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CASTORIA

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THE CENTAUR COMPANY, NEW YORK CITY.

OF INTEREST TO WOMEN

GRAPE JELLY, JAMS AND
CONSERVES

No fruit lends itself to so many delicious ways of preserving as the grape. Canned grapes, grape juice, grape jelly and conserve, all assure the housekeeper of attractive relishes and desserts, which are instantly available and always acceptable.

There is every indication of an unusually large grape crop this year. The grapes set heavily all over the country and the vineyards, especially those in the krape belts, have been well sprayed to prevent brown rot from spoiling the fruit after continued wet weather.

For grape jelly and conserve the black Concord grape is the standard. In fact 75 per cent. of the grapes grown in this country, with the exception of those in the raisin industry, are Concord. In making home-made grape juice, white grapes lend a pleasing variety.

Following are two well-tried wrape recipes:

Grape Jelly

Grapes should never be dead ripe, but rather slightly underripe for jelly. Place fruit in wire basket and wash in cold water, then heat in double boiler until juice flows. Drain in double cheesecloth, without squeezing the measure juice. Allow 1 pound of granulated sugar to each pint of juice. Heat sugar thoroughly in oven. Boil juice rapidly for 20 minutes, add sugar all at one time and stir until sugar is completely dissolved. Bring to a good boil and pour into hot glasses. Cover with melted paraffin when cold.

Grape Jam

Wash fruit in cold water and heat in double boiler until skins burst, then separate skins from pulp. Press pulp through sieve to remove seeds, then measure pulp and skin. Allow to each pint a half pound granulated sugar. Combine pulp with sugar; boil rapidly until thick. Fill hot jars or jelly glasses and cover with melted paraffin when cold.

BEST EVER SPICE CAKE

Ingredients: One-half teaspoon salt, one-half cup of butter, one cup sugar, one egg, one cup sour milk, two and three-fourths cups flour, one and one-fourth cup raisins, one and one-half teaspoons soda, three-fourths teaspoon allspice, three-fourths teaspoon cloves, one and one-half teaspoons cinnamon. Cream butter, add sugar and beat. Add well beaten eggs, then milk. Mix and sift two and one-half cups flour in spices and salt. Add raisins cut in pieces and dredged with remaining flour. Bake 50 minutes in moderate oven. Frost if desired.

The secret of light, fluffy cake is to put it in the oven when heat is first turned on and let action of soda and milk be slow.

DINAH'S MOCHA PIE

Beat the yolks of two eggs, and a cupful of sugar and beat again. Then add the beaten whites of two eggs, a teaspoonful of vanilla, one cupful of sifted flour, one and a half teaspoonful of baking powder, and lastly half a cupful of boiling milk with a teaspoonful of butter in it, unless the milk is very rich. Bake in two layers and put together with this filling: Cream one cupful of powdered sugar and one-fourth cupful of butter substitute, add two and a half tablespoonful of strong hot coffee with one desert spoonful of cocoa stirred into it, add vanilla and mix thoroughly.

COFFEE CAKE

Ingredients: Two cups sugar, one-half cup of butter, two eggs, one cup sour milk, currants, one teaspoon soda, two and one-half cups flour, two teaspoons cream tartar, one-half teaspoon salt.

Cream sugar with butter, add well beaten eggs, sour milk with soda dissolved in it. Stir in flour sifted with cream of tartar and salt. Add currants last. Beat batter. Bake in shallow pans, dusting top with mixture of sugar and cinnamon.

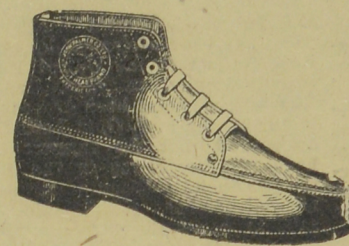
Paul Irlbe, the man who first used platinum as the setting for jewels, and who also originated the short camp shoe is bringing his new ideas to the motion picture. He has been engaged by Jessie Lasky to design settings and costumes for Paramount pictures.

There ain't no such animal as a kissable dog.

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A very reliable root-baring medicine. Sold in three degrees of strength—No. 1, \$1.00; No. 2, 50¢; No. 3, 25¢ per bottle. Sold by all druggists, or sent prepaid on receipt of price. Free pamphlet. Address: THE COK MEDICINE CO., TORONTO, CANADA.

PALMER'S ELK-O BRAND DRY CHROME MID-SUMMER FOOTWEAR

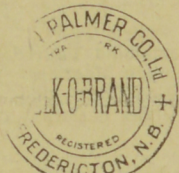


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and ask to have a place reserved for
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THE DAILY MAIL IS ON SALE
In the City of Fredericton at the
places of business of the following:

D. LENIHAN, 522 King St.
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MISS QUINN, 147 Westmorland St.
ALONZO STAPLES, 100 York St.
E. A. EARDLEY, 704 King St.
A. J. HANLON, 83 Regent Street.

Better to carry all your eggs in one basket than send a dozen to a fall fair. If a baby is a new wave on life's ocean, as a poet claims, then triplets must be a tidal wave.

Lantic Sugar
for
Sweetening
Baking
Preserving
Candy-
making

fine!

DOUG GAVE PARISIANS THE LAUGH

Paris, Sept. 11—How a group of French newspaper men courteously balanced accounts with Douglas Fairbanks the cinema giant, during the latter's recent visit to Paris is being recounted in Parisian journalistic circles as the season's "best joke".

Douglas and Mary Pickford were besieged by the French reporters as soon as their presence in the French capital became known, and, naturally Douglas—as well as Mary—was not averse to a little free publicity. In fact he was so energetically enthusiastic that he forgot to remember that Frenchmen do not shake hands quite as forcibly as Americans of the Fairbanks build, and more than one of the interviewers left the cinema hero with a strange feeling that his hand had been crushed by a steam roller.

No verbal objections were rendered but the victims of Douglas's handshake decided to invite the American to visit the Central Markets of Paris where scores of "huskies" are always busy tossing weights or three or four hundred pounds as easily as the average reporter slings a penful of ink. Douglas accepted and was charmed by the enthusiastic reception his appearance aroused. But his enthusiasm waned when the huskies, inspired by frequent libations paid by the French journalists showed "Monsieur Fairbanks" that the French grasp can be as gripping and painful as the American variety if properly applied.

After ten minutes of this informal

EXCHANGE RATE ON IMPORTS

(Vancouver Sun.)

With reference to the rule of the Canadian Customs Department that the currencies of countries nominally on a gold basis must be assumed to be really on such a basis for the purpose of payment of duties on imports, a local merchant gives an instance of how it works. Suppose, he says, Vancouver men buy goods in France worth there a thousand francs. Nominally this is two hundred dollars in Canadian money, but in reality it is only eighty dollars. If the duty is 25 per cent, it is raised to 62 per cent by being charged on a valuation of two hundred dollars instead of on the actual cost. On the other hand if goods to the value of eighty Canadian dollars are brought in the United States, duty is levied on their value in American money, which under present circumstances would be about seventy-three dollars. If the nominal rate of duty on these goods were 25 per cent, it would be in fact reduced by this process to about 22 per cent. Obviously the effect is to discourage importations from France and other European countries including Great Britain, in proportion as the rate of exchange on their money is against them. Obviously also importations from the United States are encouraged in proportion as the rate of exchange is in their favor. This is the exact reversal of a rational procedure. What Canada ought to be doing is to import more from Europe and less from the United States until such time as the exchange is again at par among all gold standard countries. By her present plan this country is actually hindering instead of helping a return to normal conditions of international finance and commerce. When the United States was confronted with this problem in her own affairs, she dealt with it by deciding that in all cases the import duties should be

MAYBE YOU DO

When two little lips are upturned to your own
With no one to gossip about it,
Do you pray for endurance to let them alone?
Well, maybe you do—
But I doubt it.

When a shy little hand you're permitted to seize
With a wonderful softness about it,
Do you drop it with never the tines?
Well, maybe you do—
But I doubt it.

When a tapering waist is in reach of your arm
With a wonderful plumpness about it,
Do you argue the point 'twixt the good and the harm?
Well, maybe you do—
But I doubt it.

PERSONAL

J. F. Lawney, of El Paso, Texas, is at the Barker House.
A. J. Hayes, of Windsor, Ont., is in the city.
W. P. Jones, K. C., of Woodstock, is a guest at the Queen.
Chief Justice Sir J. D. Hazen is at the Barker House.
Mr. C. E. Cameron travelling past W. H. Moore of Halifax is at the Barker House.

One trouble is that too many people are beginning to look upon work as old-fashioned.

paid on what the goods were worth in American money. Why cannot Canada follow her sensible example?

Post Toasties

sell faster
and eat better
than any corn
flakes made

—says

Bobby

