

Sealed for You

Wrigley's is made of pure chicle and other ingredients of highest quality obtainable.

But it is no use to make WRIGLEY'S 100% in quality and then reach you in poor condition.

So we put it in the wax-wrapped package and SEALED IT TIGHT to keep it good—for you.

Aids digestion—keeps teeth white—helps appetite.

Wrigley's Doublemint is peppermint flavor in double strength.



OF INTEREST TO THE WOMEN

HOW TO ADD YOLKS TO SOUPS AND SAUCES.

In adding the yolks of eggs to soups and sauces to enrich or thicken them, remove the soup or sauce from the fire then add a spoonful or two of the hot liquid to the slightly beaten yolks, stirring constantly until well blended, continue adding the hot liquid until the mixture is of the right consistency to pour, then combine the mixtures. If the yolks do not appear cooked return to the fire and continue cooking one minute, without boiling. If the mixture is allowed to reach the boiling point it will curdle.

COFFEE ICE CREAM.

Beat the yolks of six eggs until thick and light, add one and one half cups of sugar and continue beating; then add two quarts of full milk, scalded in a double boiler, and cook as boiled custard until the mixture coats the spoon; add three fourths cup of strong, black strained coffee, let cool and freeze as ice cream, using crushed ice and rock salt, in the proportion of three measures of ice to one of salt. Serve with butterscotch sauce.

BUTTERSCOTCH SAUCE

Mix thoroughly in a double boiler, one cup of rich cream one cup of sugar and one cup of dark corn syrup. When thoroughly blended, let cook over boiling water one hour then beat in one tablespoon of butter and one teaspoon of vanilla. Pour a tablespoon or two over each service of ice cream and sprinkle with chopped pecan nut meats.

ORANGE CREAM.

In the top vessel of the double boiler heat one half cup of orange juice and half cup of sugar; beat the yolks of two eggs add one fourth cup of sugar and stir and cook in the hot mixture until the spoon is coated with the custard; add one fourth package of granulated gelatin that has been soaked in one fourth cup of cold water and strain into one and one half cups of cream; add the grated yellow rind of one fourth an orange or a few thin slices of candied orange peel, or flavor with one teaspoon of orange extract. Stir over ice water until the mixture begins to thicken then turn into individual molds that have been rinsed in cold water. Chill over night. Serve with whipped cream, sweetened and delicately flavored with orange extract.

GOLDEN FROSTING.

Make a syrup by boiling one and one half cups of sugar, two table spoons of corn syrup, and one half cup of water until it spins a thread or to 238 degrees Fahrenheit. Beat the yolks of two eggs until thick and light; then slowly pour on the hot syrup, while stirring constantly; when well blended add one dozen marshmallows, cut in quarters and continue beating until smooth. Add one half teaspoon of orange extract and beat until stiff enough to spread. This frosting is particularly good spread over orange layer cake.

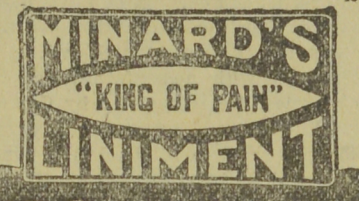
GOLD CAKE.

Cream one half cup of butter, add gradually one cup of fine granulated sugar, stirring and beating constantly until thoroughly blended; then add the yolks of five eggs and one whole egg beaten until thick and light colored. Sift together one and three fourths cups of pastry flour, three and three fourths teaspoons of baking powder and one fourth teaspoon of salt; add to the first mixture alternately with one half cup of water and one teaspoon of orange extract. Turn into a well buttered and floured tube pan and bake forty five minutes in a moderate oven. Remove from pan and spread with golden frosting and before the frosting glazes sprinkle thickly with fresh grated coconut. Serve at the golden wedding celebration.



Apply Minard's every day and rub it in well with the finger tips. It penetrates and heals. Removes inflammation.

A remedy for every pain.



Here and There

Since the first of April up to the present time approximately seven million pounds of various fish have been landed at North Sydney, N.S., by local fishermen. The catch made so far this season is far in excess of any previous year's catch in the history of this port.

All tourist and motorists records are being broken at Banff this year. There are three times as many campers as in any other year and 2,400 more bathers than in 1924. The Canadian Pacific hotel here and at Lake Louise reports bookings as being unusually heavy.

More Alberta provincial savings certificates were sold in the first six months of this year than in any full year previously, even including the big record year of 1920. Since the beginning of the current year up to the end of June, the total sales amounted to \$1,401,600. There is now close to \$7,000,000 outstanding in savings certificates.

Radio receiving licenses held in Canada at the end of last month numbered 56,063, according to a statement issued by the Federal Government. Ontario leads all provinces with a total of 28,507. Quebec occupied second place with 7,882 licenses, followed by Saskatchewan with 6,551; Manitoba, 4,442; British Columbia, 3,392; Alberta, 3,004; Nova Scotia, 1,435; New Brunswick, 735; Prince Edward Island, 87; Yukon, 22; and Northwest Territories, 5.

A consignment of 21 fox hounds from the famous Mendip Hunt Pack, in Somerset, England, was brought to Canada early in August by the Dominion Express Company for the Toronto Hunt Club. The English papers published photographs of these splendid animals and expressed gratification that good British hounds were being used on the hunting fields of Ontario. This is the third such consignment brought out by the Dominion Express within recent weeks.

The delegates to the Empire Press Conference at Australia who came from Britain and passed through Canada recently spent several days in the Canadian Pacific Rockies and enjoyed themselves trail-riding and hiking among the beauty spots that surround Banff and Lake Louise. Lord Burnham and several other distinguished British journalists established new walking records in covering the distance between Wapita and Emerald Lake in two hours, while it took the trail-riders on ponies two hours and a quarter to cover the same ground.

Representing education authorities and the public and secondary schools of Great Britain, about one hundred teachers from the United Kingdom arrived recently at Montreal on the "Empress of Scotland" and are now touring the country. Before their departure they received a congratulatory message from King George and on their arrival were tendered an official reception by representatives of the Quebec provincial government, prominent educationists and were entertained to dinner at the Chateau Frontenac by E. W. Beatty.

HOW TO POP CORN

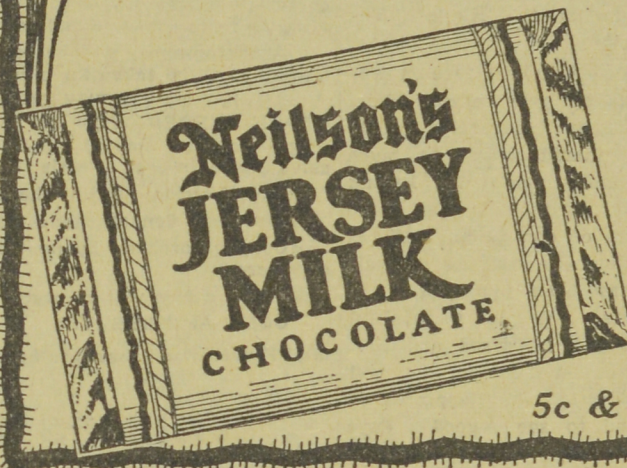
It is done in different ways, but the most approved method is to pop your corns with Putnam's Corn Extractor—corns pop out for fair, and stay out, too, when removed by "Putnam's." Try this painless remedy yourself, 25¢ at all dealers.



Yes

Just that First Taste will make you a full fledged admirer of this most luscious of all milk chocolate bars.

Try one Today.



5c & 10c

ACADIA UNIVERSITY

F. W. Patterson, D.D., LL.D., President
Degrees in Arts and Science, Household Economics,
Music, Theology, Certificate in Engineering.
Affiliation with best Medical and Engineering Schools.
For information, apply The Registrar
Opens September thirtieth.

Acadia Ladies' Seminary

(Residential School)
COURSES: Junior and Senior Matriculation, Household
Science (Normal) Household Science—Degree B.Sc. (H. Ec.)
Stenography and Typewriting
Conservatory of Music (Degree B. Mus.)
School of Art and Expression.
Athletics and Swimming.
For Calendar, apply Principal H. T. DeWolfe, D.D., LL.D.
Opens September fourth.

Acadia Collegiate and Business Academy

(Residential School for Boys)
COURSES: Matriculation and General Diploma,
Manual Training (Diploma), Business, Stenography
and Typewriting (Diploma),
For Calendar, apply Principal W. L. Archibald, M.A., Ph.D.
Opens September fourth.
NEW GYMNASIUM SWIMMING POOL
WOLFVILLE, NOVA SCOTIA



TO

MONTREAL
TORONTO
DETROIT
CHICAGO

INTERNATIONAL LIMITED

Leaves Bonaventure Station, Montreal, 10.00 a. m. Daily

Ar. Toronto 5.40 P. M.
Ar. Detroit 11.30 P. M.
Ar. Chicago 8.00 A. M.

OCEAN LIMITED

Makes connection Daily from all Maritime Province Points

For Fares, Reservations, Etc., Apply To

F. B. Edgcombe
City Ticket Agent

or

R. A. MacMillan
Ticket Agent, Station

1925 SPRING SUITINGS 1925

WE WISH TO ANNOUNCE THAT OUR
SPRING STOCK IS COMPLETE

Consisting of the best guaranteed English Worsted, Scotch Tweeds
and Blue Serges. Also a splendid line of Trouserings, Spring Over-
coatings. We invite you to call and inspect our stock, and get our
prices, which will astonish you when you consider STYLE, FIT
and WORKMANSHIP. Spring plates have arrived.

WALKER BROS.

Queen St. Fredericton

PALMER'S

Moose Head Brand Hunting & Fishing Boots

For generations hunters and fishermen all over the continent have appreciated the utter dependability, honest materials and sterling construction of these time-tested boots. Through bush, streams and the roughest going, these sturdy yet flexible boots will ensure your entire foot comfort. And their wear is proverbial. Knee High, waterproof with noisless Flexible Sewed-on Sole of heaviest oil-tanned leather. Hand made to your individual measure. Send for Catalogue, showing our complete line. A Boot For Every Purpose. JOHN PALMER CO., LIMITED FREDERICTON, N. B.

Low Grade Flour

ONLY \$2.75 BAG

Better than Feed Flour and just what is needed to fatten Cattle and Hogs.

For Sale By

G. W. HODGE

Advertise in the Mail