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## 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, Choice Roses and DENTIST Carnations

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Opp. Soldiers' Barracks and Next Door  
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### HARRY R. ADAMS,

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JOHN G. ADAMS  
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610 Queen Street.

Phone or Telegraph Orders Shipped  
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### 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.

### OF INTEREST TO WOMEN

#### WINTER SALAD

6 or 8 green tomatoes, 6 very large  
onions, 1 head of cabbage, 2 heads of  
celery and 2 small red peppers.

Put tomatoes and onions through  
chopper and let drain while putting  
cabbage, celery and peppers through.

Put all in kettle and nearly cover  
with white wine vinegar. Boil 15 min-  
utes and add 2 pounds of sugar, 2 table-  
spoons salt, 1 of tumeric powder (to  
colour). Lastly blend 1 cup of flour  
and 2 tablespoons mustard in a little  
water and add to pickles. Let all boil  
up for a few minutes then bottle.

#### PICKLES.

Pickles ought to be stored in a dry  
place and the vessels most approved  
of for keeping them in are wide-  
mouthed glass bottles, or strong stone-  
ware jars, having corks or bungs,  
which must be fitted in with linen,  
and covered with leather; and for  
taking the pickles out and returning  
them to the jar, a small wooden spoon  
is kept. The strongest vinegar is used  
for pickling. That of cider more par-  
ticularly recommended, but sugar vine-  
gar will generally be found sufficiently  
strong. It is essential to the excellence  
and beauty of pickles, that they be  
always covered with vinegar.

#### TOMATO MARMALADE

Chop 25 firm, ripe tomatoes coarse-  
ly. Chop 12 onions, 12 seeded peppers  
and two stalks of celery fine. Put all  
into the kettle with a pint each of  
vinegar and water, and a teaspoon of  
mixed spices. Cook until thoroughly  
soft and done, then put through a  
sieve. Add one pound of brown sugar  
and cook down until thick. Pot, and  
when cold pour a little olive oil on top  
of each pot, then cover down.

#### PORK FRUIT CAKE

Chop fine one cupful of sweet salt  
pork after removing the outside skin,  
and one cupful of boiling water, 1 cup-  
ful brown sugar, one cupful molasses,  
and four and one-half cupful of flour.  
Add one cupful seeded raisins, one tea-  
spoonful each of cloves, cinnamon and  
nutmeg. Dissolve one teaspoonful soda  
and add to mixture, then stir well to-  
gether, bake in a loaf one and a half  
hours in a moderate oven. Frost when  
cold.

#### TIME REQUIRED TO COOK

A goose, full grown, requires to be  
cooked two hours.

A pullet from half an hour to forty  
minutes.

A full grown fowl, an hour and a  
half; a moderate sized one, and hour  
and a quarter.

A duck, full size, from an hour and  
a quarter to an hour and three-quar-  
ters.

A very large turkey will require to  
be cooked about three hour; one of  
ten pounds, two hours, a small one, an  
hour and a half.

#### DAILY FISH BULLETIN.

(Issued by the Canada Food  
Board.)

#### Canada's Cod Resources.

Over 200,000,000 pounds of codfish  
were caught and landed in Nova Sco-  
tia, New Brunswick and Quebec last  
year. The fresh co. exported amount-  
ed to 6,733,400 pounds, of which  
5,063,500 pounds went to the United  
States.

The dry salted cod exported amount-  
ed to 80,725,000 pounds, the salted and  
pickled variety to 15,831,900 pounds,  
and the smoked cod to 1,352,832 lbs.

It is estimated that somewhere be-  
tween 90,000,000 and 100,000,000 lbs.  
of cod should be available for export  
this year if shipped fresh or frozen,  
and between 50,000,000 and 55,000,000  
pounds if cured.

An extraordinary rifle shot has  
been discovered in Pierre Flomeneque,  
an Indian soldier at Camp Dix, U. S.  
He had had little experience with a  
rifle, but the first day he made a per-  
fect score of 50 points, and he has  
repeated this feat time after time on  
all ranges from 100 to 600 yards, and  
rarely has his score fallen below 48.  
He can draw an outline of his profile  
in bullet holes at 200 yards.

Gen. Ludendorff doesn't know yet  
where he will spend the winter. In  
due time Gen. Foch will indicate the  
place to him, no doubt.

### TIMBER BERTH SALE FINISHED YESTERDAY

(Continued from page 6)

Three square miles, Six Mile Brook  
Cain's River, John Kervin, Shinick-  
burn, \$5.50.

Two square miles, Six Mile Brook,  
Cain's River and three square miles  
South Branch Six Mile Brook, Cain's  
River, Fenton S. McCormick, Black  
ville, \$5.50.

Two and a half square miles, north-  
west of Crocker's Lake, Joseph Fer-  
guson, Cassellis, \$6.50.

Two and a half square miles, Lower  
Trout Brook, Magaguadavic River,  
Percy J. Anderson, Lawrence Station  
\$7.75.

Chatham World: The civil service  
men are asking for a war bonus of \$350  
each. Sacrifice for soldiers and ordi-  
nary citizens, and bonus for officials!  
These gentlemen should do their bit  
by practicing economy, so as to live  
within their income, instead of crying  
out for a bonus. They want to enjoy  
all the comforts and luxuries of pre-  
war times while other people are go-  
ing without a good many things they  
used to eat or wear and are living the  
simple life.

### THE BIG

## Horse Races

WHICH WAS TO TAKE PLACE  
THIS AFTERNOON

IS POSTPONED UNTIL  
TO-MORROW

AT THREE O'CLOCK

# 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.

## IT HAS ARRIVED THE ZEPPELIN'S PASSENGER

By E. Phillip Oppenheim.

Another German Spy Story, more audacious than Mr. Oppenheim  
has heretofore written.

Other Late Books are:-

Virtuous Wives . . . . .  
The Amazing Interlude . . . . .  
The City of Masks . . . . .  
A Daughter of the Land . . . . .  
The Rider in Khaki . . . . .

By Owen Johnson  
" Mary Roberts Rinehart  
" George Barr McCutcheon  
" Gene Stratton Porter  
" Nat Gould.

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