

Sealed for You

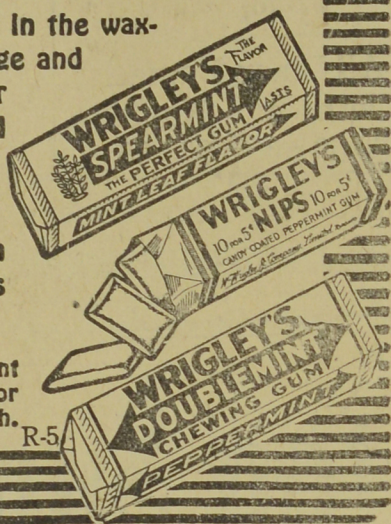
Wrigley's is made of pure chicle and other ingredients of highest quality obtainable.

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.



Western hard wheat is the best wheat in the world. Purity Flour is made only from the finest Western wheat. Purity, therefore, is unexcelled.

PURITY FLOUR

More Bread and Better Bread

Going to the Woods?

WE ARE HEADQUARTERS for
**SUPPLIES for
HUNTING TRIPS**

GROCERIES, FOOTWEAR and
HEAVY CLOTHING

PLACE YOUR ORDER WITH US

Currie Brothers

Outfitters for Fishing Parties, Guides and
Canoes. Vendor for Angling Licenses.

QUEEN STREET, NEXT GRAND HOTEL

WOMEN'S COLUMN

FRUIT JELLY WITH DATES.

- 1½ tablespoons gelatin.
- ¼ cup cold water.
- 1½ cups boiling water or juices from canned fruit.
- ½ cup sugar.
- ¼ cup lemon juice.
- 2-3 cup mixed fruits.
- 1-3 cup (1-6 package) dates.

Soak the gelatin in cold water for at least five minutes; dissolve in the boiling water or fruit juices. Add the sugar and stir until it is dissolved. Add the lemon juice and cool until the liquid is of the consistency of an unbeaten egg white. Stir in the fruit, which has been cut into pieces of uniform size. Pour into a mould which has been rinsed in cold water. Let stand until firm. Unmould and serve with whipped cream or soft custard.

BANQUET PUDDING.

- 4 eggs.
- ½ cup sugar.
- 1 pint thin cream (hot)
- 1 tablespoon granulated gelatin.
- ¼ cup water.
- ½ teaspoon vanilla.
- Few drops almond.
- 1 tablespoon sherry flavoring.

Beat eggs. Gradually add sugar and hot cream. Cook in double boiler until mixture barely coats the spoon. Add gelatin, which has been soaked in water, to hot mixture, stirring it thoroughly. Add flavoring. Turn into wet mould to cool. Serve with fruit sauce.

RAISIN CAKE.

(For Mrs. G. W. G.)

- 1 cup seeded raisins.
- ½ cup hot water.
- ½ teaspoon soda.
- 1½ cups light brown sugar.
- 2 tablespoons shortening.
- 2 egg yolks.
- 2 cups cake or pastry flour.
- 2 tablespoons baking powder.
- Pinch salt.
- ½ cup sour milk or buttermilk.

Grind raisins and pour over them the hot water to which soda has been added. Cream sugar and shortening together and add beaten egg yolks. Add raisin mixture and flour which has been sifted with baking powder and salt. Add milk and beat well. Bake in layer pans in a moderate oven (350 degrees F.) 25 minutes.

RAISIN BREAD.

- 4 cups pastry flour.
 - 1 teaspoon salt.
 - 1 teaspoon soda.
 - 2 teaspoons baking powder.
 - ¼ cup shortening.
 - ¼ cup sugar.
 - 1½ cups raisins, coarsely chopped.
 - 2 tablespoons flour.
 - 1½ cups buttermilk or sour milk.
- Sift together the flour, salt, soda and baking powder. Cut in the shortening. Add the sugar, raisins and two tablespoonfuls of flour, lightly mixed. Add eggs to buttermilk or sour milk and stir into the dry ingredients, then beat thoroughly. Turn into a greased pan, let stand 10 or 15 minutes, then bake in moderate oven.

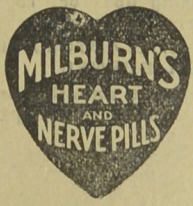
LEMON PIE.

- 5 tablespoons flour.
 - 1 cup of sugar.
 - 2 eggs.
 - 1 lemon.
 - 1 tablespoon butter.
 - 1 cup hot water.
- Mix the sugar with the flour; beat the two egg yolks with two table-

Short of Breath Smothering Feelings Choking Sensation

Mrs. H. Day, Dartmouth, N.S., writes:—"For over a year I was troubled with smothering spells and shortness of breath, and it was impossible for me to walk, even a short distance, because of the choking sensation which followed.

After trying many treatments, in vain, I at last decided to try



and in a surprisingly short time they did me much good."

Price 50c per box at all druggists or dealers, or mailed direct on receipt of price by The T. Milburn Co., Ltd., Toronto, Ont.

spoons of water; add to the flour and sugar; pour the hot water over this mixture and mix well. Add the grated rind of the lemon and the lemon juice and butter. Cook until thickened in a double boiler and place in a crust. Beat the whites of the two eggs stiff, add three tablespoons of sugar; heap the meringue over the pie and place in a slow oven for a few minutes until delicately browned.

PRUNE SOUFFLE.

Press six puffed prunes through a sieve, fold into them the well beaten whites of an egg; put this into an individual baking dish or a custard cup, dust thickly with powdered sugar, bake in a quick oven five minutes, and serve at once. Allowance for one person.

BAKED PRUNES.

Wash the prunes through several cold waters. To each pound allow one pint of fresh cold water. Put them in a casserole dish, pour over the water, cover and let them stand over night. Next morning put them in a slow oven and bake for at least one hour.

MOTHER OF TWINS HELPED

Restored to Health by Taking Lydia E. Pinkham's Vegetable Compound

Mitchell, Ont.—"I had little twin babies and for quite a while after I was so weak I could not do my work because of pains all the way up my legs at the back. I also had headaches and got very little sleep. I took Lydia E. Pinkham's Vegetable Compound, and soon I was able to get up and do my work. I have taken three bottles and I am fine, do my work without trouble and am gaining in weight and strength. I will gladly recommend the Vegetable Compound to anyone."

MRS. F. STATTON, Box 220, Mitchell, Ont.

FERGUSON'S SOFT DRINKS

are the Best. Try our
**STONE
GINGER
BEER**

F. H. FERGUSON
COR. NORTHUMBERLAND and
BRUNSWICK STREETS

*It is bad policy
to neglect
your
appearance*
*Beau
Brummell*

Neglect your appearance and you soon fall into disrepute among your best allies. It is a sure sign of a man going the downward path. As long as we tailor for you your appearance will remain above par. "Tailors of Quality"

Walker Bros.,
Phone 276-41. LTD.
TAILORS
365 QUEEN STREET



**W. J. IRVINE, L. D. S.,
D. D. S.**

POST GRADUATE
CHICAGO COLLEGE OF
DENTAL SURGERY
OFFICE—
Corner YORK and KING STS.
PHONE 328

DR. G. R. LISTER
Dentist

BURCHILL-WILKINSON BLDG.
Queen Street, Below Regent
PHONE 531-11.

THE WINDSOR
THE OFFICIAL A. A. A. HOTEL

The Home of the Tourist, the Business
Man, the Commercial Traveller.
Running Water. Private Baths.
Fredericton, N. B.
CORNER WESTMORLAND and
BRUNSWICK STREETS

J. A. McADAM
Undertaker
REGENT STREET

Best and Most Modern Funeral
Equipment in the City
Residence Telephone 1047
Business Telephone 1147.

Reg. Prof. Eng'r N. B. Mem. R.A.I.C.
Associate Mem. Eng'r Inst. Canada.
Mem. American Ass'n Eng'rs

**WEATHERHEAD
& WALL**

ARCHITECTS and STRUCTURAL
ENGINEERS
60 Prince William St. Phone M.5980
Saint John, - N. B.

**Hanson, Dougherty &
West**

Barristers, Solicitors, etc
CARLETON CHAMBERS
61 CARLETON ST. FREDERICTON

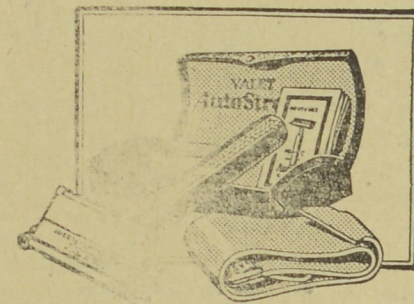
THE DAILY MAIL

is on Sale at the following
places of business in the city:
J. H. HAWTHORNE Est. Queen Street
WESLEY ERB, 266 York Street
ALD. W. G. QUINN, 147 Westmorland
Street.
ALONZO STAPLES, 100 York Street.
A. J. HANLON, 83 Regent Street.
RAY BARKER, Corner Carleton and
King Streets.

GET A RAZOR

For

25 CENTS



5 cents extra if Postage is required

Valet Auto Strop SAFETY RAZOR

CUT
OUT
THIS
COUPON

AND SEND
IT TO

THE DAILY MAIL OFFICE

327 QUEEN STREET, FREDERICTON, N. B.

Mail Printing Company
Fredericton, N. B.

Enclosed find the sum of Twenty-five
Cents for which please send me a Valet Auto
Strop Safety Razor and case.

Name

Address