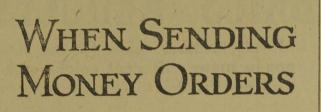
THE DAILY MAIL, FREDERICTON, N. B., MONDAY, AUGUST 16, 1926.

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HEN you have occasion to send Money Orders they may be obtained readily at any branch of the Bank of Montreal.

Fredericton Branch: G. N. C. Hawkins, Mgr. P. G. Wier Manager. Marysville Branch:



Total Assets in excess of \$750,000,000

FOUND BUSINESS ACTIVE AND PEOPLE OF THE WESTERN **PROVINCES VERY OPTIM**

(Telegraph-Journal.) clair Laird, Dean of the School for ped in this line."

Mr. Wetmore was accompanied on the count."

and Mrs. Coombs, of Halifax, and E. more said. B. Yerxa, of Fredericton.

Vancouver shows the greatest propor- ready to serve cover with the cake "From all appearances, business in tionate building along commercial, crumbs, which have been dried and Winnipeg, Calgary and Vancouver is hotel and domestic lines." Mr. Wet-slightly browned. very active," said A. H. Wetmore, more stated that the Hotel Georgia One cup of whipped cream spread manager of the Canada Spice and was being built in Vancouver with over all adds much to this dessert. Specialty Mills, Prince William street, private capital. "This is to be a large This can be served in ice cream who returned Thursday noon from a house," said Mr. Wetmore, "and when glasses. 30-day tour of Central and Western Vancouver gets its \$5,000,000 C. N. R. Canada, conducted by Professor Sin- hotel, the city will be very well equip-

Teachers, McDonald College, Mont- According to Mr. Wetmore some o the western cities are over-built. "I This is the third annual tour led by think it will be some time before they Dean Laird, and, although at first in- will require the development they tended for teachers, many business have made," said Mr. Wetmore, "and men are now taking advantage of it. their taxes are very high on this ac

trip by Mrs. Wetmore. Other Mari- When asked about this year's west-time people who made the trip were ern crops, Mr. Wetmore said that the Miss Campbell of this city; Mr. and recent dry weather had caused the Mrs. Douglas and Miss Douglas, of estimates to shrink a trifle. There is Amherst; Mr. and Mrs. Bullock of a feeling among the farmers that the Wolfeville; Mr. Phillips, Miss McNab crop returns will be large, Mr. Wet-

Bank Clearings Rise.



1 cup rice

for /a few.

bout everything

3/4 cup sugar

1 level teaspoon salt

We are turning from pastel shade led with sugar; then half the corn to deep shades of brilliant colors. starch; another layer of crackers, No very bright shades are stressed peaches, sugar, and cover with the by the better class coat or gown cornstarch. Place in refrigerator. houses since fall will be a season for When serving garnish with small subdued rich dark shades. pieces of red jelly.

Tiered effects are noticed in evening gowns. The tiered skirts have uneven edges, either petaled or

Fringes are still popular as trimmings. They are used in tiers to form the skirt over a foundation that is not seen and for cape eft fects between the shoulders.

Flared coats and cape coats are de videdly on the wane. Straight lines with milk or cream. will return again as fall advances.

High, flat crowns are the newest thing in millinery. Already Parisians are wearing them and before long we shall see them in America. Brims are short and straight or vices. slightly turned down.

Hair ornaments are conspicuously bath Day Holy. absent at evening occasions this That sooner or later they will summer. Even the leaf bandeau is have to account for what they have

DAINTY PEACH DESSERT.

4 peaches 1/2 cup sugar

1 cup cake crumbs

Pare and slice the peaches, put into glass bowl, sprinkle with the ashamed to confess the Faith sugar and set in cold place. When Christ Crucified.

JELLIED PEACHES.

1 cup sugar

1 rounded toblespoon granulated

Soak the gelatin in two table spoons cold water ten minutes: dis olve in two tablespoons boiling vater (place the cup over hot water until dissolved). Add to the peaches and sugar, stir until well mixed Dip mold in cold water, pour in beaches, cover and pack in ice and salt for two hours. If you have no mold, use ice cream freezer can and pack the same as ice cream. Turn "The extent to which business oper- out on deep plate and garnish with "There appears to be a feeling of optimism regarding business condi-six months of this year may be dis-glasses with a slice of peach on





Two New Hotels. inces." Mr. Wetmore said last night.

> is on Sale at the following places of business in the city:

J. HANLON, 83 Regent Street.

King Streets. WESLEY ERB, 266 York Street.

Cook's Regulating Compound

Try Our

ONLY 50 CENTS A QUART

WE ARE HEADQUARTERS FOR

TEMPERANCE DRINKS.

TRY OUR OLD ENGLISH GINGER BEER.

STRICTLY FRESH EGGS

from my own Hennery

Corner Northumberland and Brune-

wick Streets.

Streets.

tions throughout the western prov- cerned when it is known that the bank top. "Quite extensive building campaigns eight per cent. to 35 per cent. of an

same period in 1925," Mr. Wetmore Speaking along political lines, Mr.

THE DAILY MAIL Wetmore said that the general spirit 1 teaspoon lemon juice in the West seemed to be Liberal and Soak the gelatin in two table Progressive, but that it would not sur! spoons cold water ten minutes D. H. GROWLEY, 612 Queen Street. prise him if Vancouver went solid add one half cup boiling water MISS QUINN, 147 Westmorland Street Conservative in the coming elections. the sugar and lemon juice and stin ALONZO STAPLES, 100 York Street. Mr. Wetmore said he was greatly until dissolved; add the peaches W. GRIEVES, Cor. Regent and King interested in the Okanagon Valley, Set in bowl of ice water; then beat British Columbia, the great fruit dis- with wire eggbeater until it begins RAY BARKER, Cor. Carleton and

more said.

THE LONG, LONG TRAIL.

After performing the marriage eremony the kindly old vicar was giving the newly married couple ome advice for their future happi-

y," he said. "Now that you are water. Whip the cream until stiff, n the walks of life-"But sir-" interrupted the young

wife. "I have not finished yet!" and the

vicar 'frowned majestically. "But surely," protested the bride, an't you alter that last part My Joe's a postman!"-London Answers.

City Urchin (in the country for the first time)-This is just like grass, ain't it?"

Fred. H. Ferguson Crimmie.'

have to keep off it."

PEACH WHIP.

2 cups finely crushed peaches

1 tablespoon granulated gelatin

trict of the west. All irrigation was ar- to form; put into ice cream glasses. tificial, and continuous irrigation was Cut one peach into pieces and garnecessary if the industry, which is a nish top. This may be served with large one, was to prosper, Mr. Wet- whipped cream.

PEACH DAINTY.

1 cup crushed peaches 1 cup whipped cream 1 tablespoon sugar 1 teaspoon granulated gelatin 2 tablespoons milk

Soak the gelatin in the milk ten "Pay close attention to what I minutes and dissolve over boiling

nan and wife you must always help add the sugar dissolved gelatin and ne another along; the wife must crushed peaches. Serve ice cold obey her husband and follow him in ice cream glasses with a small piece of red jelly on top.

A PEACH PUDDING.

2 cups sliced peaches 2 cups oyster crackers 2 cups milk 1 tablespoon cornstarch 1/4 teaspoon salt

1/2 cup sugar Flavoring of choice Put the milk on to boil; when Little Friend-Why, it is grass, boiling add the cornstarch, which has been mixed with a little cold Urchin-No, it ain's cos yer don't water; boil three minutes; add half the sugar, the salt and flavoring;

Razor at Less Than Cost!



CUT

THIS

COUPON





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Enclosed find the sum of thirty-five cents for which please send me, A Valet Auto Strop Safety Razor and case.

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