

## 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.

Exact Copy of Wrapper.

### 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 . . . . . 348-41  
Office . . . . . 418-11

#### DR. GERRARD

OFFICE:

671 KING STREET, FREDERICTON

**ARTIFICIAL TEETH and  
GOLDWORK a Specialty**

Superior Conveniences for Chloroform administration.  
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

#### DR. G. R. LISTER, DENTIST

Tel. 232-41. Burchill-Wilkinson Bldg. Below Regent.

#### J. A. McADAM, UNDERTAKER

REGENT STREET

Best and Most Modern Funerals  
Equipment in the City.

Residence Telephone . . . . . 70-41  
Business Telephone . . . . . 118-41

#### 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.

#### E. ALLISON MACKAY BARRISTER, NOTARY, ETC. INSURANCE

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.

People who have no faults are not good company.  
Now that the furnace fire is out we can purchase ice with the coal money, if any.

### OF INTEREST TO WOMEN

PINEAPPLE RECIPES.

From Middle of May to End of July the Main Crop of Pineapples is Marketed.

About the beginning of June this delicious fruit may be purchased at a reasonable price. This is the season to can and preserve and serve daily this delicious fruit.

To eliminate as much as possible the waste that usually attends the preparing of pineapples, try this method:

Cut the pineapples into slices and with a sharp knife remove the outside by trimming to include the eyes. This will give a slice of fruit that will look much better and waste less than if the fruit were pared and then the eyes removed and then the fruit cut.

Cut first into slices one-half inch in thickness, now with a cutter as small as that in the centre of the doughnut cutter, remove the core. Place the slices of pineapple in a kettle or deep dish and sprinkle each layer with sugar. When ready to place in jars, put three pounds of sugar in a clean saucepan and add two cups of water. Stir to dissolve the sugar and then bring to a boil and cook for five minutes. Add this syrup to the pineapple juice. Sterilize the jars and fill with the prepared pineapple. Fill the jars to overflowing with syrup.

Adjust the rubbers and lids and then partially tighten. Place in a hot water bath and process for one hour. Remove, fasten the lids securely and then store in a cool dry place.

Pineapple Preserves.

Prepare the pineapple as for canning and then cut into small pieces. Allow for each pint of fruit one cup of water. Place in the preserving kettle and cook until tender, and then all two cups of sugar to every three cups of the mixture. Cook slowly until thick and then pour into sterilized glass jars. Adjust the rubbers and lids and seal securely.

Pineapple Conserve.

Two pounds of the prepared pineapple cut into small pieces. Cut the thin rind from four oranges into thin threads. Remove the white pithy part of the oranges and slice, discarding the seeds. Then cut slices in pieces and place the pineapple, the oranges and the peel and two pounds of sugar, one pound of seeded raisins and one cup of water in a preserving kettle. Cook slowly until of the consistency of jam. Pour in the jars and allow to cool, then cover with melted paraffin.

Pineapple Jam.

Use two pounds of prepared pineapple, chopped fine, and two pounds of rhubarb, pared and cut in pieces.

Add a cup of water and cook slowly until the fruit is tender. Measure and then allow three-quarters cup of sugar to each cup of the mixture. Cook until thick like jam and then pour into sterilized glasses. Allow the jam to cool and then cover with paraffin and seal in the usual manner.

Use a candy thermometer for successful jam and jelly making. Put the thermometer into mixture when the sugar is added, then cook until it registers 221 degrees Fahrenheit.

TO WIPE THE TEARS AWAY.

Norwalk, O., June 8.—Milo Cline has adopted the unique policy of keeping his moving picture theatre dark for about half a minute at the close of an

#### MINARD'S "KING OF PAIN" LINIMENT

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  
**Minard's Liniment**  
Yarmouth, N.S.

#### Dr. Hamilton Guarantees Prompt and Thorough Cure.

I can cure you.  
I have a remedy that has never failed in kidney disease.

My wonderful preparation known as Dr. Hamilton's Pills of Mandrake and Butternut.

I guarantee Dr. Hamilton's Pills will restore the worst case of kidney suffering.

Pain in the back, sides and hips will be relieved.

Dizzy spells, headache and reeling sensations will be quickly remedied.

Distressing bladder complications, frequent calls, brick dust and sediment I guarantee will entirely disappear under Dr. Hamilton's Pills.

If your rundown and languid condition can't be cured by Dr. Hamilton's Pills, then you are hopeless.

In thousands of cases Dr. Hamilton's Pills have restored health and more; they have built up constitutions that defied further inroads of kidney disease.

Purely a vegetable remedy, free from injurious minerals like mercury and calomel, mild enough for children to use, where can you find a remedy in efficiency to approach Dr. Hamilton's Pills.

To be candid, you can't.

All dealers sell Dr. Hamilton's Pills, in yellow boxes, 25c.

unusually sentimental play. "I do this," said Cline, "to give the girls a chance to brush the tears away."

BRIEF BUT USEFUL RECIPES.

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

Drive Away Aches.—A little quick lime placed in the infested places.

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

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

Clean the Hair.—Wash well with a mixture of soft water, 1 pint; sal soda 1 ounce; cream tartar ¼ ounce.

Egg Stains on Spoons.—Rub with common salt.

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 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.

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.

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).

**Wood's Phospholine.**  
The Great English Remedy  
Tones and invigorates the whole nervous system, makes new blood in old veins, cures nervous debility, mental and brain worry, 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 it plain, please, on receipt of price. Now promptly mailed free. THE WOOD MEDICINE CO., TORONTO, ONT. (Formerly, Montreal.)

## 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.**

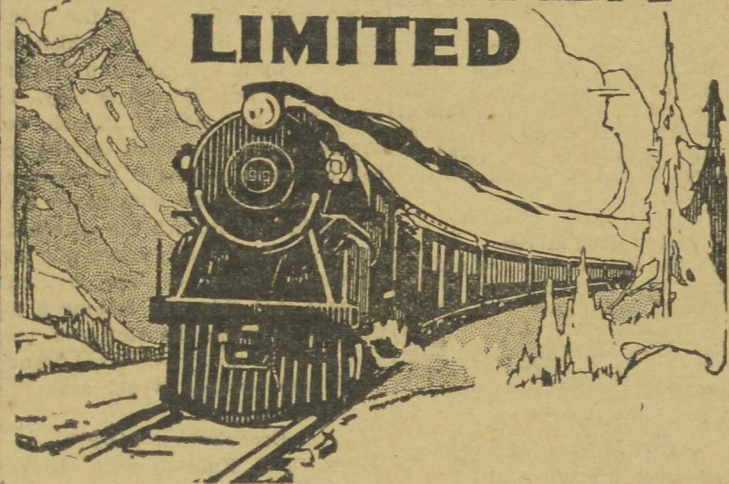
### 'New Brunswick Grown'

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.

**ST. JOHN VALLEY NURSERY** BURTON, N. B.

**Advertise in the  
Mail and get results**

## TRANS-CANADA LIMITED



**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.**

Leaves Montreal (Windsor St.) at 3.30 p.m. daily, and Toronto at 7.15 p.m. daily.

To connect leaves St. John 4.50 p.m. daily.

**Limited to Sleeping-Car Passengers Only.**

(Except Parlor Car Passengers between Montreal and Ottawa)

For complete information apply to N. R. DesBRISAY, District Passenger Agent, St. John, N. B., or any Agent of the

**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.

**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. We will do the Rest.**

**The Mail Printing Company**

327-329 Queen Street (Up Town)