

Home made Candy

Treat the folks this Easter-time to candy of your own make! None tastes so delicious, none so perfectly satisfies, none so pure and good for all as the candy you make in your own kitchen. Use Borden's St. Charles when the recipe calls for milk—its creamy richness improves the flavor, adds to the food value of all candy. Here are a few tested recipes made with Borden's St. Charles—try them—they will delight you—

Three Layer Candy

PECAN FUDGE

2 cups granulated sugar
1 tablespoon butter
pinch soda
3/4 cup pecans (broken)
1 cup Borden's St. Charles Milk

1 teaspoonful vanilla
1 tablespoon corn syrup
Place sugar, milk, syrup, butter and soda on stove. Boil until it forms soft ball when tested in cold water. Remove, whip, add flavor and nuts. When creamy pour in buttered pan.

Butter Fondant

4 cups granulated sugar
1 cup corn syrup
1/4 teaspoon salt
1 tall tin Borden's St. Charles Milk
1/2 lb. butter

Mix sugar, milk, syrup and butter. Add salt. Place over slow flame, stir constantly and boil until it forms a soft ball when tested in ice cold water or 238 degrees with candy thermometer. Remove and pour onto a platter which has been slightly sprinkled with cold water. When cool to blood heat, beat with wooden ladle until the whole becomes creamy and firm.

Cream Peppermint Drops

1/2 cup Borden's St. Charles Milk
3 1/2 tablespoonfuls water
2 cups granulated sugar
1/4 teaspoon cream of tartar
2 drops oil of peppermint.
Combine the first three ingredients in a saucepan and boil gently without stirring until a soft ball will form when a little is tried in cold water. Cool till tepid, then flavor, beat till creamy and quickly drop on oiled pans in small rounds from the tip of a teaspoon.

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TURKISH WOMEN ADOPT WESTERN IDEAS OF DRESS SAYS MOSLEM FEMINIST AT INSTITUTE OF POLITICS

New York, July 30—Halide Edib Hanum, Turkish feminist, exiled from her native land, came to this country yesterday on the Cunarder Aquitania to tell the United States what has happened in the land of harems and mosques since liberalism shook the foundations of an ancient structure. This dark, attractive woman of 43 is the first woman to be invited to lecture before the round table of Politics at Williamstown, Mass.

Save for her dark skin and eyes, this small-statured woman might have been taken for an European, and in her conversation there was the implication that no longer should the occidental world look upon Turkey's people as a race apart. Out of the mysterious, picturesque land of fiction and romance there is emerging a civilization but little different from that of the rest of the world.

In her talk to newspapermen yesterday, Halide Edib, (the "Hanum" following her name is but the Turkish word for Madame), seemed particular to clear the minds of her listeners of conceptions of the harem problem in Turkey.

"I do not think this question of polygamy in Turkey has ever been understood in the United States," she said. "The better class of people in Turkey never practiced polygamy and men who had harems, were socially in disrepute—this in spite of the fact that the Sultan had a harem."

"It is true that polygamy has not been completely stamped out as yet, but it is fast disappearing. What there is of it might be called, as you say in American, bootleg. I should say there is less polygamy in Turkey today than there is in other countries in Europe."

From her youth, Halide Edib has been working for the emancipation of women in Turkey and for the introduction of modern thought into the political life of the nation. She was the daughter of a secretary in the palace of Sultan Abdul-Hamid. Despite the Sultan's rigid attitude towards occidental influences, the father of this woman was a great admirer of western culture. So, while she received the usual education of a Turkish girl of good family, she received too, a knowledge of English and French. Her father at one time even attempted to send her to the American College for Girls in Constantinople, for the Sultan stormed so that the child was withdrawn after one year.

Started Campaign

Constantly she fought for equal opportunities for women, beginning with a campaign for the reorganization of the educational system that would permit the girl the same privileges as a boy. The success of this can be guessed from her conversation yesterday.

"In the business and professional world, the Turkish woman has an equal standing," she said. "We have women lawyers, doctors, scientists, painters, sculptors, authors, and our younger women seeking business careers have opportunities today similar to those of women who work in other lands."

"The fact is that women have always worked in Turkey. On the farms they did the chief work, so working is not new, though working for their own welfare is a different matter."

When comments were made upon the fashionable dress in which the visitor appeared, she said that most Turkish women have adopted European clothes. They cannot wear the fine clothes of the American, she explained, because the cost is too great but there is no longer a national costume distinguishing the Turk.

"Our women dress as they please," she said. "The cut of the hair and the length of the skirt are matters of individual selection."

The excitement of the western world over the unveiling of the Turkish women seemed to Halide Edib a bit unjustified.

Few More Veils

"There are only a minor percentage of Turkish women that wore veils," she said. "The women of the cities, perhaps, but the women of the coun-

try who worked on farms and in the fields and at the small crafts of the small places never wore veils. While it is true we no longer wear them, it is my understanding that the women of Paris have since adopted them. Veils after all are a matter of fashion and no doubt the Turkish women held to them as long as they did because like the French women, they thought of them as embellishments."

Halide Edib is optimistic over the future of her country. The Republic is there to stay, she feels, and a Sultan has lived in the palace for the last time.

"No country can last today unless it is progressive," she said. "Certainly Turkey is progressive. There is absolutely no chance that the Sultan will ever be reinstated or that Turkey will ever again revert back to a monarchy. She is definitely a Republic and as a Republic is growing every day."

"We have been at wars since 1908 until the whole land is weary of them and there will be no wars in Turkey unless they are provoked by invasion."

While in New York Halide Edib will be the guest of Charles Crane.

NUTRITION IN THE SPRING

I want to write a poem of the spring time

The birds are singing gayly at my door.

I long to go a strolling in the woodland

And gather violets forevermore.

I want to pen a witty lilting ballad
A sonnet and a triolet or two
But I must balance vitamins and proteins

In fluffy muffins and a peppy stew.

I wish I had a box of cherry chocolates,
A piece of lemon pie or maple cake
But cellulose is what I need and minerals,
Of these I very freely must partake.

I'd like to read my new continued story

My magazine came in the mail today

But I must study fats and carbohydrates

And learn to use them in the proper way.

I ought to be out spading in the garden

The huge cleaning is calling me in vain

The kiddies need new clothes. I should be sewing

But I must count these calories again.

The voice of golden springtime calls "Come hither."

Into my heart its gentle urging steals

The balmy winds are sighing in the treetops

But I am cooking good nutritious meals.

—BEATRICE McDONALD in Detroit News.

BLACKBERRY ICE

1 qt. blackberries
1 quart water
1 1-2 cups sugar
1 tablespoon salt
1 tablespoon lemon juice
1-4 teaspoon salt
Ice and salt

Put the blackberries and water in saucepan over slow fire; boil 5 minutes add the sugar and boil 1 minute. Then mash through wire strainer. When cold, put in freezer that has been packed with 3 parts ice and 1 part salt; add the lemon juice. Let it stand 3 or 4 minutes and churn as usual.

THE GRAND SCALE

Mrs. Howard—When my daughter first married she lived at the rate of fifty thousand a year.

Mrs. Jay—For how long.

Mrs. Howard—For their seven day wedding trip.

EPITAPHS OF THE SILLY SEASON

Here lieth Oscar
Willis Grimm;
He ate too much—
Then took a swim.

Beneath this mound
Rests Elmer Wheem;
The reason: Lobster
And ice cream.

'Neath this stone
Rests Jasper Stout;
He took a dive—
The tide was out.

Shed a tear
For Walter Vickers;
He perished keeping
Clean white knickers.

Here reposes
Mabel Frew;
She tried to "neck"
In a canoe.

PEACH OR PINEAPPLE CREAM

2 cups crushed peaches or pineapple
4 cups cream
1 cup milk
2 cups sugar
1 tablespoon lemon juice
Dissolve the sugar in the cup of boiling milk. When cold, put in freezer that has been iced. Add the cream, let it stand five minutes, then add crushed peaches or pineapple and lemon juice. Turn very rapidly from 8 to 10 minutes or until firm. Cream does not curdle if turned rapidly. This will make 2 1/2 quarts of ice cream.

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