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DENTISTFREDERICTON, N. B.
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Equipment in the City.
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610 Queen Street.

Phone or telegraph orders
shipped on all trains or boats
at short notice.IF YOU ARE THINKING OF AT-
TENDING THE
FREDERICTON
BUSINESS COLLEGENEXT TERM, NOW is the time to
send to us for full particulars, which
will be supplied on application.There is a great demand for young
men and women to take the places of
those who have gone to the firing line.
AddressW. J. OSBORNE, Principal,
Fredericton, N. B.**When Your Clothes**
Need Pressing and
RepairingSEND THEM TO
H. L. ROGERS
And Have Them Done in First Class
Style—"The Old Made New."
83 REGENT STREET.**NOTICE.**The undersigned is prepared to de-
liver cream in the city on Wednesday
and Saturday for 25 cents a quart.
Celery plants for sale at 75 cents
per hundred. Telephone 3300-62.
MRS. E. W. DARCUS,
Fern Hill.**"BETTER STREETS"**
TENDERSSealed tenders addressed to the
City Clerk, Fredericton, will be re-
ceived until Saturday noon the 4th
day of August, for the purchase by
the City of Fredericton of the whole
or part of the following road plant:
One 5-ton and 2-ton Motor Truck;
2 Trilers; one Grader and Scarifier
attachment therefor; suitable Scar-
ifier to attach to Steam Roller; Re-
crusher for Trap Rock; one Truck or
Wagon Loader; one Drag.
R. W. McLELLAN,
Chairman Roads and Streets Com.
121st**Cook's Cotton Root Compound.**A safe, reliable regulating
medicine. Sold in three de-
grees of strength—No. 1, \$1;
No. 2, \$2; No. 3, \$5 per box.
Sold by all druggists, or sent
prepaid on receipt of price.
Free pamphlet. Address:
THE COOK MEDICINE CO.
TORONTO, ONT. (Formerly Watson.)**SOME VALUABLE POINTERS ON**
METHODS OF HOME CANNING

(Continued from page 3.)

Pack whole, quartered or sliced, as desired. Add hot syrup to fill jars. Place
rubbers and tops in position and sterilize length of time given in table.**BERRIES.**The following method is used for berries: Gooseberries may be canned
in cold water the same as rhubarb; if cooked they require more sugar than
other berries, the proportion being 6 cups sugar and 4 cups of water.Clean berries carefully, put in colander or bowl strainer and wash. Pack
in jars, fill with syrup and proceed as with fruit.**CANNED STRAWBERRIES.**Stem berries, wash in cold water. Pack berries closely in jar and fill jar
with syrup. Place rubbers and top in position and sterilize length of time
given in table.**VEGETABLES.**All vegetables except tomatoes should be blanched and cold-dipped before
being packed in jars. Tomatoes are scalded and cold dipped. This treatment
makes unnecessary the three days' sterilization method which is given in so
many of the canning instructions. The boiling water followed by the cold
water treatment is very effective in destroying bacteria spores and moulds.
After blanching and dipping, pack closely, add 1 teaspoonful salt to every
quart jar, pour boiling water down through the vegetables until the jar is
full. Adjust rubbers and covers loosely and sterilize the proper length of
time for each vegetable. Remove from boiler and seal.**CANNED BEANS.**Can same day vegetables are picked. String, cut in small pieces if de-
sired, or leave full length. Blanch 5 to 10 minutes, then plunge quickly in
cold water. Pack in sterile jars, fill with hot water, add 1 teaspoonful salt
to each quart jar. Place in boiler and sterilize length of time given in table.**CANNING OF SOUPS AND MEATS.**After learning how to can fruits and vegetables successfully, the next
step is to can meats, buying them in the winter, when they are comparatively
cheap. Bones that are very often discarded may be made into delicious soup
stock and canned. It will be a delight to the housewife to be able to take
from her supplies a jar of home-canned soup and serve it within a few min-
utes' time.**CANNED MEAT.**Cut meat in small pieces, pack in jars, add salt, adjust rubbers and covers
and steam 3½ hours. Or roast or boil meat for half an hour, then cut in small
pieces, removing bone, gristle and excessive fat, and pack directly into jars.
Fill with gravy from roasting pan or pot liquid, concentrated to one-half its
volume, put rubber and cover in position, and sterilize 3 hours. Seal.**CANNED POULTRY.**Boil fowl until meat can be removed from bones, remove meat from bones
and pack in jars. Fill jars with pot liquid after it has been concentrated
one-half, add 1 teaspoonful salt per quart jar of meat, put rubber and cap in
position and sterilize 3 hours. Another way to pack fowl in jars before cook-
ing, adjust covers and sterilize 3½ hours.**SOUP STOCK.**Secure 25 lbs. of beef hocks, joints and bones containing marrow. Break
bones, place in a thin cloth sack and simmer 6 or 7 hours in five gallons of
water, putting bones on in cold water. Do not salt while simmering. Skim
off all fat, pack while hot in jars, adjust rubbers and covers and sterilize 40
minutes.**CANNED SALMON.**Make a brine of salt and water that will support a potato, and after clean-
ing the fish properly, place in the brine for one-half hour. Remove from brine,
cut into convenient sections and pack in glass jars. Add 1 teaspoonful salt
per quart; adjust covers and sterilize for three hours.**TEMPERANCE**
RALLYA meeting of all those interested in
the repeal of the Scott Act in Fred-
ericton will be held in the Opera
House on Sunday evening, the 29th
instant, at 8.15 o'clock. Hon. Robert
J. Ritchie, Police Magistrate of the
City of St. John, will tell of the won-
derful effects produced in the civic
life of that city, especially as it re-
lates itself to the administration of
justice. The Rev. W. D. Wilson, Chief
Inspector for New Brunswick, will
explain some of the provisions of the
Prohibition Act, and also tell how the
Act is being enforced in other parts of
the Province where it is in effect.**A GOVERNMENT THAT FAILED.**

(Moncton Transcript.)

The government professes to have
discovered that there are 1,750 civil
service employees with whose services
it might dispense. It makes this an-
nouncement under the plea of econ-
omy. The fact that the government
claims that this is so shows that for
three years at least it has not been
practising economy at Ottawa. While
it has been preaching to the masses of
the people to stint and scrape and
save, it has been wasting their money
in reckless prodigality. It is evident-
ly time to turn out such an incompe-
tent government.**EXTRA STRONG CELERY**
PLANTS
CABBAGE AND CAULI-
FLOWER**CUT FLOWERS and**
POTTED PLANTS
At Reasonable Prices.All Telephone orders will re-
ceive our prompt attention.**Ada M. Schleyer**
FLORIST

Charlotte Street

COMISKEY GIVES
TO RED CROSSComiskey, president of the Chicago
Americans, made his fourth contribu-
tion to the American Red Cross, pre-
sents a check for \$3,702.98. This
makes a total of \$10,763.71 he has
given since the baseball season start-
ed, representing 10 per cent. of the
receipts.**HIGH HEeled SHOES**
PUT CORNS ON TOESTells Women How to Dry Up a Corn
So it Lifts Out With-
out Pain.Modern high-heeled footwear buckles
the toes and produces corns, and many
of the thousands of hospital cases of
infection and lockjaw are the result of
women's suicidal habit of trying to cut
away these painful pests.For little cost there can be obtained
at any pharmacy a quarter of an ounce
of a drug called freezone, which is
sufficient to rid ones feet of every hard
or soft corn or callus without the
slightest danger or inconvenience.A few drops applied directly upon
the tender, aching corn stops the sore-
ness and shortly the entire corn, root
and all, lifts right out. It is a sticky
substance, which dries the moment it
is applied, and thousands of men and
women use it because the corn shrivels
up and comes out without inflaming
or even irritating the surrounding tis-
sue or skin. Cut this out and try it if
your corns bother you.**MORE CURES**
AT THE SHRINEQuebec, July 26. — Four confirmed
miraculous cures were recorded at
Ste. Anne de Beupre today. Today is
the Feast of Ste. Anne, and some 10,
000 pilgrims are praying at the shrine.The certified miracles are as fol-
lows. Mrs. Mary Russell, 96 Beach
street, Holyoke, Mass., left her
crutches at the foot of the statue of
the saint, cured of chronic lameness;
Gregoire Belliveau, Three Rivers,
Que., left his crutches and now walks
without them. Leona, six years old,
daughter of Leo Picard, Lauzon,
Levis, cured of lameness and defect-
ive sight, and a little Syrian girl
from the Maritime Provinces, recov-
ered lost sight.


Currant Jelly

*The best zest with
all red meats*
*A pretty and eco-
nomical cake filling*
*A beautiful garnish
for fancy desserts*

MAKE plenty of currant
jelly. All men like this
piquant sweet. Children never
get enough of it. You can
use it in many ways by itself
or in other dishes. Good
home-made jelly is not only
an enjoyable relish but a
nourishing and valuable food.

**A Reliable Recipe for
Currant Jelly**

Gather the currants as soon as
they are red. Do not let them over-
ripen. Wash and mash them lightly
in the kettle. Heat slowly until the
skins look blanched and transparent.
Turn the hot fruit into a flannel
jelly bag wrung out of warm water
and let the juice drip through slowly.
It will take several hours. Measure
the juice into a clean kettle and boil
hard for ten minutes. Do not boil
more than six or eight cupsful at a
time. Meantime heat in the oven
a cup of LANTIC PURE CANE
SUGAR for each cup of juice and
add this at the end of the ten
minutes. Under the most favorable
conditions the jelly will begin to
coat the spoon by the time the sugar
is all dissolved. Sometimes it will
need to be boiled for a few minutes
more. You can tell when the jelly
is done by trying a spoonful on a
cold dry plate.

For all Jellies
Use Lantic Pure Cane Sugar

It is pure and reliable and dissolves quicker.
At preserving time you will find the larger packages
specially convenient.

2 and 5 lb. cartons
10, 20 and 100 lb. sacks

Preserving labels free:
Send a red ball trade-mark
cut from a bag or from the
top panel of carton and we
will mail you a book of
assorted preserving labels,
gummed and printed ready to
attach to the jar. Address

ATLANTIC SUGAR REFINERIES, LIMITED,
Power Building, Montreal. 162

Economy

Many people think they are saving money by buy-
ing cheap tea, forgetting that it is not the cost per pound
but the cost per cup that determines a tea's economy.

You may pay 5 or 10 cents more per pound for Red Rose
Tea than for common tea. But because Red Rose Tea is a
blend of Indian-Assam teas with Ceylons, consisting of the choice
tender shoots and buds—the parts of the tea plant that yield
the largest amount of liquor and the finest flavor—one-third less
is required in the pot to make the same number of cups.

The cost per cup between Red Rose Tea and common tea is then
practically the same. But the flavor—what a difference.

And this distinctive and
delightful flavor and rich strength
is protected by the Red Rose
sealed package. No air, odors
or dust can get in to injure
Red Rose Tea's splendid
quality and economy.

Order a package from
your grocer.

In sealed packages only.

Red Rose crushed coffee is as
generously good as Red Rose
Tea and just as easy to make.



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Holiday Days are HereHe or she when going on a holiday will need one or more of these
new books:**LIDIA OF THE PINES**
BINDWEED
GOOD-MORNING, ROSAMOND
THE LIFTED VEIL
THE BROWN STUDY**Gabrielle Vallings**
Honore Willsie
Skinner
Basil King
Grace Richmond**The McMurray Book & Stat'y Co., Ltd.**