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Genuine Castoria**

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LT. COL. W. J. OSBORNE,

after four years of war service in England, Belgium, France and Canada, has again taken over the management of the

FREDERICTON BUSINESS COLLEGE

FREDERICTON, N. B.,
The College will be kept open all through the summer.
FALL TERM begins September 2nd.
Write for full particulars.

CLOTHES CLEANED

**PRESSED and REPAIRED
for Ladies and Gentlemen.**
W. E. SEERY
251 George Street.

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CHESTNUT BUILDING, FREDERICTON, N. B.

J. BACON DICKSON, LL. B., BARRISTER, ETC.

532 Queen Street, Fredericton, N. B.
Phone 561. Box 863.

LOCATION OF FREDERICTON FIRE ALARM

When You Hear the Alarm, Look for the Location in the Daily Mail.

- 6 Shoe Factory.
- 12 Corner Westmorland and Aberdeen Streets.
- 12 Corner Northumberland and Saunders Streets.
- 14 Corner Brunswick and Smythe Streets.
- 16 Corner Charlotte and Smythe Streets.
- 16 Corner George and Northumberland Streets.
- 17 Corner King and Northumberland Streets.
- 21 City Hall.
- 23 Corner York and George Streets.
- 24 Corner Queen and Westmorland Streets.
- 25 Corner Brunswick and Westmorland Streets.
- 26 Corner Charlotte and Westmorland Streets.
- 27 Corner King and York Streets.
- 28 Corner Saunders and York Streets.
- 31 Corner Queen and Regent Streets.
- 32 Corner Needham and Regent Streets.
- 34 Corner Queen and Carleton Streets.
- 35 Corner Brunswick and Carleton Streets.
- 36 Corner Charlotte and Carleton Streets.
- 37 Corner George and Regent Streets.
- 38 Corner King and Regent Streets.
- 44 Corner Queen and St. John Streets.
- 45 Corner Brunswick and St. John Streets.
- 46 Corner Charlotte and St. John Streets.
- 51 Corner King and Church Streets.
- 52 Corner George and Church Streets.
- 53 Corner Union and Church Streets.
- 54 Gas House.
- 55 Intercolonial Railway Station.
- 56 Lansdowne and Waterloo Row.

Let's not jump to any rash conclusions because some of the German people seem to want the old Kaiser back home. They may desire to throw decayed vegetables at him.

OF INTEREST TO WOMEN

HAVE AN OATMEAL DAY

Have You the Slightest Trace of
Scotch Blood in Your
Veins?

Whether you have or not, you will surely like oatmeal and all the good things it makes.

Did you know, Mrs. Mother, that oatmeal with raisins or cut up pieces of figs or prunes, is the very most popular breakfast cereal you could set before your growing boys and girls?

Raisins, cooked, are especially whole some and they add a flavor to the cereal that is delightful.

Then there is oatmeal bread—already the favorite war bread in many families. Rice flour or a very little wheat flour combined with the oatmeal makes a loaf of nutty flavor and delicacy.

A Fancy Oatmeal Bread.

Half cup prunes, one and a half cups cold water, half cup rolled oats, half tablespoonful salt, quarter cup chopped nuts, half yeast cake softened in three cup lukewarm water, two and three-quarter cups flour, or more if desired.

Soak the prunes in cold water over night. Cook in same water until soft and remove stones. To prune juice add boiling water to make one cup, bringing to boiling point, and pour over rolled oats. Let stand one hour, add salt, chopped nuts, yeast softened in lukewarm water and the prunes. Then add flour, mix thoroughly, let rise, turn into a greased bread pan, let rise again and bake.

Scotch Cakes.

Two cups rolled oats, quarter cup of milk, quarter cup molasses, one and a half tablespoonfuls fat, a speck of soda, one teaspoonful baking powder, one teaspoonful salt.

Grind or crush the oats and mix with the other materials. Roll out in a thin sheet and cut in squares. Bake for 20 minutes in a moderate oven. Makes three dozen crackers.

Baked Oatmeal and Nuts.

Two cups cooked oatmeal, one cup crushed peanuts, half cup of milk, one teaspoonful vinegar, quarter teaspoonful pepper, two and a half teaspoonfuls salt. Mix together and bake in greased pan 15 minutes. This is enough for five people.

Oatmeal Fruit Meringue.

Turn left over oatmeal into a round mould and cool. When cold turn out, cut in slices half inch thick, put one slice in a round dish, put a layer of berries or canned peaches on it, and on top of this another slice of oatmeal. Beat the whites of two eggs until light, add four tablespoonfuls powdered sugar and beat until fine and glossy.

Spread this meringue over the top of the fruit, dust with powdered sugar and stand in the oven until a golden brown. Yolks of eggs can be used to make a custard.

When Kaki Shops.

He was exhibiting his Paris purchases, plainly relieved that they met with general approval. To the Woman his running discourse was illuminating. "I bought those beads because I always like the feel of beads. What do you call them? Sautoirs. I just asked for beads and that is what they gave me. I'm glad they are all right. Wish I got more. Wait till you see the hat I got for Polly. I hadn't any idea of buying a hat, I hadn't any place to put

DIRECTIONS FOR MAKING A SPEECH

The after-dinner speech, like lightning or a flat tire, often strikes at the most unexpected moment. To most men it is a trying ordeal to stand before a vast audience of upturned shirt-fronts and perpetrate a speech whether one's extemporaneous remarks have been carefully prepared in advance or not.

It is always well to go thoroughly armed for such dangers. To this end the following outline has been prepared for use in case of accident:

Begin by saying, "Unaccustomed as I am"—then say, "This reminds me of a little story about an Irishman named Pat." If possible tell one that has no bearing whatever on the occasion.

Tell a story about a Scotchman named Sandy. Don't fail to call him the canny Scot, and as nearly as possible use the same dialect employed in relating the story about Pat.

Wait several minutes till the laughter has died down and then tell the one about Sambo stealing chickens that your grandfather used to relate. Introduce it by saying, "I am reminded of a little story I just heard this afternoon."

It is now time to drag in the subject of your address. Do this by saying, "The subject I have been called on to discuss this evening reminds me of a little story I once heard about an Irishman named Mike." In relating this anecdote be sure to use the term "be gorry" several times. The audience will thus know at once that you are still continuing your story about Sambo and the chickens.

Apologize for having taken up so much time.

Try desperately to take a drink of ice-water from an empty glass.

Say in a soft, subdued voice, "I thank you."

Perspire eloquently.

And then sit way down.

it. But when I saw it I thought it was the prettiest I ever saw, and I was afraid it would be gone next time I went through Paris, so I just made a hole for it in the middle of my trunk and brought it along. And here's a lot of lace. I heard a fellow say he'd bought some lace, so I went out and did likewise. Most of it's good, but I got stung on these pieces—all because they could speak English."

The audience manifested interest. Why, they wanted to know, should one avoid a saleswoman who could speak English?

"Why it was this way," explained the centre of interest. "I asked her if that lace was hand made, and she said 'It's mission made.' So I thought that was all right. I know they do good work in French convents, so I thought they'd do good work in missions. But"—he shook his head—"she wasn't speaking my kind of English. About a week later it dawned on me that she was trying to say 'machine made.'"

FARM WAGONS AND SLOVENS

Deering Drills and Seeders, Bissell Disc Harrow John Deere and T. A. Manure Spreaders.

Reversible and Walking Plows, Robbins and Aspinwall Potato Planters.

DeLaval Cream Separators.

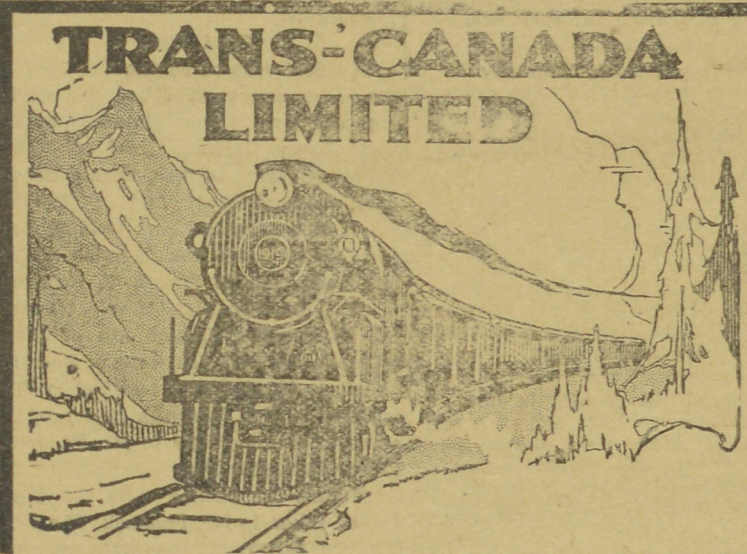
J. Clark & Son Ltd.

'New Brunswick Grown'

Orders should now be placed for early May delivery. We make a specialty of **Apple Trees, Shrubs, Hedging, Roses and Strawberry Plants.** Experts have pronounced our apple trees excellent, comprising the leading varieties, including Mackintosh Red, Fameuse, Wealthy, Dudley and Bethel. This season's stock will soon be exhausted. Write for terms. Discount for cash with order. Mail orders solicited.

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To Vancouver in ninety-three hrs.

Fort William in 30, Winnipeg in 43, Regina in 54, Calgary in 68 and Vancouver in 93 hours.

The fastest transcontinental train between terminals in America; saves a business day for passengers to Winnipeg and all cities to the Pacific Coast.

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CANADIAN PACIFIC RY.

Have Your Job Work Done at Home

The Mail now has every facility for turning out High Class Job Printing Work, and there is no longer any reason why manufacturers, merchants and others should send their orders out of town.

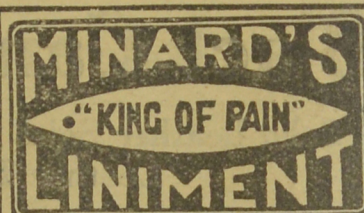
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be Convinced.**

We have a new office and up-to-date machinery, all run by electric power, and can turn out work promptly and efficiently.

**If You have a Job of Printing, Call Up
No. 67. We will do the Rest.**

The Mail Printing Company

327-329 Queen Street (Up Town)



I was cured of terrible lumbago by
Minard's Liniment
—Rev. Wm. Brown.

I was cured of a bad case of earache by
Minard's Liniment
—Mr. S. Kaulbach.

I was cured of sensitive lungs by
Minard's Liniment
—Mrs. S. Masters

Manufactured by the
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