

Children Cry for Fletcher's

CASTORIA

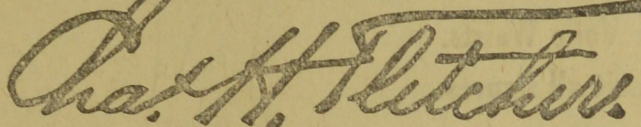
The Kind You Have Always Bought, and which has been in use for over thirty years, has borne the signature of and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but experiments that trifle with and 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



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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SEASON

FUNERAL DESIGNS A
SPECIALTY.
CUT FLOWERS AND
POTTED PLANTS.

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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.

Moving to This City
Mr. E. G. Merritt of Barker's Point is removing to Fredericton having rented the dwelling on King Street owned by Miss Nellie Jarvis. Mr. Charles Bird of Marysville will occupy the house at Barker's Point owned by Mr. Merritt.

OF INTEREST TO WOMEN

DELICIOUS WAYS TO USE APPLES.

The Apple a Useful Ally of the House-keeper, Especially at This Time of Year.

The apple is perhaps the most useful ally of the housekeeper, in the way of fruit, as it is available during so many months of the year.

Why not use apples as the basis of solid food dishes as well as desserts?

Macaroni and Apple Pudding.

- 1 pound of apples
- 4 ounces of macaroni
- ½ lemon rind, grated.
- 2 tablespoonfuls of sugar
- 4 tablespoonfuls of white bread-crumbs
- 1 tablespoonful of cream
- 1 teaspoonful of butter.

Cook the macaroni in boiling salted water for three-quarters of an hour. Drain well; butter a pie or pudding dish and line it with the macaroni; then sprinkle it with bread-crumbs. Pare the apples and slice them thin. Mix with the grated rind, cream and sugar. Fill the dish with the mixture, sprinkling crumbs on top. Then add a layer of material, cover with a plate and bake one hour. Turn out and serve with a white sauce.

Apple Corn Bread.

- 2 cupfuls of white cornmeal
- ½ teaspoonful of salt
- 3 tart apples
- 2 tablespoonfuls of sugar
- 1 teaspoon of cream tartar
- 1 and two-thirds cupful of milk.
- 1 teaspoonful of soda.

Mix together the corn meal, salt, sugar, cream tartar and soda, pare and slice the apples and add to the mixture with the milk. Pour into a buttered, shallow pan and bake one-half hour in hot oven.

Apples and Oats.

- 6 large apples
- 1 cupful of cooked oats
- 1¼ cupfuls of sugar
- 1 quart of water.

Cook one cupful of rolled oats. Pare and core the apples and cook in a syrup made of the water and sugar. Turn them frequently. When done, fill the centres with oats. Boil the syrup down until thick and pour over the apples.

Apple Dumplings.

Sift one-half pint flour, saltspoon of salt, two level teaspoons baking powder; rub in pecan nut-size piece of butter; add slowly about half cup of milk. Roll out in sheet, apply saucer and cut out circles. Put in centre of each a small pared and cored tart apple. Fill cores with sugar and dash of nutmeg. Fold over crust and roll in hand till round. Make a gash on top. Bake in moderately hot oven for half an hour. Serve with hard sauce made by heating a tablespoonful of butter and four tablespoonfuls powdered sugar.

An Apple Pudding.

- 3 cupfuls of chopped apples
 - ½ cupful of sugar
 - ¼ cupful of water
 - 2 cupfuls breadcrumbs
 - ¼ teaspoonful each of cinnamon and nutmeg
 - ½ lemon—juice and rind
 - 2 tablespoonfuls of butter.
- Mix the sugar and spices. Arrange one-half the crumbs in buttered pudding dish. Place on them one-half the apples, one-half the sugar and one-half the lemon juice and one-half the butter. Then one-quarter of the bread-crumbs, remaining apples, sugar, lemon and melted butter. Pour water over all. Cover with the remaining one-quarter bread-crumbs, and bake in a moderate oven, covered until the apples begin to get tender. Then remove cover.

WORTH KNOWING.

Black Chantilly lace over straw is smart for an afternoon hat. The edge of the lace is allowed to fall over the brim like a canopy.

Cotton fabrics promise to be more popular than ever for the coming season. Satin and taffeta will both be used for the afternoon frock.

Taffeta hats are quoted as the newest note in new millinery.

WHY BELGIANS STILL NEED HELP

"In travelling through Belgium with the Belgian armies, I have been able to see the country recently tenanted by the Bochs in the condition in which they left it, and never was there such desolation anywhere. One cannot get away from signs of destruction, no matter where one goes, along the country roads or in the city streets.

Not only has property been destroyed and every means of livelihood taken away from the people, but the peasants, especially in the country districts, have been left destitute both of home and food. We travelled twelve miles yesterday through open country and as but one small instance of the vast plundering of the Germans, let me state that in all twelve miles not one solitary live animal did we see and practically every tree had been felled, so you can imagine the dreary aspect of the scenery.

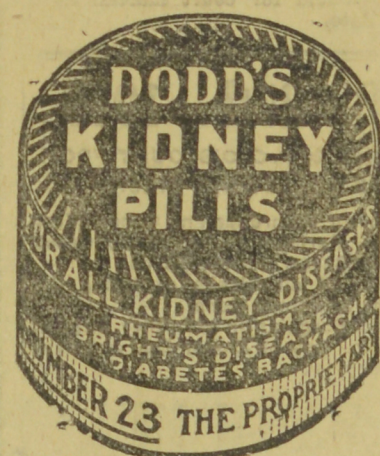
All the peasant women and children we met on our way, said a news correspondent, while they greeted us with cheers and received us into their homes with open arms, those that had homes, showed the greatest suffering from insufficient food and nourishment. They did not complain, but merely stated as a fact that they had not tasted meat for two months and had lived largely on soup and coffee.

The cry of the Belgians today is for food and clothing and those who would help, no matter how little, should send their contributions to their committee, or direct to the Central Committee, Belgian Relief Fund 59 St. Peter street, Montreal.

PROGRESS THE WATCHWORD

Sir Edmund Walker, President of the Canadian Bank of Commerce, in his annual address to the stockholders of that great financial institution, said:

"Progress appears to be the watchword in New Brunswick. The Department of Agriculture has the wholehearted support of the Government, and is giving the farmers of the province inspiring leadership. This is evidenced by a general increase in production, the amount of land cultivated in 1918 being 125,000 acres more than in 1917. Of this increase 33,000 acres were planted in oats, 34,000 acres (or 200 per cent increase) in wheat, and 13,000 acres in turnips and potatoes. The potato crop is estimated at 8,650,000 bushels, somewhat below the average, but 50 per cent. more than in 1917. The yield of hay was good and that of oats and wheat excellent, but of only fair quality owing to the bad weather which prevailed during harvesting. Reference was made in our report last year to the effort being made under government



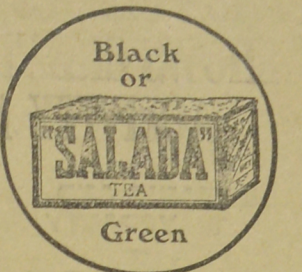
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of Tea-Pots Daily

Its Intrinsic goodness in Tea
Quality - makes it the most
Economical in Use - -

"Beyond all Question"

"SALADA"

Preserved and Sold in Sealed Packets Only.



MR. NICKLE WILL AGAIN BRING UP MATTER OF TITLES IN HOUSE

OTTAWA, Feb. 21.—Notices of motion are already piling up on the order paper of the House. W. F. Nickle, Kingston, intends during the session to bring up again the question of titles. He has given notice of motion for an address to the King, that "Your Majesty may be graciously pleased to refrain from conferring any titles upon your subjects domiciled or living in Canada, it being always understood that this humble prayer has no reference to professional or vocational appellants conferred in respect to commissions issued by Your Majesty to persons in the military or naval service of Canada, or to persons engaged in the administration of justice of the Dominion."

Laugh and the world laughs with you—or at you—it's hard to tell which.

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 Worry, Impotency, Loss of Energy, Palpitation of the Heart, Fading Memory. Price \$1 per box, six for \$5. One will please, six will cure. Sold by all druggists or mail in plain pkg. on receipt of price. Non-pamphlet mailed free. THE WOOD MEDICINE CO., "GEOFF" L. GUY, (Paris, France.)

auspices to improve the quality and number of live stock. This policy has been continued, with specially good success in the case of sheep."



Charlie Chaplin
IN HIS SECOND "MILLION DOLLAR PICTURE... SHOULDERS ARMS"

AT THE GEM THEATRE MONDAY AND TUESDAY
MARCH 3rd-4th.

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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.

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