THE DAILY MAIL, FREDERICTON, N. B., WEDNESDAY, MARCH 13, 1918



junction with the Federal Government

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the soldiers upon the land, and that on the occasion of his visit to England it had been approved of as one of the best ideas advanced up to that time for accomplishing the purpose for which it was required. Yet, in the humble judgment of some of the hard-headed farmers of the Province, the act of the Hon, friend was not only useless but impractical. Even admitting that it could be carried out, why did he not bring it into force and effect. One of the provisions of the Act he was re-ferring to was that it be administered by a commission to be appointed, and while the Act was passed in March, 1916, and the Government remained in office for nearly a year thereafter, not one move was made to bring it into force, nor as far as he (the Premier) could find out, no effort was made to appoint a commission to administer it. MR. MURRAY, (Kings) said that a commission had been appointed to act with the Farm Settlement Board. HON. MR. FOSTER said that the appointments were made by Order-in-Council. HON. MR. FOSTER said that the

With the land forces

and with the fleet

WRIGLEYS

gives solace in the

long watch, it fresh-

ens and refreshens.

steadies nerves.



## Grandmother's Pies are done

HOW *luscious* they look as she takes them from the oven. Here is a kind well worth your attention, made from dried apples, small rai-sins and brown sugar. "Spring mince pies" grandmother called them, She had many other delicious pies and pudding made from brown sugar

-in fact she hardly used any other sugar for cooking.

## Lantic Old Fashioned Brown Sugar

is just like the sugar that Grandmother used to use. It comes in Light, Brilliant and Dark Yellow, but the Brilliant Yellow is about right for most of the things Grandmother made and for your own favorite brown sugar dishes.

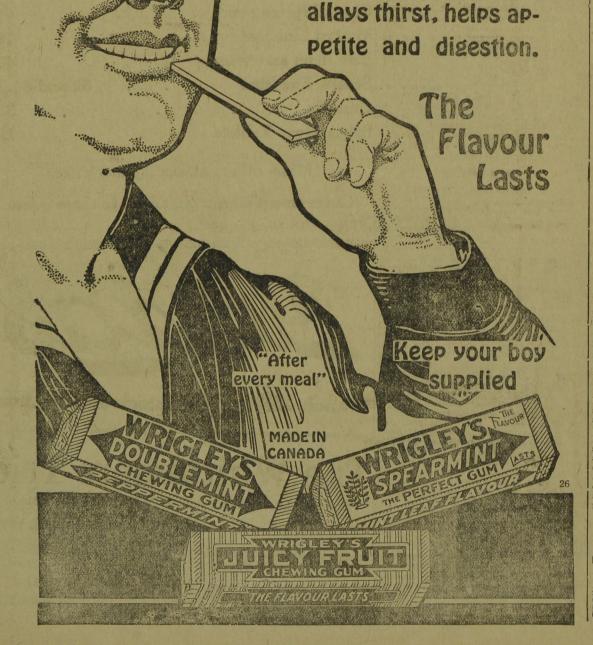
You should keep brown sugar in your pantry and you should use it oftener. It has a delicious *characteristic flavor* essential to the success of many dishes. It is economical, too, costing less per pound than granulated.

If you don't know how to make Grand-mother's good old-fashioned dishes, no matter. We have just printed a delight-ful new booklet called "Grandmother's Recipes." It is devoted entirely to brown sugar goodies. Send for it to-day en-closing 2 cent stamp to cover cost of mailing and please add the name of your grocer grocer.

Lantic Old-Fashioned Brown Sugars are made by the same firm that makes the famous Lantic "FINE" Granulated.

Montreal, Que. Atlantic Sugar Refineries, Limited --

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Wood's Phosphoding. The Great English Remedy. Tones and invigorates the whole

the matter with the leading financial men of Canada. They had interviewed the General Manager of the Bank on Montreal and it was needless to say that his advice had not been ignored. They had tried the New York market and consulted such eminent bankers as Brown Bros., and others, and hav-ing been informed that the Province of Alberta had borrowed a million dollars for five years, they had consulted the price. New pamphlet mailed free. THE WOOD MEDICINE CO., TORONTO, ONT. (Formerly Windsor)

