

## CASTORIA

For Infants and Children.

**Mothers Know That  
Genuine Castoria**

Always  
Bears the  
Signature

of

*Chas. H. Fletcher.*

In  
Use  
For Over  
Thirty Years

## CASTORIA

Exact Copy of Wrapper.

THE CENTAUR COMPANY, NEW YORK CITY.

### ADVERTISE ON THIS PAGE OF THE MAIL

Each day we meet with conclusive evidence that our advertising pages are as faithfully scanned by our readers as the news columns. Necessity has compelled the people to seek all the information possible before buying.

#### DR. J. B. CROCKER, DENTIST

FREDERICTON, N. B.

TELEPHONES:

Residence . . . . . 349-41

Office . . . . . 419-11

#### DR. GERRARD, DENTIST

TWENTY YEARS' LONDON, ENG. EXPERIENCE.

King Street, - - - Opposite Boyle's  
Telephone 574.

#### W. J. IRVINE, DENTAL SURGEON

Opp. Soldiers' Barracks and Next Door  
to Bank of N. S. Building,  
Queen Street.

OFFICE HOURS—10 a.m. to 1 p.m.,  
2 p.m. to 5 p.m.  
Phone—338-11

#### DR. S. W. SPROULE, DENTAL SURGEON

Graduate of Univ. of Toronto, Ont.

OFFICE:  
Inches Building, Queen Street, lately  
occupied by Dr. L. R. Davison.  
Telephone 261-21

#### J. A. McADAM, UNDERTAKER

REGENT STREET

Best and Most Modern Funerals  
Equipment in the City.

Residence Telephone . . . . . 70-41

Business Telephone . . . . . 118-41

#### HARRY R. ADAMS,

SUCCESSOR TO THE LATE  
JOHN G. ADAMS

UNDERTAKER

610 Queen Street.

Phone or Telegraph Orders Shipped  
on all trains or boats at short  
notice.

#### THE FALL TERM of the FREDERICTON BUSINESS COLLEGE

Will Open on MONDAY, AUG. 26, 1918

There is a greater demand for our  
graduates than ever. Get particulars  
regarding our courses of study, tuition  
rates, etc., and prepare to enter on  
our opening date. Descriptive pamph-  
let on request. Address  
W. J. OSBORNE, Principal,  
Fredericton, N. B.

#### Choice Roses and Carnations

Wedding Bouquets and Floral

Designs a Specialty.

Good Assortment of Ferns,

Palms, etc.

Bedding Geraniums.

All orders receive careful  
attention.

#### ADA M. SCHLEYER, FLORIST.

#### Cabbage, Tomato

Cauliflowers, Celery, etc.

Flowers, Asters, Stocks, Phlox,  
Balsams, etc.

Radish, Lettuce and Rhubarb.

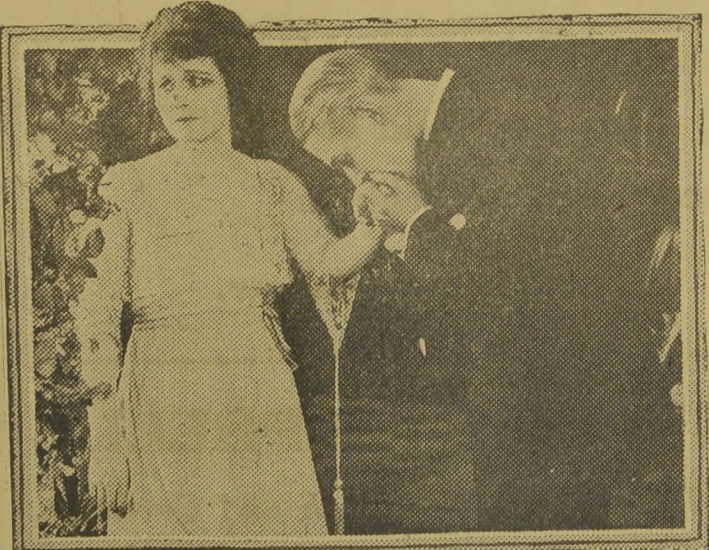
Shrubs for Cemetery

Planting at

BEBBINGTON GARDENS

Not the Organ She Used  
Caller—"Mrs. Nexdore says her  
daughter has a great ear for music."  
Mrs. Naybor—"Well, that wouldn't  
be so bad if she didn't think she had  
a voice for it, too."

Frightful suffering we are undergo-  
ing in having to eat honey and cream  
on the breakfast food!



ELSIE FERGUSON in 'The Lie'

An ARTCRAFT Picture

AT THE GAIETY THEATRE FRIDAY AND SATURDAY

### OF INTEREST TO WOMEN

HANDY MEMORANDA.

Keeping a Memoranda is a Real Sav-  
ing of Time and Labor.

It will soon be time for the fall  
housecleaning, and you might save  
time by doing it methodically.

A separate page might be kept in a  
memorandum book for each room in  
the house, and then all items referring  
to that room be marked down.

Mark down the dimensions of the  
room so that when there is wall paper  
or floor covering to provide it will not  
be necessary to measure the room  
each time. And also note the cost of  
paper hangings from the last bill so  
that the cost can be estimated for an-  
other time.

Write the amount of materials re-  
quired for all curtains or portieres and  
when new hangings are required it is  
only necessary to refer to the note-  
book for the number of yards required.

Half the labor of doing up lace cur-  
tains is estimated if you have the ac-  
curate measurements, so as to get  
your curtain stretchers set up right  
at the start.

If muslin curtains are folded in the  
centre lengthwise, like a tablecloth,  
they iron easily and will hang as  
straight as new curtains.

#### A VERY SIMPLE DESSERT.

Make a "Cold Charlotte" Before the  
Blueberries are Gone.

Cold blueberry charlotte is an ex-  
tremely simple dessert, as it requires  
no cooking save the stewing of the  
fruit. Cut one small stale loaf of  
bread (that made from barley and rice  
flour is recommended) in thin slices  
and spread with butter. Stew one  
quart of blueberries and add a little  
currant or lemon juice to give a pi-  
quant tartness. When soft, sweeten to  
taste. In a deep dish put a layer of  
the bread, pour over a quantity of the  
boiling mixture and add more bread  
and fruit until the ingredients are used  
up. Serve very cold with thin cream  
or rich milk to which a little grated  
nutmeg has been added.

#### WAR CANNING BULLETIN. (Issued by Canada Food Board.)

##### Accuracy First.

Accuracy is one of the first essen-  
tials of successful canning. Do not  
look for short cuts for there are none.  
Always follow a reliable guide and re-  
member that in canning there is one  
best method, which will ensure uni-  
form success year after year.

The thermometer and clock are in-  
dispensable to canning operations.

For full information as to the time  
and temperature required in the pre-  
paration of fruit and vegetables, write  
to the Canada Food Board or any of  
its provincial committees for booklet  
entitled "The canning, drying and stor-  
ing of fruit and vegetables." Enclose  
five cents for same.

##### FOOD BOARD FLASHES.

We have't been saying too much  
about them all summer, but now that  
this year's crop is a reality, it is high  
time to begin talking potatoes again.

The crop is a good one. The war  
gardens have helped and few homes  
will be without some potatoes this  
year of their own growing. The farm-  
ers will have the usual large quantity  
to put down in the cellar for winter.

The housewife need not look far for  
a substitute for wheat flour. It would  
be hard to find a better substitute than  
the mashed potatoes left over from  
dinner. They can be used with flour  
up to a 50 per cent proportion. The  
oven should not be too hot when bak-  
ing bread with potatoes and the large  
natural moisture content should be  
taken into account in preparing the  
sponge.

### LISTEN TO THIS! SAYS CORNS LIFT RIGHT OUT NOW

You reckless men and women who  
are pestered with corns and who have  
at least once a week invited an awful  
death from lockjaw or blood poison,  
are now told by a Cincinnati authority  
to use a drug called freezone, which  
the moment a few drops are applied to  
any corn the soreness is relieved and  
soon the entire corn, root and all, lifts  
out with the fingers.

It is a sticky ether compound which  
dries the moment it is applied and  
simply shrivels the corn without in-  
flaming or even irritating the sur-  
rounding tissue or skin. It is claimed  
that a quarter of an ounce of freezone  
will cost very little at any of the drug  
stores, but is sufficient to rid one's  
feet of every hard or soft corn or cal-  
lus.

You are further warned that cutting  
at a corn is a suicidal habit.

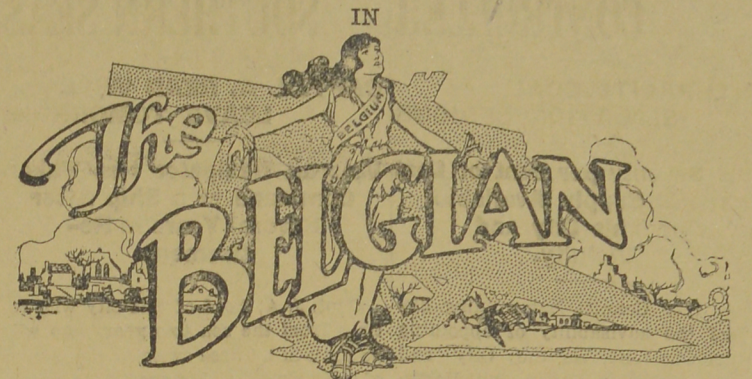
#### CHOW CHOW.

Four quarts of green tomatoes, four  
green peppers, two onions, three table-  
spoonfuls of celery seed, one table-  
spoonful whole cloves, one teaspoonful  
of paprika, four tablespoonfuls of salt,  
one tablespoonful of mustard seed, one  
tablespoonful horse radish sauce, two  
cups of chopped cabbage, one cup of

"GEM" THEATRE, WED. and THUR. SEPT. 4th and 5th.

### SPECIAL ATTRACTION

Walker Whiteside and Valentine Grant



FREDERICK ARNOLD KUMMER'S SENSATIONAL  
DRAMA OF MARTYRED BELGIUM

chopped cucumber, half cup of sugar.  
Remove seeds from tomatoes, peppers  
and cucumbers, chop all fine, sprinkle  
over with four tablespoonfuls of salt.  
Let stand all night; throw away the  
liquor; mix all ingredients thoroughly.  
Fill sterilized jars (glass tops must be  
used) nearly full. Pour over cold vin-  
egar. Be sure that jar is very full.  
Seal and keep in the dark.

What has become of the old-fashion-  
ed salient with an apex toward Paris?

#### CHOCOLATE POTATO CAKE.

One-half cup fat, one cup sugar, two  
eggs, slightly beaten, three-fourths of  
a cup of mashed potato, one-fourth of  
a teaspoon salt, one cup flour, one tea-  
spoon baking powder, three-eighths of  
a cup of milk, one-half cup of grated  
chocolate, melted over hot water.

Cream fat and sugar; add eggs and  
potato; add the flour, mixed with the  
baking powder and salt, alternately  
with the milk. Add the chocolate last.  
Bake in layers or muffin tins.

# Advertise

Tell the buying public what  
you have for sale.

You know your stock --- the  
public cannot be expected to  
know about it if you do not  
advertise.

The Mail has a large and  
splendid class of readers. People  
who pay their bills.

Get our rates.

# Royalty Linen

A Large Shipment of our Popular Pound Package  
of Note Paper, with Envelopes to match, just received.  
Take a package in your trunk, and don't run short  
of paper for writing home.

## The McMurray Book & Stat'y Co., Ltd.

Booksellers, Stationers and Printers