

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 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.

OF INTEREST TO WOMEN

EVERY BODY WEARING A SASH.

A Waist Without a Sash is Not a Waist These Days.

A frock without a sash this spring is like a julep without the mint. After June 30, of course, we'll find that's just a mere detail; but at present it's the details that count.

A sash is just the right piquant detail that breaks the plain dark length of line with a splash of color and adds savor and flavor to a frock. Really, a waist without a sash is not a waist of the times, but a waste of time.

Wonderful in coloring and design are the wide ribbons offered to sash femininity. They are irresistible and it is no wonder Dame Fashion is all enmeshed in their toils.

Of course, if you own a really old sash of your childhood days, it is much smarter than the newest imitation ribbons. A lucky debutante was the envy of all beholders the other day, wearing a charming old sash of her mother's youth. It was of yellow satin, chenille fringed and embroidered on each end with rosebuds and forget-me-nots in chenille. She wore it with a smoke gray Georgette dress. Chenille fringe for the sash ends is particularly smart and long chenille tassels are also effective.

The exquisite ivory tint of a cobwebby real old lace collar is the last word in perfection to top off the black satin draped gown that is the necessity of every woman's spring wardrobe. It makes no difference what shape or kind your collar is, just so it is hand made of course, and a bit yellowed with age.

A clever dressmaker who wishes to get the best effect out of some lovely old lace collars which thread their most fascinating designs in the rather stilted form of a deep sailor collar has hit upon the happy idea of turning the collars completely around and letting the erstwhile deep rear sailor effect drop down in front, in a quaint bibblish manner. The result is most artistic and suggests that if we are going to turn backward for our fashions we may as well turn some of them forward, to even things up a bit.

IN FASHION LAND.

Hats show three distinct tendencies. The shape reminiscent of the poke, the brim with an upward roll at the back and the extended brim at one side.

Blouses except for sport wear show more and more ruffles and frills.

Terra cotta continues to be the favorite color for brightening the neutral colored blouse or frock.

Shirred ribbon is a new favorite decoration for lingerie, although lace continues to be very much in use.

Carved pearl buttons are the only trimming on the plainest of wash skirts for spring.

Covert cloth riding habits are said to be the thing for the coming season. Knee length Russian blouses are made of crepe de chine in white and pale colors.

HINTS TO HOUSEWIVES.

Salt often curdles milk. Hence in preparing gravies, porridge, etc., add the salt the last thing.

Save the excess liquor from your pickled peaches. It may be used for mince pies, sauces, etc.

You will be able to scale the fish much more quickly if you dip it into boiling water for a minute before beginning the cleansing process.

To frost a cake evenly and to the very edge and prevent the icing from running down the sides, double a piece of stiff paper and pin it closely about the cake letting the paper extend about an inch above the top of the cake. Spread icing and do not remove paper until icing is set.

It is a mistaken idea that frying in deep fat is not economy. It will require a large supply of fat, but this can be poured off after it has settled and can be used for each frying. When one considers the amount of fat absorbed by food that is sautéed it is evident that deep fat frying is not only more economical, but food thus cooked is more digestible.



Wood's Phosphatine.
The Great English Remedy.
Tones and invigorates the whole nervous system, makes new blood in old veins, cures Nervous Debility, Mental and Brain Weakness, Loss of Energy, Palpitation of the Heart, Failing Memory. Price 21 per box, six for \$5. One will please, six will cure. Sold by all druggists or mail at plain price on receipt of price. Non-phosphated free. THE WOOD MEDICINE CO., TORONTO, ONT. (Formerly, Canada.)

Sat Up in Bed To Get Her Breath

Palpitation of the heart, shortness of breath, inability to lie on the left side, feelings as if smothering, oppressed feeling in the chest, dizzy and faint spells, tired, weak, worn out feeling, involuntary twitching of the muscles, sleeplessness, restlessness, etc., all point to the fact that either the heart or nerves, or both, are not what they should be. Any of these conditions should be remedied immediately so as to avoid a complete breakdown of the whole system.

Milburn's Heart and Nerve Pills will bring energy to the weakened constitution, strengthen and regulate the heart, and tone up the tired, overstrained nerves.

Mrs. William Steeves, Chemical Road, N. B., writes: "I have been a great sufferer from nerve troubles and palpitation of the heart, which was so bad I had to sit straight up in bed to get my breath. I could not lie on my left side at all. I tried doctor after doctor, also several different remedies but got no help from them. My mother insisted on me trying Milburn's Heart and Nerve Pills. By the time I had used one box, I was feeling very much better. I took in all three boxes, and now I am in perfect health and can enjoy a good sound sleep, and can lie on my left side without any trouble."

Milburn's Heart and Nerve Pills are 50c. a box at all dealers, or mailed direct on receipt of price by The T. Milburn Co., Limited, Toronto, Ont.

TABLE OF WEIGHTS AND MEASURES.

4 teaspoons of a liquid equal 1 table-spoon.
4 tablespoons of a liquid equal ½ gill or ¼ cup.
½ cup equals 1 gill.
3 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. ½ cup of butter, solid, equals ¼ lb. or 4 ounces.
2 cups of granulated sugar equal 1 lb.
2½ 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 ¼ cup.

BRIEF BUT USEFUL RECIPES.

Drive Away Ants.—A little quick lime 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.

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

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.

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.

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).

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 (stuffed)—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.

THE BETTER OLE A PRODUCTION VERY HIGHLY COMMENDED

Of the "Better 'Ole" which will be at the Gem next Monday and Tuesday the Chicago News says:

If "The Better 'Ole" fails to amuse you then the happiness of those around you will, and if neither the picture nor the appreciative neighbors move you to laughter, there is something radically wrong with your funny bone and a physician is recommended. Yesterday morning everybody witnessing the performance at the Rose, whether driven into the theatre for shelter by the inclement outdoors or drawn therein by their familiarity with Capt. Bruce Bairnsfather's sketches of Old Bill and his fellow musketeers, Bert and Alf, was in perpetual paroxysm of joy. Laughter was unconfined. The spectators had as good a time watching the "old walrus" and his devoted an dillikewise amusing friends as the actors who played the parts reflected in the celluloid.

"The Better 'Ole" is a happy extract from the war conceived by a cartoonist with a keen sense of humor and given cinematic utterance by Englishmen who knew their business in the matter of film production and acting, and who knew how to inject the sort of subtlety into the celluloid deeply appreciated by those who make the silent drama a habit. Many will prefer the film to the spoken play at a neighboring theatre.

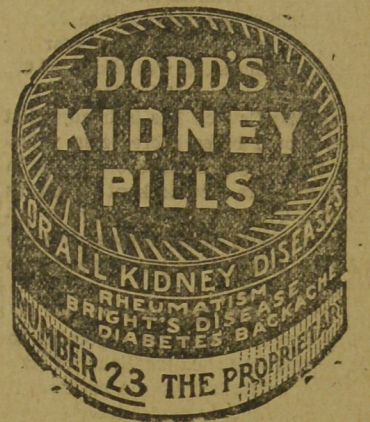
Artificial Trappings Absent

There are no artificial scenic arrangements hurriedly thrown together to give the semblance of a trench or "pub" or place of amusement or the hundred and one other places pictured in stage sets and suggested by the actors in the spoken play. Realism takes the place of this theatrical sham for the most part. And as for the comic behaviour of De Wolf Hopper as Old Bill, a Briton gives brilliant pantomimic manifestation of the role as humorously in the celluloid as does Mr.

Hopper on the stage. Moreover, he clothes the part with humanness—something which the stage version lacks.

The story of Old Bill has been told repeatedly. The film follows the stage play loyally. From the time Bill leaves his wife Maggie and their daughter Lil, to take up arms with his two friends against the 'Uns and through their campaigns in France, it is one long series of rollicking fun. You will find much to amuse you in the fickleness of one of the musketeers who makes ardent love to every maiden in France he encounters, while another will entertain you with his patent cigarette lighter which never ignites despite his persistency. Interest, however, is centred in Old Bill, and in the information he obtains relative to the Huns' effort to cut off a regiment of French soldiers.

It's a splendid bit of cinematic fun with just enough of sentimentality to make it human.



tially overcome by soaking the cereal over night. A fireless cooker is ideal for cooking cereals and one can easily morously in the celluloid as does Mr.



"THE BETTER 'OLE" at GEM THEATRE
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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.
- 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.