

Each day we meet with conclusive evidence that our advertising pages are as faithfully scanned by our readers as the news columns. Necessity has complete pid boiling for the jelly point to be selled the people to seek all the information possible before buying.

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FREDERICTON, N. B.

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THE FALL TERM of the

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 pamphet on request. Address pening data request. Address W. J. OSBORNE, Principal, Fredericton, N. B.

Wedding Bouquets and Floral Designs a Specialty. Good Assortment of Ferns, Palms, etc.

Carnations

Bedding Geraniums.

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

Apple Omelet.

Six large apples, three-fourths cup of sugar, one tablespoonful of butter, three eggs, one-eighth teaspoonful of brown.

OF INTEREST TO WOMEN

WILD APPLES CAN BE USED.

Delicious Jelly and Apple Butter Can be Made from Them-Pleasure to Gather Them.

No more delicious jelly can be de sired than is to be made from the little wild apples that nature provides free in some districts. Growing from self-sown seed and never grafted, the wild apple trees seldom produce large or perfect fruit, but the apples have a tart flavor equal nearly to the crabapple. No more delightful trip could be planned than a ramble in fine fall weather along a country road or in a light woods, where such trees are to be found.

To make jelly, wash the apples, cut them in quarters without paring or coring, but remove all imperfections. Place them in a large kettle, cover them with water and let them boil until soft, which will take an hour or two, according to the texture of the apples. When done, put them into a stout jelly bag and let them drain for 24 hours. Do not squeeze the bag, but measure the clear juice, adding to it the juice of an orange. If it is desired to have the jelly extra clear, strain the juice through filter paper or layers of fine cheesecloth. To every cup of juice allow three-quarters of a cup of sugar. Bring the juice to a boil in a clean ket tle and add the measured sugar which has been warmed in the oven, taking care it does not scorch. After the sugar has been dissolved in the juice it will take from 20 to 30 minutes of rareached. The jelly point is when the juice drops as one mass from the side of the spoon, or when two drops run together and fall as one from the side of the spoon. When this point is reach, remove from the fire, skim and put into hot sterilized glasses. Seal when cold.

Do not throw away the apple pulp left in the jelly bag. Apple butter can be made from it. Rub the pulp through a fine sieve; then to every four quarts of the strained pulp add the follow ing, after boiling all together: One quart of grape juice, the grated rind of an orange, whose juice was added to the jelly, the grated rind and juice All orders receive careful of one lemon, two tablespoons of vin egar, one cup of raisins, one cup of corn syrup, two cups of sugar, pinch of salt, one-half teaspoon of cloves, a teaspoon of cinnamon. Stir this mix ture into the strained pulp, which will be dry, as the juice has been ex tracted from it. Bring all to a boiling point, cooking down if too thin, being careful that it does not burn. When of the right consistency pack into hot fruit jars which have covers. Screw down the covers and steam for five ninutes for thorough sterilization.

Any tart cooking apple can be used for this purpose if not possible to obtain wild apples.

cinnamon. Cook apples, sliced, skin and cores. When done put through a sieve. Beat the egg yolks until lemon colored, and the whites until stiff. Whip the egg yolks into the apple and stir in the sugar and cinnamon and then the whites of the eggs. Bake in

a souffle dish in a brisk oven until



GAIETY THEATRE - EVERY FRIDAY and SATURDAY COMMENCING SEPT. 20-21

Partial List of Automobiles Registered in the Province

The following list of Automobiles registered with the Provincial Public Works Department is in addition to the list published last week.. Futher additions will be published each we ek until complete.

Exilda Gauvin, 437 Main street, Moncton.
B. F. Coates, Havelock, Kings County.
H. J. Murphy, North Head, Grand Manan.
Maxwell Hicks, Havelock, Kings Co.
Jas. E. Cowan, Upper Pokemouche.
J. A. Russell, St. John.
L. Ransbury, Chatham, N. B.
John Smith, Florenceville, N. B.
H. W. Sainsbury, St. Andrews.
Emile Pelletier, Caron Brook, Madawaska Co.
Wilfred L. Doucet, West Bathurst.
Amede Berube, St. Leonards.
L. G. Warren, 24 Millidge Ave., St. John.
R. G. Duff (Dalhousie, N. B.
W. J McPartland, 105-107 Water St., St. John.
Lionel Ramsay, Box 579, Bathurst.
Angus F. Gueguen, Upper Dover, Westmorland.
Rowland H. Clarke, 217 Archibald St., Moncton.
Willie Moreau, Prime P. O., Madawaska Co.
W. H. Martin, Waterside, Albert Co.
Rev. B. H. Nobles, 51 Elliott Row, St. John.
W. J. Carnwath, Riverside, Albert Co.
D. W. Wilbur, 727 Union St., Moncton.
Jas. London, Campbellton.
Fred X. Albert, Albertine, Madawaska Co.
Wilbur F. Logan. Fairville.

Fred X. Albert, Albertine, Madawaska Co. Wilbur F. Logan, Fairville.

Wilbur F. Logan, Fairville.
D. S. Boone, Aroostook.
Manning J. Smith, Riverside, Albert Co., Ford.
Wm. F. Humphrey, Moncton, Overland.
John Henderson, Minto, McLaughlin.
Jas. A. Donovan, North Renous, Ford.
B. Meagher, Woodstock, Ford
Miles F. Baxter, Lakeville, Maxwell.
Hollis Parker, Whitney, North Esk, Ford.

9968 D. M. Marquis, Chatham, Chevrolet.
 9969 Frank Halford, Harvey Sta., Chevrolet.
 9970 Samuel Davis, Harvey Sta., Chevrolet.

Allen Williams, Harvey Sta., Chevrolet,
Allen Williams, Harvey Sta., Chevrolet.
H. W. Upham, Sussex, Overland.
S. M. Wetmore, 127 Queen St., St. John, Chandler.
William Bailey, Ripples, Sunbury Co., Chevrolet.
J. N. Michaud, Bathurst, Chevrolet.
Hans Jensen, Salmonhurst, Vic. Co., Ford.
Willmot Celdwell, Florance Will. Chevrolet.

Hans Jensen, Salmonhurst, Vic. Co., Ford.
Wilmot Caldwell, Florenceville, Chevrolet.
Jos. L. Daigle, St. Charles, Kent Co., Ford.
W. L. Jennings, Fredericton, Briscoe.
Charles J. McCluskey & Son, Grand Falls, Chev't.
Wm. B. Welch, Leonardville, Deer Island, Ford.
Fred W. Sadley, Maple View, Vic. Co., Ford.
LeBaron Allen, Bayfield, Overland.
Rev. W. P. Hannagan, Petersville, Queens Co.,
Gray Dort.

Gray Dort.

Gray Dort.
Dr. G. C. Vanwart, Fredericton, McLaughlin.
Everett Donald, Doaktown, Ford.
Edward Spence, Glassville, Ford.
David Young, Glassville, Ford.
Wm. Logue, Glassville, Ford.
W. J. Brewer, Burtt's Corner, Ford.
John J. Hartin and Austin Dewey, Canterbury
Station, Ford.

9995 Station, Ford. 9995 Andrew Clendenning, Howard Brk., Car. Co., Ford. 9996 Geo. A. Bell, Derby, North'd Co. Ford. 9997 J. W. Y. Smith, c. o. Reed Co, Ltd, Moncton, Chev-

9998 Dr. John Clarence Webster, Shediac, Gray-Dort. 9999 Rev. Walter W. Donahoe, Riverside, Albert Co.,

Gray Dort.

10001 R. A. Smith, Carter's Point, Kings Co., Ford.

Advertise

Barlinson francon fran

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.

The Victrola Club

which we organized last year proved such a decided success with our customers that we will open it again this year for a limited number of new members, who wish to procure a Victrola on our club plan, or easy payment of \$1.25 per week.

Take advantage of this privilege on Friday, Sept. 13th. the opening day. We advise your calling early, as we are limited to a certain number of machines.

We have a complete stock of Victrolas on hand for the opening day. Don't forget the date, Friday, the 13th. at 9 o'clock, it opens.

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

Booksellers, Stationers and Printers

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