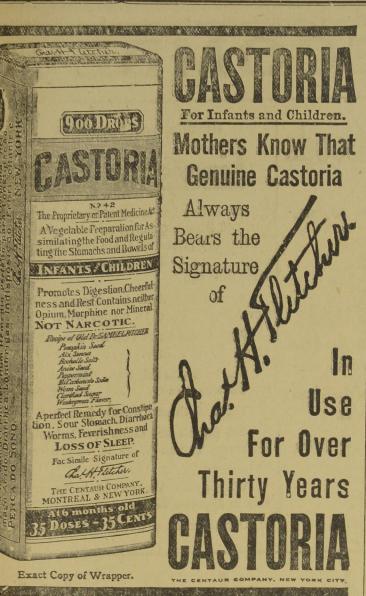
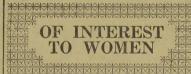
#### THE DAILY, MAIL, FREDERICTON, N. B., WEDNESDAY, NOVEMBER 20 1918



## ADVERTISE ON THIS PAGE OF THE MAIL Rach day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as Each day we meet with conclusive evidence that our advertising pages are as

faithfully scanned by our readers as the news columns. Necessity has comselled the people to seek all the information possible before buying





GOOD AUTUMN RECIPES.

#### Baked Cabbage.

Boil a firm cabbage 15 minutes, then change the water and boil again until tender; drain and set aside until perfectly cold. Chop fine and add 2 well beaten eggs, a piece of butter size of an egg, pepper and salt to taste, three teaspoonfuls of rice, milk or ccenm. Stir well, and bake in a buttered dish until brown. Serve very hot.

#### Apple Dumplings.

Peel and slice four or five good siz- feat. That people who espoused the ed tart apples, place in a kettle, cover doctrine that might is right have been with water and sweeten with part mo- broken by the might of the right. with water and sweeten with part mo-lasses and part sugar. When apples 'The peace conference is ahead. A are tender, then make a dumpling clude terms of peace never assem-1 tablespoonful of melted lard or but- is done at the Peace Conference."

cient water and add a little nutmeg to be committeed to be world, ir remaking the map of the world, in or cinnamon as preferred, and drop meting out justice to all parties con the dumpling dough in by spoonfuls. cerned, and in forming some league utes.

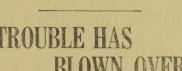
#### Ginger Apples

5 Qts. Firm Tart Apples 1 Oz. Preserved Dry-Ginger

5 Cupfuls Water

Core and pare the apples and cut them into small pieces, about the size the Christ may had application in au of dice. Make a sirup of the water and justing international relationships sugar; skim carefully and add the grat- and that the conference may result in

#### HERE AND THERE.



# STUFFED FROM COLD

HEAD AND NOSTRILS

limbs. It promptly opens clogged-up nostrils and air passages; stops nasty discharge or nose running; relieves sick headache, dullness, feverishness, sore throat, sneezing, soreness and stiffness. "Pape's Cold Compound" is the quickest, surest relief known and costs only a few cents at drug stores,

### ABLE SERMON

#### (Continued from page 6)

ermen that believed it could lick the

world now licks the dust of abject de

weightier responsibility was neve Be sure that the apples have suffi- rolled upon human shoulders than that future peace of the world. The wises and most far-seeing statesmanship the Allied world will be needed aroun the council table. We should pray that wisdom' may be abundantly grante unto those who sit around that table that the seeds of future wars may no

> the Christ may find application in adleading humanity and civilization along the upward path of Christian

For all the rich blessings vouchsafed to us during the year, and pre-emin ently for the cessation of hostilities we can say heartily with the Psalmi

"Bless Jehova, O my soul; And all that is within me, bless his bake in moderate oven. holy name

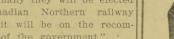
Bless Jehova, O my soul, And forget not all his benefits.'

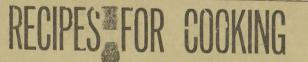


A Canadian Press despatch receiv

"Two new directors of the Canad appointed this week co-incident with colonial and the Transcontinental "The prospective directors, both

from the maritime provinces are Alexander P. Barnhill, K. C., of St. John and Thomas Cantley, of New Glasgow head of the Nova Scotia Steel Company. Nominally they will be elected by the Canadian Northern railway board but it will be on the recom-





#### Almond Cakes.

11/2 c. rolled oats 1 egg 1 tsp. baking powder 2 tsp. almond 'extract 1 tbsp. fat 1/2 C. sugar 1 tsp. salt Combine dry ingredients; cut in fat, add beaten egg and lavoring. Drop from teaspoon on buttered baking sheet.

#### Buckwheat Drop Coekies.

| 1/4 c. fat                          | 3/4 c. buckwheat          | i    |
|-------------------------------------|---------------------------|------|
| 1/2 c. sugar                        | ½ c. <b>1</b> our         | 1    |
| 2 eggs                              | 2 tsp. baking powder      |      |
| <sup>1</sup> / <sub>4</sub> c. milk | 1/4 tsp. salt             | 1    |
| 1 c. nuts (chopped)                 | 1 tsp. lemon juice        |      |
| Combine as cake; drop :             | from teaspoon on buttered | pan: |
| o in moderate aven                  |                           | 1.   |

#### Bran Dron Cake

|                | op ounos.                           |
|----------------|-------------------------------------|
| c. brown sugar | 2 tsp. baking powder                |
| c. fat         | $1\frac{1}{2}$ c. flour             |
| gg             | <sup>1</sup> / <sub>4</sub> c. milk |
| tsp. soda      | 1 c. raisins                        |
| c. molasses    | 1¾ c. bran                          |
| t              | ½ tsp. vanilla                      |

Cream fat and sugar; add soda, beaten egg, molasses, sifted dough of a heaping cupful of flour, two bled. The other day Lloyd-George said dry ingredients except bran, alternating with the milk; add teaspoonfuls of baking powder, a pinch "The destiny of civilization for the raisins, then bran and flavoring. Drop from spoon on buttered of salt, add milk to mix and then add next 500 years may depend upon what pan and bake in moderate oven.

1 c. sug 3 eggs

| H       | OCKS.               |
|---------|---------------------|
|         | 1 tsp. baking powde |
| gar     | Salt                |
|         | 1 k. chopped walnu  |
| flour   | 1 c. raisins        |
| antmanl |                     |

anilla flavoring

Cream fat and sugar; add beaten eggs, flour, blended with Cook without uncovering for ten min- of Nations which shall guarantee the baking powder and salt, oatmeal, nuts and raisins. Drop on greased pan and bake.

#### Molasses Cakes.

| c. molasses   | 1 c. buttermilk or sour milk |
|---------------|------------------------------|
| c. fat        | 2 tsp. soda                  |
| tsp. ginger   | 2 tbsp. boiling water        |
| tsp. cloves   | 1 c. brown sugar             |
| tsp. cinnamon | 1 c. flour                   |
| lt 1 egg      | 2 c. Graham flour            |

Put molasses, fat, spices and salt in basin to warm; add unbeaten egg, also milk; add dissolved soda in hot water and add remaining ingredients; beat well; bake in greased muffin

| Ros | ton | 000  | kies | S. |
|-----|-----|------|------|----|
|     | 2   | thsn | hot  | wa |

| lat          | 2 tosp. not water      |
|--------------|------------------------|
| e. sugar     | 1 tsp. cinnamon        |
| gs           | ½ c. raisins (chopped) |
| Graham flour | 1/2 c. currants        |
| e. oatmeal   | 1/2 c. nuts (chopped)  |
| 1 tsp. soda  | Almond flavoring       |

Combine as cake; drop from teaspoon on buttered pan;

#### Oatmeal Cookies. $2\frac{1}{2}$ c. oatmeal $2\frac{1}{2}$ c. flour 1 tsp. soda 1 c. hot milk 1 c. fat 1 c. sugar Flavoring

Cream fat and sugar; add hot milk and soda, flour and oatmeal; roll thin and bake.

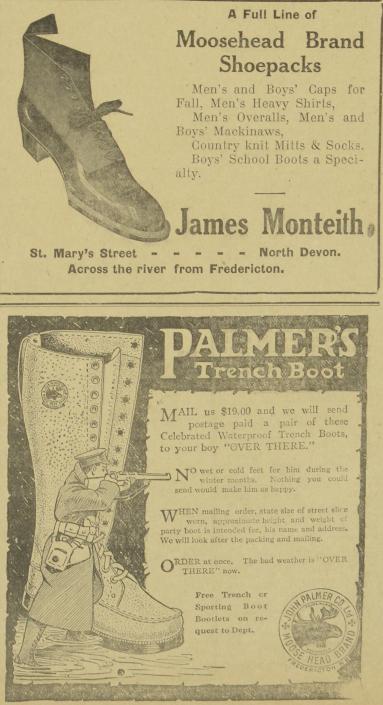
#### Gingerbread (with Crumbs)

| 1 c. molasses                   | 1 tsp. soda         |
|---------------------------------|---------------------|
| ½ c. boiling water              | 1½ tsp. ginger      |
| One and one-third c. fine bread | crumbs Salt         |
| Two-thirds c. flour             | 4 tsp. fat (melted) |

Add water to molasses; blend dry ingredients and mix together; add fat melted and beat thoroughly; bake 25 minutes.

Oat Sponge Cake.

4 eggs 1 tbsp. lemon juice One-third tsp. salt Beat the yolks of the eggs until thick and lemon colored; add the sugar gradually with the salt and lemon juice and beat well; fold into this the stiffly beaten egg whites and the flour. ine a pan with greased paper and bake the mixture from thirty-five to forty minutes in a moderate oven.



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