

For Infants and Children.

Mothers Know That Genuine Castoria

Always Bears the Signature

Thirty Years

Exact Copy of Wrapper.

Each day we meet with conclusive evidence that our advertising pages are as faithfully scanned by our readers as the news columns. Necessity has comselled the people to seek all the information possible before buying

DR. J. B. CROCKER, DENTIST

FREDERICTON, - - - N. B.

TELEPHONES:

DRF GERRARD, DENTIST

YEARS' LONDON, ENG., EXPERIENCE.

King Street, - - - Opposite Boyle's Telephone 574.

DENTAL SURGEON

Opp. Soldiers' Barracks and Next Door to Bank of N. S. Building, Queen Street.

2 p.m. to 5 p.m. 'Phone- 338-11

DR. S. W. SPROUL

DENTAL SURGEON Graduate of Univ. of Toronto, Ont.

Inches Building, Queen Street, lately occupied by Dr. L. R. Davison.

Telephone 261-21

J. A. MCADAM,

REGENT STREET

Best and Most Modern Funera Equipment in the City.

Residence Telephone 70-41
Business Telephone 118-41

HARRY R. ADAMS. SCCESSOR TO THE LATE

JOHN G. ADAMS

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 Provincial Public Health Department, be Effective Until Januclasses will be resumed at the

Fredericton, N. B., on NOVMEBER 20.

JUST ARRIVED

A NEW SHIPMENT OF

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

All orders receive careful attention

M. SCHLEYER, FLORIST.

Cabbage, Tomato

Cauliflowers, Celery, etc. OFFICE HOURS-10 a.m. to 1 p.m., Flowers, Asters, Stocks, Phlox, shoulders.

Balsams, etc. Radish, Lettuce and Rhubarb.

Shrubs for Cemetery Planting at BEBBINGTON GARDENS

Wagons and Sleds Made and Repaired.

T. J. BURTT. H. CATERER All Kinds of Jobbing Repairs.

281 KING STREET Gone, gone are the days when the simple ambitions of the working man's

family demanded nothing more than a red carpet and a cottage organ in the front room. The desire now is for a neat, well ordered world with a feace around it and no incumbrances

EARLY CLOSING FREIGHT SHEDS

CANADIAN GOVERNMENT RAILWAYS

be Effective Until January 1st, 1918.

The Canadian Railway War Board as extended the time for their recent rder regarding the early closing of allway freight sheds until January 1st. Fredericton, N. B., on NOVMEBER 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.

OF INTEREST TO WOMEN

USES FOR GLUE.

A splendid way to keep rubbers

To, protect furs and woollens from noths: It is commonly known that nesses of old newspapers firmly glued sincerely glad I was persuaded to try together may be made into the form Dr. Williams' Pink Pills, and I shall of a bag and the garment placed in- them. side. After the ends and all joints are firmly scalded with glue, the bag is absolutely moth and dust proof and your protection from moths has cost practically nothing.

HELPFUL HINTS

Many complaints are made of cake Brockville, Ont. burning on the bottom when baked in a blue flame stove. Take an oval asbestos table mat, found at any 5 and 10 cent store, remove the cloth cover place directly under your cake pan It will assure you a perfectly baked cake. Much better than the tin sheet of asbestos for this.

When using a food chopper, add cracker the last thing. It will save every least bit of your food and leave the chopper clean.

SWEATER HINT

A piece of tape stitched along underwill keep them from stretching off the

THE WILY DOUGHBOY

War correspondent Lincoln Eyre said in a Paris Y. M. C. A.:

"Now and then you come across a with Sam." dishonest shopkeeper who doesn't hestate to unload bad money on the

"I know a dough boy who called on ing machines. Price \$19.25. one of these rascals the other day and said in a stern voice:

"The shopkeeper turned pale and nanded the brawny dough boy a good

"Pardon, monsieur! Very sorry! Please excuse!' he said.

"But, monsieur, said the shop-keep- page is nothin' but automobiles." er, 'will you not give me back the

"The dough boy grinned and winked in a meaning way at the rascal. morning—and a devil of a hard job it Then he said:

THE AFTER EFFECTS OF DREADED LA GRIPPE

Worse Than the Disease Itself -Victims Left Weak, Nervous and Worn Out.

Newly Discovered Methods for Prolonging the Life of Many
Useful Things.

Several newly discovered uses for glue offer to the thoughtful woman opportunities to prolong the life of many knysebold articles.

La Grippe, or Spanish influenza as the epidemic now sweeping over all America is called, is one of the most dangerous diseases known to mankind. Anyone who has felt its pangs is not likely to forget the trouble. La Grippe or influenza astarts with aslight cold and ends with a complication of troubles. It lays the victim on his back, it tortures him with fevers and chills, headaches and backaches. It protunities to prolong the life of many household articles.

As every family has or should have on hand a bottle of good glue, the following practical suggestions can be acted upon without delay or expense.

To put new life in an old broom: A teaspoonful of glue mixed in a basin of hot water poured over the broom and then allowed to dry thoroughly, will greatly stiffen it and prolong its usefulness and effectiveness.

When shoes become "barked" or scarred: Very often a small piece of the leather is lifted or loosened. Don't cut it off and try to cover the place with blacking. Flatten the piece in its place with a little glue and allow it to dry. Then apply blacking and the surface will be as good as new.

To put new life in an old broom: A teaspoonful of glue mixed in a basin of hot water poured over the broom and then allowed to dry thoroughly, will greatly stiffen it and prolong its usefulness and effectiveness.

When shoes become "barked" or scarred: Very often a small piece of the leather is lifted or loosened. Don't cut it off and try to cover the place with blacking. Flatten the piece in its place with a little glue and allow it to dry. Then apply blacking and the surface will be as good as new. the surface will be as good as new.

I have proved their worth in my own case. Last winter I had a severe at tack of la grippe and it left me weak A splendid way to keep rubbers and all run down. I had severe pains from slipping off at the heels in mudin the chest and under the arms, paldy weather: This annoying trouble pitation of the heart and attacks of neuralgia which left me with a feelcan be entirely eliminated by gluing a ing that life was scarcely worth liveral or velvet band around the inside ing I was advised to try Dr. Williams'

had only been using the pills a coupl of weeks when the pains began moths: It is commonly known that leave me. Gradually my strength remoths very much dislike the odor of turned, my appetite improved, and in the interior of turned, my appetite improved, and in a little more than a month I felt all my old time vigor had returned. I am always have a good word to say for

Dr. Williams' Pink Pills not only Dr. Williams' Pink Pills not only cure the disastrous after effects of la grippe, but are also a specific for all troubles due to poor blood, such as anaemia, rheumatism, indigestion, women's ailments, and the generally worn out feeling that effects so many people. You can get these pills through any dealer in medicine, or by mail at 50 cents a box or six boxes for \$2.50 from The Dr. Williams' Medicine Co., Brockville. Ont.

FINES AS PER CATALOGUE

One of the new stories being chuck ed over by Kansas City lawyers: A judge without authority in one of the Southern states kept a large mail order house catalogue on his desk. One day three negroes, arrested for shooting craps were taken before him. "Well, Sam, are you guilty?"

"Yassuh, yassuh. I was shootin with the boys. I was rollin' the bones

"How old are you?" "Twenty-one."

The judge turned to page 21. It was for \$12.15. "You are fined \$12 and get fifteen days in jail," he told Sam. "You guilty Mose?"

"Y-Yes, suh. I was playing along

"How old are you?

"Thirty-two.

The judge turned to page 32. Sew "You get a fine of \$19 and twenty

five days in jail," he told Mose "How about you Jasper?" "I pleads guilty jedge."

"Gosh, jedge, I'se 44, but for Gawd's sake, don't turn to page 44, 'cause dat

"Oh, I passed it—passed it this was, believe me!"

Always First because of —Cleansing power in every grain —Superior quality assuring economy -Absence of Caustics, Acids, Alkali or Ammonia -No roughening or reddening of the hands

RECIPES FOR CO

War Cocoa Cake.

1 c. sugar 4 tbsp. fat (melted) One-third c. cocoa 1 c. sour milk

1 tsp. soda ½ tsp. salt ½ tsp. cinnamon 1½ c. rye flour

Mix sugar and melted fat; add milk; beat well; blend dry ingredients and add to the mixture; beat and pour into greased and floured cake pan. Bake in moderate oven 34 hour.

Cornmeal Orange Gingerbread.

2 c. cornmeal 2 c. flour 1 tsp. cinnamon 1/2 tsp. cloves
1 tsp. ginger
1 tsp. salt
2 tsp. baking powder

½ c. sugar 1 egg 2 tbsp. fat 1½ c. milk 1 tsp. soda ½ c. molasses
Grated rind of an orange

Dissolve soda in molasses; add egg, fat, milk and blended dry ingredients; add grated orange rind; bake in shallow pan.

Layer or Loaf Cake.

½ c. fat ¾ c. sugar 2 eggs ½ c. milk

2 tsp. baking powder 1½ c. rye flour ¾ tsp. salt 1 tsp. flavoring

Cream fat and sugar. Add well beaten eggs and milk. Add blended dry ingredients. Add flavoring. Beat well. Bake in moderate oven.

Buckwheat Pudding.

One-third cup buckwheat 1 tsp. salt 1 egg

½ c. molasses or honey 5 c. scalded milk 1 tsp.) m

Beat egg, add molasses and milk and stir slowly into blended dry ingredients. Bake in greased pudding dish in moderate oven until firm. Serve with hard sauce or maple syrup.

Buckwheat Chocolate Cake.

½ c. fat 1 c. sugar 2 eggs ½ c. milk 34 c. nour 2½ tsp. baking powder 2 oz. chocolate (melted)

1/2 tsp. vanilla 34 c. buckwheat flour

Cream butter and sugar; add yolks of eggs, beaten; blend flours and baking powder; add alternately with milk; beat: add chocolate and vanilla; cut and fold in white of eggs beaten stiff. Bake in shallow cake pan about 40 minutes.

Steamed Chocolate Pudding.

1¼ c. Graham flour 1 c. flour Two-thirds cup sugar 1 egg 1 c. milk 4½ tsp. baking powder

Vanilla 21/2 squares chocolate Cream butter and sugar. Add beaten egg. Add blended dry ingredients alternately with milk. Add melted chocolate. Turn into buttered mould, cover and steam 2 hours. Serve with hard

Indian Pudding (with crumbs)

Scald crumbs in milk, add other ingredients and bake 11/2

1 c. fine crumbs 1 quart skimmed milk One-third cup sugar ¼ c. molasses

2 tbsp.-fat (melted) ¼ tsp. ginger ½ tsp. cloves ½ tsp. cinnamon

hours in slow oven.

Brown Pudding ½ c. molasses,

½ tsp. cinnamon. Mix ingredients and bake ½ hour.

Potato Cookies.

1 c. mashed potatoes 2 c. flour % c., brown sugar ½ tsp. salt

2 tsp. baking powder Cream fat and sugar; add well beaten egg and mashed poato; beat well until smooth; add blended flour, salt and baking powder; mix until dough is formed stiff enough to roll; place on lightly floured board; roll 1/8 inch thick, cut and place on greased baking sheet; bake in moderately hot oven about 15 minutes.



