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Need Pressing and
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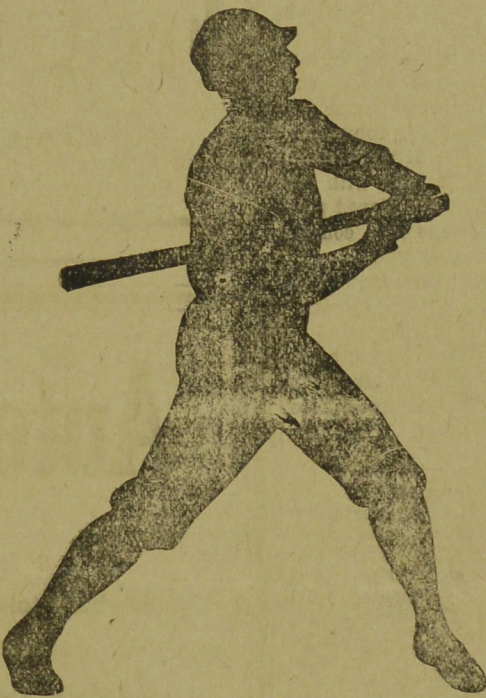
SEND THEM TO

H. L. ROGERSAnd Have Them Done in First Class
Style—"The Old Made New."
83 REGENT STREET.**TUESDAY,
SEPTEMBER FOURTH,**is the day on which classes will be
resumed at**FREDERICTON****BUSINESS COLLEGE**Write for information as to our
courses of study. We must have a
large number of graduates next year
to supply the great demand for office
help. AddressW. J. OSBORNE, Principal,
Fredericton, N. B.**IMPERIAL LUNCH ROOMS**IS THE BEST PLACE IN THE CITY
for Auto Parties to get a good meal
or lunch at all hours.Good Dinner Every Day from 12 to
2 Don't forget the place—
64 CARLETON STREET**G. FRED CROWLEY**
PROPRIETOR**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**OF INTEREST TO WOMEN.****TOMATOES MADE INTO SAUCE.**Saves the full food value.
Saves labor of peeling.
Naves number of containers.
Set empty jars and rubbers in pan
of water to heat and keep hot.
Fill washboiler to cover jars two
inches with water.Heat water in washboiler. Cut the
tomatoes or use broken and small to-
matoes. Add one cup chopped sweet
red peppers to each gallon of toma-
toes. Cook until tender. Put through
a sieve. Add sugar and salt season-
ing. Cook until the consistency of
ketchup. Stir constantly. Pack into
hot pint jars. Place jars on false bot-
tom in washboiler. Submerge jars
two inches. Cover washboiler and
boil for twenty-five minutes. Start
counting when water begins to boil.
Invert jars and examine for leaks. If
leaks are found, change rubbers and
boil again for ten minutes.Store in a cool, dry, dark place.
To make seasoning, mix salt and
sugar in the proportion of one-third
salt and two-thirds sugar.Add one level teaspoonful for each
pint of vegetables.**SMOTHERED CABBAGE.**Remove the wilted leaves from the
cabbage, cut in quarters and remove
the tough centre, then pass through a
meat chopper. For every 5 cupfuls of
cabbage melt 4 tablespoonfuls of but-
ter in a hot pan, add two tablespoon-
fuls flour gradually and blend well.
Then add half cupful of water and the
same quantity of milk, stirring con-
stantly. Bring to the boiling point,
add cabbage, two-thirds tablespoon-
ful salt and a dash of paprika or black
pepper. Mix well, cover and cook
slowly for nearly an hour.**MEAT FOLD-OVERS.**Meat fold-overs are hot biscuits fill-
ed with meat chopped and seasoned
and dressed with cream sauce. Any
sort of meat may be used for this, but
veal or cold fowl is best liked. If you
have only a little fowl you can add
gold veal or chopped sweetbreads and**ADVERTISEMENT OF SALE**Under and by virtue of the powers
conferred on the undersigned execu-
tors of the Last Will and Testament
of F. J. Seery, M. D., deceased, there
will be offered for sale at Public Auc-the meat will all have the flavor of the
chicken.**BECHAMEL SAUCE.**Mix together two tablespoonfuls of
butter with two tablespoonfuls flour,
thin out with 1 cupful strained chick-
en or veal stock, seasoned with salt,
pepper, the juice of an onion and a
carrot. Have ready a cupful of rich
milk, heated, with a pinch of baking
soda; remove the first mixture from
the fire, stir in the milk and when thor-
oughly mixed serve.**SARDINES AND TOAST.**Rub the contents of a small box of
sardines and the yolks of three hard-
boiled eggs to a paste and add juice
of half a lemon. Serve on slices of
hot buttered toast and garnish with
the chipped whites of the egg and
with watercress.tion in front of the Post Office, in the
City of Fredericton, in the County of
York, on TUESDAY, the 28TH day
of AUGUST, instant, at the hour of
twelve o'clock noon, the following
freehold lands and premises:"All that certain piece or lot of land
situate, lying and being in the Town
"Plat of Fredericton, in the County
"of York, and known and distinguish-
"ed as part of lot one hundred and
"forty-six and block nine fronting on
"Brunswick commencing on the up-
"per corner of land owned and occu-
"pied by Jarvis Ring and extending
"along said Jarvis Ring's land in a
"northerly direction one hundred
"feet; thence in a westerly direction
"forty-four feet; thence in a souther-
"ly direction one hundred feet; and
"thence along said Brunswick Street
"in an easterly direction forty-four
"feet to the place of beginning, being
"the same piece of land conveyed by
"Thomas R. Robertson and wife to
"one Michael McClintch by deed dat-
"ed July 5th A. D. 1837, and being
"same land and premises deeded to
"Frederick A. Donkin by George Bots-
"ford by Deed registered in the York
"County Records in Book X-2, pages
"122, 123 and 124, being the same
"piece of land deeded by Frederick A.
"Donkin and wife of Athol in the
"County of Cumberland, in the Provin-
"ce of Nova Scotia to Catherine
"Seery, by Deed bearing date the
"fourth day of September, A. D.
"1874, reference being had will more
"fully appear."Together with the buildings and im-
provements thereon and the appurte-
nances to same belonging.TERMS: 25 per cent. of the pur-
chase money to be paid down at the**CANADIAN
PACIFIC****TORONTO
EXHIBITION****SINGLE FARE**Tickets on Sale Aug. 30 and Sept. 4
Good until Sept. 6th and Sept.
11th respectively.**FARE AND ONE-THIRD**Tickets on Sale Aug. 27 to Sept. 7
Good until Sept. 12th, 1917.For Full Particulars see Local
Agent, or write N. R. DesBRISAY,
D. P. A., C. P. R., St. John, N. B.time of sale, balance to be paid in ten
days thereafter.

Dated August 17th, 1917

R. W. McLELLAN,

Executor Estate F. J. Seery

JOSEPHINE SEERY,
Executrix Estate F. J. Seery.**The Onward Sweep
of Prohibition!****Sports and Drink**A well-known baseball
manager says:"Because constant,
"moderate" drinking gets a
"ball player just as sure as
"boozing, I don't bother
"with youngsters that
"drink."**THE CANADA
TEMPERANCE
ACT**The policy of the
Dominion Alliance is to
encourage the repeal of
the Canada Temperance
Act (Scott Act) in
counties in which it has
been operating. Where
this is done the new
Provincial Prohibitory
Law would then become
effective.It is always easier to
enforce one uniform
law. The New Brun-
swick Government can-
not put its new law in
effect in Scott Act
counties, as the latter is
Dominion legislation,
which has precedence
over provincial legisla-
tion. Friends of tem-
perance who live in
Scott Act counties are,
however, asked to co-
operate in the more
thorough enforcement
of that Act so long as it
continues in operation.When the staggering cataclysm of
the world-upheaval broke over Europe
in 1914, the Entente Nations faced not
one, but two powerful foes—Germany
and drink!By one gigantic stroke Russia shook
herself free from the toils of the mon-
strous vodka demon. Many other
nations followed her wonderful example
in varying degrees. From the great
upheaval must come compensations.
One of the greatest for Canada is her
great heritage—Prohibition.Do you realize that every province in Canada, except British Columbia
and Quebec, are now actually enjoying Prohibition! And Prohibition is
winning too in Quebec; 976 municipalities in Quebec are "dry" and
only 182 "wet"! What a glorious heritage! But the day is not far off
when the great test must come. Shall Prohibition laws remain perma-
nently on the law books—or only for "duration of the war"?The answer depends upon the use we make of the weapon of pro-
hibitory law while it is in our grasp. Upon the shoulders of every man and
woman in this province (who wants to see the curse abolished forever) lies
a heavy burden of responsibility! Prohibition **must be enforced** and the
trenches held, not by a few zealous officers of the law alone—but **by
the whole people!****Help to Enforce Prohibition**Since September 16, 1916, Ontario has enjoyed good enforcement of
Prohibition in all but a few districts. Not the most daring anti-prohibi-
tionist harbors the slightest hope for a return to the curse of the traffic in
Ontario. Here are some figures showing results in Ontario's largest cities
for the last three months of 1915 and 1916:

	DRUNKENNESS		ALL OFFENCES	
	Under License	Under Prohibition	Under License	Under Prohibition
Toronto	2,908	953	8,291	5,682
Ottawa	286	234	587	607
Hamilton	498	61	1,341	749
London	367	144	783	501
Brantford	152	16	354	260

Note—"It will be noted that Ottawa has not much reduction in arrests for
drunkenness, and that it has an actual increase in all offences. It is perhaps strange
that it should show any reduction in the drunkenness record, inasmuch as it is
separated only by a river from the license city of Hull."—*Pioneer*, Toronto.United public opinion in New Brunswick can enforce any law—upon
every man and woman in the province lies the responsibility of helping the
officers of the law enforce Prohibition properly.**Dominion Temperance Alliance****NEW BRUNSWICK BRANCH**DONALD FRASER, President
Plaster Rock, N.B.REV THOS. MARSHALL, Vice-President
Fredericton, N.B.W. G. CLARK, Treasurer
Fredericton, N.B.REV. H. C. ARCHER, Executive Secretary
Fredericton, N.B.