9.30—Goldman Band.
10.00—The Country Doctor.
10.15—Tune Detective.
10.30—Tish Program.
10.45—Froman Band.
11.00—McCravy Brothers

CKAC MONTREAL

7.00—Vittel.
7.15—Dance Orchestra.
7.45—Vaudeville.
8.00—L'Heure Provinciale.
9.00—Concert Orchestra.
10.00—Canadian Artists.
10.30—Canadian Artists.
11.00—News Events.
11.05—Orchestra.
11.15—Organ of Romance.

WABC NEW YORK

7.15—Piano Pictures.
7.30—Connie Boswell.

8.00—Comedy Skit.
8.15—Abe Lyman's Band.
8.30—Swanee Music.
8.45—Joe Palooka.
9.00—Ben Bernie's Orchestra.
9.30—Crime Club.
10.00—Music that Satisfies.
10.15—Orchestra.
10.30—Columbia Symphony Orchestra.
11.00—Contralto.
11.30—Boswell Orchestra.
12.00—Little Jack Little.

CNRA, Moncton

12.30—Musical Program
1.15—Weather Reports
6.15—Dinner Music
7.15—Weather Report.
9.00—Toronto Organist.
9.30—Toronto Program

Child born in a Chicago trolley has been named "Carroll." When the stork deposits a boy in a bus it will probably be called Buster.

"The writing of books," says Joseph Hergesheimer, "is perhaps the dullest of all possible tasks." Good gracious! doesn't the man ever read?

New low rates
prevail at
Seaside

PICTOU

Breeze-swept, pine-hemmed Pictou with its velvet beach, freshwater lagoon and charming lodge!

Here you can practice vacation economy without stinting your pleasure. Delightful meals and accommodation; ample scope for boating, swimming, tennis, fishing, woodland rambles. A companionable resort; ideal for the kiddies. Plan a family vacation at Pictou this summer.

Full details from the Ticket Agent, Station

CANADIAN NATIONAL

CITY OF FREDERICTON

Notice of Sale of Lands

NOTICE IS HEREBY GIVEN that pursuant to the provisions of the City of Fredericton Assessment Act 1926, there will for the purpose of satisfying Taxes assessed and levied in the said City of Fredericton, for the years mentioned hereunder, against the parties hereinafter named, unless the several sums due, together with the costs of this notice, are sooner paid, be sold at Public Auction in front of the City Hall, in the City of Fredericton, at Eleven o'clock in the forenoon of the FIFTEENTH DAY OF OCTOBER, A.D. 1932, the lands and premises in the said City of Fredericton, hereunder mentioned and set opposite their respective names:

Property to be Sold	Name of Person Assessed	Arrears for Years	Total Due
A lot on south side of Queen Street above Regent, 49 feet front and 71 feet deep	F. B. COLEMAN ESTATE	1929-1930-1931	\$1,850.00
		Interest	\$ 111.00

Dated the Fourth day of August, A.D. 1932.

FRED I. HAVILAND,
City Treasurer of the City of Fredericton.

FENTON E. WOOD

Contractor and Builder,
171 Saunders Street,
Fredericton, N. B.

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A safe, reliable regulating medicine. Sold in three degrees of strength—No. 1, \$1.00; No. 2, \$1.50; No. 3, \$2.00 per box. Sold by all druggists, or sent prepaid on receipt of price. Free pamphlet. Address: THE COOK MEDICINE CO. TORONTO, ONT. (Formerly Windsor)

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BURGHILL-WILKINSON BUILDING
Queen Street Below Regent
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Corner Westmorland and Brunswick Streets

Fredericton, N. B.

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THE DAILY MAIL

is on Sale at the Following Places of business in the city:

J. H. HAWTHORNE Est., Queen street
WESLEY BROS., 286 York street
W. G. QUINN, 147 Westmorland street
ALONZO STAPLES, 100 York street
DAVID H. FERGUSON, 125 Northumberland street.

FERGUSON'S HOP AND GINGER BEER THE BEST

We Keep a Full Line of GROCERIES

F. H. FERGUSON
Corner Northumberland and Brunswick Streets

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