

Exact Copy of Wrapper.

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

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 Funera
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. AddressW. J. OSBORNE, Principal,
Fredericton, N. B.

JUST ARRIVED

A NEW SHIPMENT OF

PALMS

LARGE and SMALL

A LARGE VARIETY OF FERNS.
WEDDING BOUQUETS and FLOR-
AL DESIGNS A SPECIALTY.

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

BURTT & CATERER

Wagons and Sleds Made and
Repaired.

T. J. BURTT. H. CATERER

All Kinds of Jobbing Repairs.

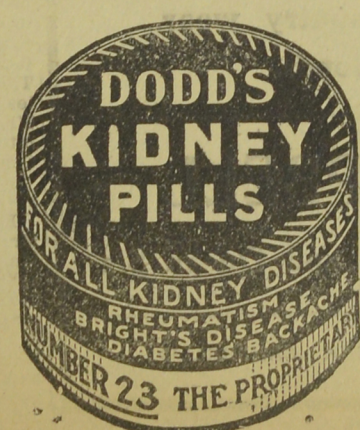
281 KING STREET

UNCONDITIONAL SURRENDER

Mr. Spillman had just married for
the second time. On the day after the
wedding he remarked to his wife.
"I intend to enlarge my dairy."
"You mean our dairy," replied Mrs.
Spillman."No, quoth Mr. Spillman, "I intend
to enlarge my dairy."
"Say our dairy, Henry."

"No, my dairy!"

"Say our dairy, say our—" she



OF INTEREST TO WOMEN

CANDY WITHOUT SUGAR.

Because You Can't Make Fudge Any
More Doesn't Mean That You
Can't Have Candy.Here are some recipes to prove it.
Fruit Candy.Prunes, uncooked, half cup; figs, ¼
cup; raisins, ½ cup; dates ½ cup;
nut meats, ¼ cup, salt, cloves.Remove seeds from raisins, dates
and prunes. Put fruit and nuts through
food chopper, add salt and cloves and
mix well together. Roll to one-quar-
ter inch thickness. Cut into shapes
with fancy cutters.

Maple Taffy.

Maple sugar, 1 cup; molasses, 1 cup
and water half a cup; vinegar, 1½
teaspoons; cream of tartar, quarter
teaspoon; butter, 2 tablespoons; soda,
½ teaspoon.Mix the molasses, maple sugar, wa-
ter, vinegar and cream of tartar and
cook, stirring often, until the candy
is slightly brittle, when tested in cold
water. Remove from fire add butter
and soda and stir until it stops foam-
ing; pour into greased pans. When
cool enough to handle, pull until por-
ous and light colored. Stretch into
a rope and cut into small pieces. Yield,
75 pieces.

Butter Scotch.

Corn syrup, dark, 2 cups; vinegar, 1
teaspoon; butter or substitute, 6 table-
spoons.Cook syrup, vinegar and four table-
spoons of the butter together until
brittle when dropped into cold water.
Add remainder of fat. Stir well until
melted; pour on thin sheet on invert-
ed pan. Mark into one inch squares
while warm. Yield, one and one-third
pounds.

Maple Caramels.

Maple sugar, 2 cups; corn syrup,
dark, quarter cup; butter, quarter cup;
vanilla, half teaspoon; English wal-
nuts, half cup; top milk, half cup.Cook together the sugar, butter,
syrup and top milk, stirring until the
sugar is dissolved. Cool until a firm
ball is formed in the cold water test.
Stir during the last few minutes of
cooking to prevent burning. Flavor
with vanilla, stir in nuts, chopped, and
turn into a greased pan, making the
caramels three-fourths of an inch
thick. When firm, but not cold, cut
into small squares. Yield, 46 cara-
mels.

PUMPKIN PIE WITHOUT EGGS

One and a half cupfuls pumpkin
stewed and mashed through a sieve,
one-half cupful condensed milk, one-
half cupful cow's milk, one half cupful
sugar, two teaspoonfuls flour mix-
ed with a little lukewarm water, a tea-
spoonful cinnamon and one-half tea-
spoonful ginger.Bake in deep plate lined with crust.
The same recipe may be used for
squash pies, using squash instead of
pumpkin, and you will be surprised
how firm and creamy they are with-
out any eggs.

PALM BEACH CAKE.

Two egg yolks, one egg white, one-
quarter cupful of sugar, one-quarter
cupful of corn syrup, one-half cupful
of barley flour, two and one-half table-
spoons of melted butter or substitute,
one-half cupful of rice flour, one and
one-half teaspoonfuls of baking pow-
der, one-quarter teaspoonful of salt,
one-quarter cupful of milk.Beat egg yolks with the egg white
until thick, add sugar gradually and
corn syrup. Mix and sift barley flour,
rice flour, baking powder and salt.Add alternately with milk to first
mixture, add melted butter substitute,
beat well and bake in a moderate oven
thirty minutes.

screamed, seizing the poker.

"My dairy! My dairy!" yelled the
husband."Our dairy!" screeched the wife, em-
phasizing each word by a blow on the
back of her cringing spouse.Mr. Spillman retreated under the
bed. In passing under the bedclothes
his hat was brushed off.He remained under cover several
minutes, waiting for a lull in the
storm. At last his wife saw him thrust-
ing his head out at the foot of the bed
much like a turtle from its shell."What are you looking for?" she
exclaimed."I am looking for our hat, my dear!"
said he.

Are YOU a SHAREHOLD- ER in Your Country?

Canada offers you shares in Canada! These are Canada's Victory Bonds, 1918, \$50, \$100, \$500 or \$1,000, as you can afford to buy them. These Bonds, with a fixed period to run, will be repaid in full at maturity, just as surely as you can get the change for a dollar bill. But, unlike the dollar, they will pay you interest at 5 1-2 per cent, all the time you hold them.

Splendid as the investment is, this is only one side of the matter. The money paid for these Bonds is used to bring the war to a successful ending, and every day we approach nearer Victory, for which we have fought so long, for which so many gallant men have died. This money is loaned by us to Canada to bring us both Victory and Peace.

Fredericton has been asked to subscribe approximately \$750,000 in the purchase of Victory Bonds, but we should not be content with that. Every time we add twenty-five per cent. to that amount we shall get a crown on our Honor Flag, the flag which shall fly in Fredericton as a sign that we met this call with honor.

Let every purse in Fredericton be opened wide—let us act quickly and to the extreme limit of our ability, that Fredericton may have a place of honor on the list.

The Victory Loan Honor Button will show that YOU are a buyer of Victory Bonds. Get it early. Your name on the honor list of your place of business will be an inspiration to others. Get it there early.

How Many Crowns Shall We Have on Our Honor Flag?

This space donated to the Victory Loan 1918

Campaign by

R. B. HANSON, K. C.,

Mayor of Fredericton.