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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.

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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 pamphlet on request. Address
W. J. OSBORNE, Principal,
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LARGE and SMALL

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WEDDING BOUQUETS and FLORAL
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

FALL PIE FILLINGS.

(Recommended by the Canada
Food Board.)

Pumpkin Pie Filling.

Sufficient for 5 pies.

3 cans pumpkin
7 ozs. corn syrup
7 ozs. molasses
½ teaspoon nutmeg
½ teaspoon cinnamon
2 eggs
2 tablespoons corn starch
¼ teaspoon salt

Apple Pie Filling.

Sufficient for 6 pies.

1 gallon sliced and pared apples
½ teaspoon nutmeg
½ teaspoon cinnamon
4½ cups of white corn syrup

Raisin Pie Filling.

Sufficient for 10 pies.

4 lbs. seeded raisins
3 quarts water
½ package corn starch
12 ozs. molasses
12 ozs. white corn syrup
1 teaspoon nutmeg

Cook for half an hour before putting
in pastry shell.

CELERY SALAD

Boil a cup of milk and thicken it with a tablespoon of cornstarch dissolved in a little cold milk; mix well together 1 beaten egg, 2 tablespoons of sugar, 1 of salt, ½ teaspoon of dry mustard and a small pinch of cayenne pepper; pour this into the hot milk a little at a time, stirring constantly; when quite smooth take off the fire and add a tablespoon or more, if desired, of olive oil and the same quantity of vinegar; mix well together and when cold pour over celery, which has been cut in very small pieces.

OF INTEREST TO WOMEN

MIXED FRUIT MARMALADE.

A mixture of peach, apple and pineapple in the proportion of one cup of cooked peach, one cup of cooked apple and one-half cup raw grated pineapple makes a delicious marmalade—using one-half cup of sirup to each cup of the fruit mixture.

Apple and quince is also a good combination. One cup of cooked quince and one cup of cooked apple, using one-half cup of sirup to each cup of the fruit mixture and proceeding as with peach marmalade.

Grapes make a delicious sauce for serving with meats. Use either fully ripe or partly ripe grapes. Separate the skins and pulp after washing and stemming. Cook separately. Put the pulp through the ricer or colander to remove seeds. Mix the skins and pulp and for each cup of mixture of ripe grapes allow one-half cup of sirup. Proceed as for other fruit marmalades. For partly ripe grapes use three-quarters of a cup of sirup to each cup of fruit. Use no water in the cooking of the grapes.

Pear and pineapple is also a good mixture using one cup of cooked pear and one-half cup of raw, grated pineapple with one-half cup of sirup to each cup of the fruit mixture.

In making marmalades and fruit butter with sirups be very careful to use little or no water in the cooking of the fruit, and cook the fruit till soft and tender before combining with the sirup. Such fruits as grapes and plums need no water, but can be cooked in their own juices.

Sorghum and all "home made" sirups are improved by boiling with soda and skimming before using in the fruit combinations.

HOW THE HUN HAS WRONGED CIVILIANS

(Minneapolis Journal)

"We have suffered so much, oh, we have suffered so much." The women of Lille, weeping their joy of liberation in the streets involuntarily repeat that cry.

"We have suffered so much." It will be the cry of Brussels and of Antwerp when they are set free. It is the cry rising all around the German nation. It is the cry of all the women and the children of the pillaged and ravished lands. The cry goes up to God. Piteous now, it will yet clamor with the tongue of a million furies. It will ring Germany as with flame. And all the ghosts of those whom Germans have slain will fan that flame.

Germany in excuse pleads her necessity to defend herself and to retaliate. She pleads as would the gurgler who garrotes the householder, because that atrocious person defends his home. She pleads as does the ravisher complaining that his victim dug her nails into his face.

"We have suffered so much." It is the chorus of all the mothers and the daughters and the children. It is what the prisoners say. From Armenia to Poland, from Belgium to Serbia, the cry goes up to Heaven. So heartrending and so universal is it that, did statesmanship forgive her, did charity strive to forget, Germany could not evade reprisal.

Let some sentimentalist in power somewhere consent to compound Germany's crimes. Let some mistaken economist attempt a peace upon considerations that ignore the spiritual necessities. A peace of such a kind would satisfy neither Righteousness nor Providence nor the deep heart of mankind. Such peace would be broken again and again until justice was satisfied.

The German nation must settle. Sooner or later it must settle. The German people must pay to the last penny. If to pay requires the fruits of their labor for a generation, still the bill must be met. And even meeting it, they cannot pay for the torture to which they have put the world. God's justice hereafter will still have to deal with them.

As much as they have made their victims suffer, the Germans in return will suffer. The anger of all Christendom long after peace has come will surround them like a wall of brass, will consume them like an acid.

The Moniteur Acadien, a Tory organ published in the French language at Shediac, has ceased publication and gives as a reason for its downfall the high and increasing cost of printing material. It is quite evident that the Acadien was not a boodle organ. Had the contrary been the case it might have got a share of that \$10,000 check of the Valley Railway boodle fund which Mr. George B. Jones, M.P.P., paid out for "publicity purposes."

What is the True Meaning of the Victory Loan?

We are within sight of Victory, and now, less than ever, can we afford to rest in a false atmosphere of security.

Now is the moment for a grand rally, an irresistible push forward with men and money.

The men are there—and always fresh ones go. They must continually be fed, clothed and supplied with ammunition. The work of supporting them, the EASY PART, is ours. Shall any one of us fail them at this end?

NO, A HUNDRED TIMES NO!

And what are we asked to do? What is it that Canada asks of us?

Simply to LEND to our own country, more money, that the great fight may be finished for us, and that the sacrifices made for us in four years of war shall not be in vain. No thinking man or woman who realizes this can fail to respond to the limit of his or her ability.

And Canada makes it very easy for us to do this through

The Victory Loan 1918

She will pay us interest at 5½ per cent on any amount we lend. She offers us Bonds backed by the country itself, the highest security in the world, Bonds issued in convenient denominations of \$50, \$100, \$500 and \$1,000, repayable in 5 or 15 years, as we may desire.

Let us get right down to business, OUR OWN BUSINESS—AND HELP TO OVERSUBSCRIBE THE VICTORY LOAN 1918. And let us do it NOW.

Buy Victory Bonds

This space donated to the Victory Loan 1918

Campaign by

J. J. McCAFFREY, Proprietor of the Queen Hotel

Fredericton, N. B.