

Children Cry for Fletcher's

CASTORIA

The Kind You Have Always Bought, and which has been in use for over thirty years, has borne the signature of *Charles H. Fletcher* and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but Experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is pleasant. It contains neither Opium, Morphine nor other narcotic substance. Its age is its guarantee. For more than thirty years it has been in constant use for the relief of Constipation, Flatulency, Wind Colic and Diarrhoea; allaying Feverishness arising therefrom, and by regulating the Stomach and Bowels, aids the assimilation of Food; giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

GENUINE CASTORIA ALWAYS

Bears the Signature of

Charles H. Fletcher

In Use For Over 30 Years
The Kind You Have Always Bought

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.

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Best and Most Modern Funerals
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Phone or Telegraph Orders Shipped
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CLOTHES CLEANED,

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for Ladies and Gentlemen.

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FLOWERS IN
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FUNERAL DESIGNS A
SPECIALTY.
CUT FLOWERS AND
POTTED PLANTS.

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FREDERICTON
FIRE ALARMWhen You Hear the Alarm, Look for
the Location in the Daily Mail.

- 6 Shoe Factory.
- 12 Corner Westmorland and Aberdeen Streets.
- 13 Corner Northumberland and Saunders Streets.
- 14 Corner Brunswick and Smythe Streets.
- 15 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.

OF INTEREST
TO WOMEN

THE TILT OF YOUR BONNET.

How do you wear your hat? Do you adjust along straight lines or do you give a saucy tilt? This placing of your chapeau not only decides its lines but suggests your character, according to a milliner who makes a study of her customers. While the woman who affects the straight lines is more to be relied upon when it comes bill time, she is not the best to advertise her milliner. The woman who wears her clothes with a distinction is the joy of the tradesman, for she elicits admiration and sends new customers. The more exclusive shops, particularly would rather make a reduction to this style of women than realize the full value from a plain customer, for the latter actually deprives the garment of its style.

TO REHEAT A ROAST.

You can reheat a roast and serve it appetizingly if you wrap it in thickly greased paper before placing it into the oven. Do not unwrap it until ready to serve. The steam will prevent the meat from becoming dry and tough.

Date Cake.

One egg, $\frac{1}{2}$ cup sugar, 2-3 cup flour, 1 teaspoon baking powder, pinch of salt, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ teaspoonful nut margarine. Beat egg and add sugar. When thoroughly mixed add flour, baking powder and salt sifted together. Flavor. Lastly add milk scalded with nut margarine in it. Beat well and bake 2 minutes. Filling—One-third pound dates, chopped; $\frac{1}{4}$ cup sugar, 1 teaspoon lemon juice. Add sugar and lemon juice to dates. Cover with boiling water and cook until thick.

HOUSEHOLD WISDOM.

When garnishing food the cook should use only such appeals to the eye in order to make it look appetizing. Edible garnishes are preferable, and these should not interfere with the carving or serving. A good rule to follow is to cover only two-thirds of the dish with food, including the garnish.

Potato parings cut fine and a little ammonia will cleanse the inside of water bottles and carafes. Charcoal and ammonia is also a good cleanser for these articles.

Bread should never be wrapped in a cloth, as the cloth absorbs the moisture and imparts an unpleasant taste.

When a cake or bread is too brown, or is burned, grate with a nutmeg grater until it is a golden brown.

If the soapsuds will not remove the grime from metal articles try hot water and baking soda. Do not try to polish metal until after it has been thoroughly cleaned.

When washing close the snap fasteners on garments before putting them through the wringer and they will not be so apt to become crushed and consequently useless.

If the woodwork is grained you can polish it beautifully by soaking a bit of flannel in linseed oil and rubbing the wood well, then polish with a soft dry cloth.

When the window frames are newly painted, run the window up and down several times a day for a few days in order to obviate the annoyance of sticking windows.

In boiling rice it is well to plan to have some left over. With an egg, milk or a little fruit juice added, it will make a delicious pudding, or it may be made into croquettes or cream of rice soup.

MILD WINTER STUFF

'Tis the voice of the coal men,
I hear them declare:
'The weather man hasn't
Been treating us fair.
From the first of November
It's been very mild;
It isn't surprising
We're growing so wild.'

An American soldier at Coblenz reports the first robin. Anyhow it made him feel at home to spring that one.

COULD NOT STOP
THE HEADACHESUntil She Tried "Fruit-a-tives"
—Made From Fruit Juices

112 Coburg St., St. John, N.B.

"I feel I must tell you of the great benefit I have received from your wonderful medicine, 'Fruit-a-tives'.

I have been a sufferer for many years from *Violent Headaches*, and could get no permanent relief.

A friend advised me to take 'Fruit-a-tives' and I did so with great success; and now I am entirely free of Headaches, thanks to your splendid medicine."

MRS. ALEXANDER SHAW.

50c. a box, 6 for \$2.50, trial size 25c.
At all dealers or sent on receipt of price, postpaid, by Fruit-a-tives Limited, Ottawa.

NEW YORK
CROWS OVER
EARLY SPRING

New York, March 21—This is the last day of winter as spring begins tomorrow at 11.19 a. m. and a most remarkable winter it has been. The temperature has averaged five degrees above the mean for 48 years, there have been only two inches of snow in several trials—and no ice in New York City.

The lowest temperature was reached on January 10, when nine degrees above zero was recorded, but it soon warmed up, and rarely has the minimum been as low as 25 degrees.

Compared with the previous winter it is still more remarkable for there were days at a time when the mercury in the thermometers hovered around the zero mark, and on one occasion thirteen degrees below was reached, a mark seven degrees below any previous record for this city in the 48 years of statistics.

ASK FOR A
QUARTER OUNCE
OF FREEZONE

Any corn will dry up and lift out,
Says a Cincinnati
authority

Let folks step on your feet hereafter; wear shoes a size smaller if you like, for corns will never again send electric sparks of pain through you, according to this authority.

He says that a few drops of a drug called freezone, applied directly upon a tender, aching corn, instantly relieves soreness, and soon the entire corn, root and all, lifts out without pain.

This drug is sticky but dries at once and is said to simply shrivel up the corn without inflaming or even irritating the surrounding tissue.

It is claimed that a quarter of an ounce obtained at any drug store will last very little but is sufficient to remove every hard or soft corn or callus from one's feet. Cut this out, especially if you are a woman reader who wears high heels.

HOUSEKEEPERS' HANDY REFERENCE

TIME FOR BAKING.

Beans—8 to 10 hours.
Beef—Sirloin, rare, per lb., 8 to 10 minutes; well done, per lb., 12 to 15 minutes; rolled rib or rump, per lb., 12 to 15 minutes; long or short fillet, 20 to 30 minutes.
Bread—Medium loaf, 40 to 60 min.
Cake—Plain, 20 to 40 minutes.
Biscuit—10 to 20 minutes.
Sponge Cake—45 to 60 minutes.
Chickens—3 to 4 lbs weight, 1 to one and a half hours.
Cookies—10 to 15 minutes.
Custards—15 to 20 minutes.
Duck (tame)—40 to 60 minutes.
Fish—6 to 8 lbs., 1 hour.
Gingerbread—20 to 30 minutes.
Graham Gems—30 minutes.
Lamb—Well done, per lb., 15 min.
Mutton—Rare, per lb., 10 minutes; well done, per lb., 15 minutes.
Pie crust—30 to 40 minutes.
Pork—Well done, per lb., 30 min.
Potatoes—30 to 45 minutes.
Pudding—Bread, rice and tapioca, 1 hour; plum, 2 to 3 hours.
Rolls—10 to 15 minutes.
Turkey—70 lbs., 3 hours.
Veal—Well done, per lb., 20 minutes.

TABLE OF WEIGHTS AND
MEASURES.

4 teaspoons of a liquid equal 1 table-
spoon.
4 tablespoons of a liquid equal $\frac{1}{2}$ gill
or $\frac{1}{4}$ cup.
 $\frac{1}{2}$ cup equals 1 gill.
2 gills equal one cup.
2 cups equal 1 pint.
2 pints (4 cups) equal 1 quart.
4 cups of flour equal 1 pound, or 1
quart.
2 cups of butter, solid, equals 1 lb.
 $\frac{1}{2}$ cup of butter, solid, equals $\frac{1}{4}$ lb.
or 4 ounces.
2 cups of granulated sugar equal 1 lb.
 $2\frac{1}{2}$ cups of powdered sugar equal 1 lb.
1 pint of milk or water equals 1 lb.
1 pint of chopped meat equals 1 lb.
10 eggs, shelled, equal 1 pound.
8 eggs with shells equal 1 pound.
2 tablespoons of butter equal 1 ounce.
2 tablespoons of granulated sugar
equal 1 ounce.
4 tablespoons of flour equal 1 ounce.
4 tablespoons of coffee equal 1 ounce.
1 tablespoon of liquid equals a half-
ounce.
4 tablespoons of butter equal 2 ounces
or $\frac{1}{4}$ cup.

BRIEF BUT USEFUL RECIPES.

Drive Away Ants.—A little quicklime placed in the infested places.
Kill Insect Life.—Burn sulphur in a tightly closed room. It will kill almost all insect life and their eggs and larvae.

Make Leather Waterproof.—Saturate it with castor oil; to stop shoes squeaking, drive a peg into the middle of the sole.

Remove Tar from Cloth.—Rub it well with turpentine till every trace is removed.

Egg Stains on Spoons.—Rub with common salt.

Fruit Stains on Hands.—Wash the hands in clear water, dry slightly and while still moist strike a sulphur match and hold your hands around the flame.

Restore Gilt Frames.—Rub with a sponge moistened with turpentine.

Clean Gloves.—Pour a little benzine into a basin and wash the gloves in it, rubbing and squeezing them until clean. If much soiled, they must be washed again through clean benzine and rinsed in a fresh supply. Hang in the air to dry.

Clean Hair Brushes.—Dissolve a little soda in warm water and pour in a small amount of ammonia. Hold the brushes with the bristles downward and avoid wetting the back as far as possible; shake until the grease is removed; then rinse in cold water and put in the air to dry.

Remove Stains from Linen.—Wet the part stained and lay on it some salt of wormwood; then rub without diluting it with more water.

Clean the Hair.—Wash well with a mixture of soft water, 1 pint; sal soda 1 ounce; cream tartar $\frac{1}{4}$ ounce.

Remove Mildew from Cloth.—Put a teaspoonful of chloride of lime into a quart of water, strain it twice, then dip the mildewed places in this weak solution and lay in the sun. If not effective the first time repeat.

Cure Mosquito Bites.—Put ten drops of refined carbolic acid into an ounce of rose water; shake well and apply. (If you hold your breath while a mosquito has its bill in you it cannot withdraw it until you breathe again).

How to Remove a Rusty Screw.—Apply a red hot iron to the head for a short time, the screw-driver being applied immediately while the screw is hot.



"THE BETTER 'OLE" at GEM THEATRE

MONDAY AND TUESDAY NEXT

Have Your Job
Printing 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.

Give us a trial order and 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 and we will do the rest.

The Mail Printing Co

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