

Genuine

BAYER

ASPIRIN

WARNING! BEWARE OF COUNTERFEITS!
If a tablet is offered as "ASPIRIN" and is not stamped with the "Bayer Cross"—refuse it with contempt—it is not "ASPIRIN" at all!
There is only one genuine "ASPIRIN" tablet. It has never been improved upon. It is identified by the safety "Bayer Cross," has been prescribed by physicians over 26 years, and proved safe by millions for

- Colds Headache Neuritis Lumbago
- Pain Neuralgia Toothache Rheumatism

DOES NOT AFFECT THE HEART

Safe

Accept only "Bayer" package which contains proven directions. Handy "Bayer" boxes of 12 tablets. Also bottles of 24 and 100—Druggists.

Aspirin is the trade mark (registered in Canada) of Bayer Manufacture of Monoacetic-acidester of Salicylicacid (Acetyl Salicylic Acid, "A. S. A."). While it is well known that Aspirin means Bayer manufacture, to assist the public against imitations, the Tablets of Bayer Company will be stamped with their general trade mark, the "Bayer Cross."

Of Interest to the Women

MY NEIGHBOR SAYS.

A small piece of stale white bread placed in the kettle in which cabbage is boiled will help to kill the unpleasant odor.

To clean windows in freezing weather moisten soft cloth with kerosene instead of water. Use alcohol on your windshield in stormy weather when cleaning.

For dull and speckled mirrors take a small portion of whiting and add sufficient cold tea to make a paste; rub the glass with warm tea, dry with a soft cloth, rub a little of the paste well on the mirror and polish dry with tissue paper.

When any frying operation is finished remember to draw the pan of fat to one side of the stove at once, to prevent it from burning. When it is somewhat cooler strain the fat through a sieve into the basin in which it is usually kept so that it will be ready for use again.

OYSTER SOUFFLE.

1 pint oysters
2 tablespoons butter
4 tablespoons flour
1 teaspoon salt
Dash pepper

1-2 cup evaporated milk diluted with 1-2 cup water
1 teaspoon Worcestershire sauce
3 egg yolks
3 egg whites
Buttered crumbs
Drain oysters, well and chop fine make a thick white sauce of the flour, butter, salt, pepper and diluted evaporated milk. Add Worcestershire, chopped oysters and yolks of eggs well beaten. Cool and fold in carefully the egg whites, stiffly beaten. Pour mixture into oiled baking dish. Cover with crumbs and bake in a slow oven 35 to 40 minutes. Yield: Five servings.

CREAMED OYSTERS.

2 tablespoons butter
4 tablespoons flour
1 cup evaporated milk diluted with 1 cup water
1 teaspoon salt
Dash pepper
1 pint oysters
Prepare a white sauce of the butter flour diluted evaporated milk, salt and pepper. Heat oysters in their own liquid until edges ruffle then drain. Add oysters to white sauce and serve immediately. One teaspoon of chopped onion may be browned in the butter before adding the flour. Chopped parsley and

a little powdered mace may also be used to give pleasing variations in flavor.

OYSTERS IN BROWN SAUCE.

1 pint oysters
1 slice onion
4 slices carrot
1 tablespoonful of chopped parsley
2 tablespoons flour
1 teaspoonful lemon juice
2 tablespoons butter
1 bouillon cube
One third cup evaporated milk, diluted with one third cup water
1 egg yolk
Scald oysters in their own liquid. Fry brown in butter the onion, carrot and parsley chopped very fine. Add flour and cook until brown, then add diluted evaporated milk and bouillon cube. Cook until thick stirring constantly. Add well beaten egg yolk that has been mixed with a little of hot oyster liquid and cook one minute longer. Combine with oysters, take from fire and gradually add lemon juice. Serve at once. Mushrooms may be cooked with oysters if desired. Yield: Four servings.

WILL BANQUET THE PREMIER

Ottawa, Dec. 10—Ontario Liberals are planning a great banquet to Premier King to be held in the Coliseum, Toronto, about the end of January. Two thousand persons will participate including all Liberal members of Parliament and Liberal members of the Legislative Assembly. The definite date may be fixed tomorrow when James H. Spence, K.C., of Toronto, and other representative Ontario Liberals will wait on the Prime Minister.

WINTER NIGHT.

Beneath this galaxy of stars
The foamy snows are twinkling bright,
A moon of opal glids the night
And cedars gasp when She unbars
Her ancient beauties, white with scars.

Among these scrawny trees and stark
I find no hint of Psychic Spring;
Among these boughs no robins sing
But still I keep a rosy spark
Of Hope far hidden in the dark.

I know that Spring will come again,
When Winter pales and slinks away;
But on this night I can not say
How much I long for April rain
For Winter's heart, I dare not pain.

Above these reaching hills of snow
The North Star hangs so Arctic clear;
The moon swings high in naked fear—
I'll long for sights like these, I know,
When daffodils begin to blow.

—PEGGY REID in Detroit News.

CITY OF FREDERICTON

Tenders for Debentures

Tenders will be received at the office of the undersigned up to 12 o'clock noon on Wednesday, December 15th next for \$20,000.00 in City of Fredericton Debentures; denomination \$500.00; principal payable at the office of the City Treasurer from December 1st, 1927, to December 1st, 1941, both inclusive; interest coupons payable June 1st and December 1st at the office of the City Treasurer. Issue authorized by Act of Assembly, Chapter 81, 16 George V., 1926, and to be designated as "Fredericton Street Debentures 1926".

The highest or any tender not necessarily accepted.

C. FRED CHESTNUT,
City Treasurer.
City Hall, Fredericton, N. B.,
December 8, 1926.

Cook's Regulating Compound

A safe, reliable, regulating medicine for women. Sold in three degrees of strength: No. 1, \$1. No. 2, \$2. No. 3, \$5. Sold by all druggists, or sent prepaid on receipt of price. Free pamphlet, O. THE COOK MEDICINE CO., Toronto (formerly Windsor). The Proprietary and Patent Medicine Co. of Canada.

Ladies' and Gents' Clothes

Cleaned, Repaired and Pressed

Dry Cleaning a Specialty.

Goods Called for and Delivered.

H. L. ROGERS

FREDERICTON, N. B.

504 Needham Street. Phone 1023

The Winter Term

of the

FREDERICTON BUSINESS COLLEGE

opens

Tues., Jan. 4th, 1927.

Begin today to prepare for a good paying position by getting information regarding our course of study, descriptive booklet of which will be sent on application.

F. B. OSBORNE, Prin.,
P. O. Box 928—Fredericton, N. B.

DON'T THROW THEM AWAY!

Bring your Safety Razor Blades to me and have them honed. If you have a pair of Rubber Boots or a Hot Water Bottle that needs mending I can do it for you at a small cost.

Fred H. Ferguson

Cor. Northumberland and Brunswick Sts.

Maintaining an Even Flow of Electricity

It takes more than just poles, wires and generators to provide our customers with good electric service. Proper lighting for the home and satisfactory operation of electric appliances require an even flow of electricity at a predetermined level.

Improvements recently completed have made it possible for us to maintain a constant voltage both at the power house and at your residence.

Electric Distribution System Completely Rearranged

We made an investigation early last summer and found that some of our customers received service from an overloaded transformer. Other customers were receiving service from a large transformer which was underloaded.

A complete rearrangement of our electric distribution system has eliminated these irregularities. As soon as irregular voltage is discovered anywhere on our lines we endeavor immediately to correct it.

F. W. COLEMAN, Manager.

The Maritime Electric Company, Ltd.

FREDERICTON, N.B.