



**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.

Following the removal of the ban  
against public gatherings by the Pro-  
vincial Public Health Department,  
classes will be resumed at the  
**FREDERICTON**  
**BUSINESS COLLEGE**  
Fredericton, N. B., on NOVEMBER 20,  
1918.  
We trust that all our old students  
will be able to return on that date.  
Information regarding our courses of  
study will be furnished on request.

**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



SEALED TENDERS addressed to the  
Postmaster General will be received  
at Ottawa until noon on FRIDAY,  
the 8th November, 1918, for the con-  
veyance of His Majesty's Mails on a  
proposed Contract for four years, 3  
times per week on the route Nictau  
and Plaster Rock, commencing at the  
pleasure of the Postmaster General.  
Printed notices containing further  
information as to conditions of pro-  
posed Contract may be seen, and blank  
forms of Tender may be obtained at  
the post offices of Nictau and Plaster  
Rock, and at the office of the Post Of-  
fice Inspector.  
H. W. WOODS,  
Post Office Inspector.  
Post Office Inspector's Office,  
St. John, N. B., Sept. 23, 1918.

**Wood's Phosphodine.**  
The Great English Remedy.  
Tones and invigorates the whole  
nervous system, makes new blood  
in old veins. Cures Nervous  
Debility, Mental and Brain Worry, Im-  
purity, Loss of Energy, Palpitation of the  
Heart, Failing Memory. Price \$1 per box, six  
for \$5. One will please, six will cure. Sold by all  
druggists or mail in plain pkg. on receipt of  
price. Non-patented medicine. THE WOOD  
MEDICINE CO., TORONTO, ONT. (Formerly, Wills & Co.)

**OF INTEREST  
TO WOMEN**  
**FALL RECIPES.**  
**Baked Cabbage.**  
Boil a firm cabbage 15 minutes, then  
change the water and boil again until  
tender; drain and set aside until per-  
fectly cold. Chop fine and add 2 well  
beaten eggs, a piece of butter size of  
an egg, pepper and salt to taste, three  
teaspoonfuls of rice, milk or cream.  
Stir well, and bake in a buttered dish  
until brown. Serve very hot.  
**Hashed Brown Potatoes.**  
Chop cold boiled potatoes finely and  
sprinkle over them a little salt, pep-  
per and 4 tablespoonfuls cream. Melt  
one tablespoonful butter in a sauce-  
pan and put chopped potatoes in it and  
smooth them down into shape. Cook

for a minute over a quick fire, then  
cook slowly for ten minutes. Fold  
over in half, the same as an omelet is  
folded and place in a warm platter.  
Use parsley as garnish.  
**Apple Dumplings.**  
Peel and slice four or five good sized  
tart apples, place in a kettle, cover  
with water and sweeten with part mol-  
lasses and part sugar. When apples  
are tender, then make a dumpling  
dough of a heaping cupful of flour, two  
teaspoonfuls of baking powder, a pinch  
of salt, add milk to mix and then add  
1 tablespoonful of melted lard or but-  
ter.  
Be sure that the apples have suffi-  
cient water and add a little nutmeg  
or cinnamon as preferred, and drop  
the dumpling dough in by spoonfuls.  
Cook without uncovering for ten min-  
utes.  
**Lemon Custard Pie.**  
Cream one cupful sugar with piece  
of butter size of an egg, add two tea-  
spoonfuls flour, the grated rind and

juice of one lemon and the well beat-  
en yolks of two eggs, one cupful of  
sweet milk, and lastly cut the beaten  
whites of the eggs into the mixture.  
Bake with one crust.  
**White War Bread.**  
Boil one cupful of rice till soft, but  
not watery. Boil and mash three good  
sized potatoes and put in mixing bowl  
with the rice. Add sugar, salt and  
shortening to taste, about one table-  
spoonful of each. When the mixture  
is cool add a yeast cake, dissolved in  
as little water as possible, and flour  
to make a very hard dough.  
Do not use any water or milk, as  
enough moisture comes from the rice  
and potato. At first the dough will  
be crumbly, and seem too dry, but  
kneading it will bring out the mois-  
ture. When kneading it for the pans  
in the morning more flour will prob-  
ably be found necessary. This will  
make two large loaves. Part barley  
flour may be used, but the bread will  
then be darker.

**HERE AND THERE.**  
To make a faded dress white, boil it  
in two gallons of water in which a half  
cupful of cream of tartar is dissolved.  
When washing or rinsing colored  
material, add a tablespoonful of ep-  
som salts to each gallon of water and  
even the most delicate shades will  
neither fade nor run.  
When working a pattern in crochet  
work, first make the chain and whip  
it to a piece of muslin. This is a great  
help, as one can work much faster  
and more easily than on the chain it-  
self. After starting the work it can  
be ripped from the muslin.  
Essence of peppermint applied with  
a soft cloth and rubbed vigorously will  
remove white spots from highly pol-  
ished surfaces on furniture.  
**Cook's Cotton Root Compound.**  
A very reliable regulating  
medicine. Sold in three de-  
grees of strength—No. 1, \$1;  
No. 2, 50¢; No. 3, 25¢ per bot.  
Sold by all druggists, or sent  
prepaid on receipt of price.  
Free pamphlet. Address:  
**THE COOK MEDICINE CO.,**  
TORONTO, ONT. (Formerly Wills & Co.)

**The Banks will advance you  
money to buy Victory Bonds  
on a Twelve Monthly-Payment Plan**

How much money did you save last year  
—\$100, \$500, perhaps \$1,000—and you have  
it in a savings account all ready, like a  
prudent patriot—to put into Victory Bonds.

But—just a moment:

If you saved \$100 or \$500 or \$1,000  
last year, how much do you expect to save  
during the coming twelve months?

You can now capitalize your ability to  
save and help your country at the same  
time.

In this way: Any Chartered Bank will  
give you credit for ninety per cent. of the  
amount you can save to put into Victory  
Bonds and the Bank will carry you for a  
year, charging just the same rate of interest  
as you get on your bonds—so the interest  
costs you nothing.

You can pay off your bonds to the bank  
in monthly instalments and each instalment  
begins to earn 5½ per cent. for you the  
moment it is paid.

Step in and see a Banker about it to-  
day—it costs nothing to investigate and  
you take no risk in any event.

**Borrow Money and buy Victory Bonds**  
**Borrow and Buy**

Issued by Canada's Victory Loan Committee  
in co-operation with the Minister of Finance  
of the Dominion of Canada.