

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. 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

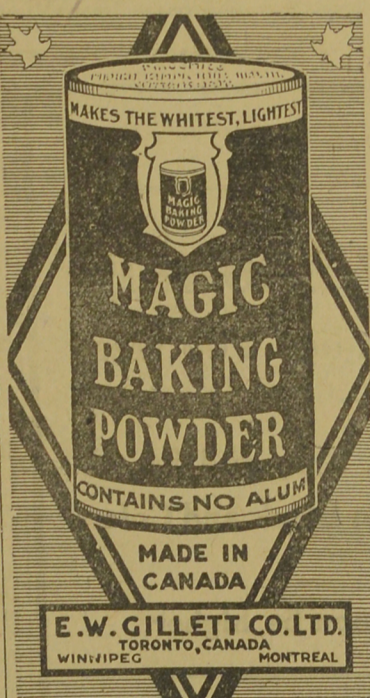
Cauliflowers, Celery, etc.
Flowers, Asters, Stocks, Phlox,
Balsams, etc.

Radish, Lettuce and Rhubarb.

Shrubs for Cemetery

Planting at

BEBBINGTON GARDENS



Cowards

That incorrigible bachelor, George
Ade, said drolly at a wedding break-
fast the other day:

"The single man is worse off than
the married man."

The ladies applauded warmly.

"Yes," Mr. Ade explained, "for the
married man fears only one woman,
while the single man fears them all."

OF INTEREST TO WOMEN

THE THRIFTY CROQUETTE.

The Croquette Covereth a Multitude
of Food Substituting and Tastes
Good at That.

Many a combination of rice, nuts
with seasoning in wise proportions and
just a trifle of real meat, has been
camouflaged by means of the croquette
mode of cooking into something that
answers the purpose of a meat course.

If you know French reasonably well
you will know that a croquette origi-
nally indicated a crisp cake of some
sort. Somehow if it is crisp it can
be made of very inexpensive materi-
als and taste delicious.

Thrift Croquettes.

Chop any cold fish fine, add two-
thirds as much mashed potatoes, first
beating to a cream with butter, add
a little cream sauce and salt and pep-
per to taste. Roll in egg and fine
bread crumbs and fry in hot fat.

Potato Croquettes.

To one pint of hot potatoes add one
heaping teaspoon of butter or butter
substitute, one-half teaspoon of salt, a
little cayenne and a little white pep-
per, two eggs well beaten, some chop-
ped parsley and a few drops of onion
juice. Form into cone shapes, dip in
beaten egg and bread crumbs and fry
to a golden brown. Served with meat
gravy this makes a very good dish
for a meatless meal.

Salmon Croquettes.

Chop the contents of a can of sal-
mon fine, add to it a teaspoon of salt,
a little chopped parsley, juice of one
lemon and a dash of cayenne pepper.
Rub a tablespoon of butter into three
tablespoons of flour, stir together and
cook for two minutes. Mix this into
the salmon mixture and cool. When
cold, mould, roll in egg and fine bread
crumbs and fry in hot fat. Garnish
with parsley.

TOMATO CATCHUP.

Four quarts tomatoes, one-half tea-
spoonful of black pepper, one-half tea-
spoonful of paprika, one tablespoonful
of cloves and one tablespoonful of all-
spice (whole, tied in a bag) two large
onions minced. Cook until thoroughly
tender. Strain through a sieve. Re-
turn to stove, boil until thick; seal in
sterilized jars.

A NEW GINGERBREAD.

One cup molasses, one-third cup of
shortening, half cup hot water, 1 level
teaspoon soda, 1 teaspoon ginger, salt
and about 1½ cups rye flour. Bake
about one-half hour.

CARROT MARMALADE.

Carrot marmalade is easily made.
Scrape the carrots and run through
the food chopper, using the fine knife.
Weigh the pulp and add to each pound
one thinly sliced lemon and orange.
Then place in a graniteware kettle
with sufficient cold water to cover.
Cook until the carrots are tender and
for each pound add one teaspoonful of
vinegar and one pound of brown sugar.
Boil down to the consistency of mar-
malade and pour into jelly tumblers.
This is excellent to use with hot bis-
cuits in place of butter.

A PSEUDONYM

"Pa, what's a pseudonym?"
"I don't know, son," replied the man
whose car is in the repair shop a great
deal of the time, "but if it's a thing
um-bob that belongs to an automo-
bile, I'll have to buy it sooner or later."

SELF CRITICISM

Doctor—The man who told you
your heart was weak was mad! When
was it?

Recruit—When I last came up, sir.

Doctor—Who was it?

Recruit—You!

CHANGE OF WATER CAUSED DIARRHOEA

People moving from one place to an-
other are very much subject to diar-
rhoea on account of the change of
water, change of climate, change of
diet, etc., and what at first appears
to be but a slight looseness of the
bowels should never be neglected or
some serious bowel complaint will be
sure to follow.

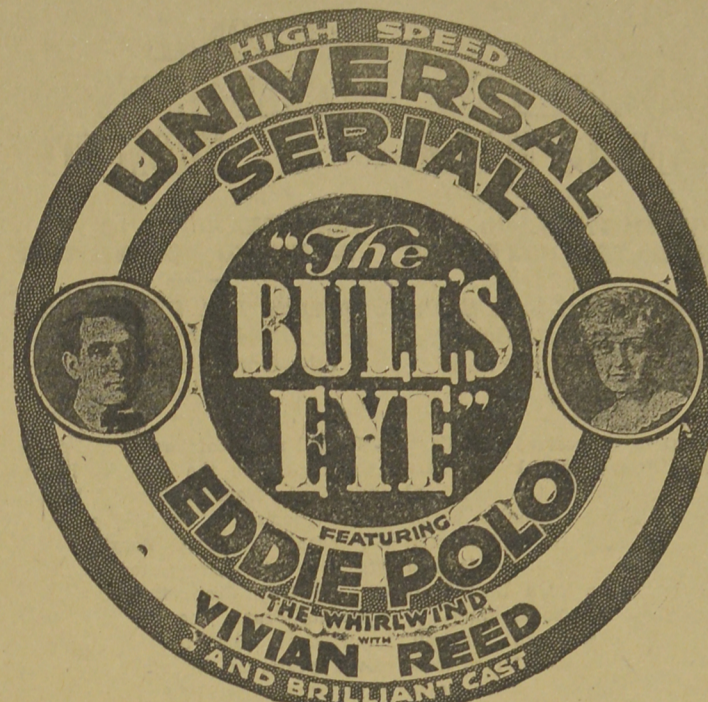
The safest and quickest cure for
darrhoea, dysentery, colic, cholera in-
fantum, cholera morbus, pains in the
stomach, seasickness and all loose-
ness of the bowels is Dr. Fowler's Ex-
tract of Wild Strawberry.

Mr. T. T. Allard, Parry Sound, Ont.
writes: "In the fall of 1914 I was
working on the new 'Chiclet Gum'
factory, on Carlaw Ave., in Toronto,
when I had a violent attack of diar-
rhoea, owing, I think, to the change
of water. One of the foremen advised
me to get a bottle of Dr. Fowler's Ex-
tract of Wild Strawberry, which I did,
with the result that I hadn't taken it
all before I was completely cured."

Dr. Fowler's Extract of Wild Straw-
berry has been a national remedy for
the past 72 years, and is sold by
medicine dealers everywhere at 35c.
a bottle. Don't let anyone palm off a
substitute on you. When you get your
money for the genuine, you're a right
to get it. Put up only by The T. Mil-
burn Co., Limited, Toronto, Ont.

Comparison.

The kopeck and the ruble
Have prospects mighty dark,
But at that a darned sight brighter
Than the German mark.



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

SO THEY SAY

The Hero-Worshiper—There goes
Mrs. Tompkins's 'usband—'e's one of
the old contemptibles."
The Cynic—All 'usbands is contemp-
tibles!

A LITTLE GLUE MIGHT HELP

Cavalry Officer—That's the third
time you have come a cropper Bliggins
Hang me if I don't think you would
fall off your horse if you were a bally
centaur.

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.

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

