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Milburn Co., Ltd., Toronto, Ont.

President J. B. McNair of N. B. Liberal Association Issues Challenge

(Continued from Page Two)

religious war"—ladies and gentlemen, the buttons come off the foils.

That Mr. Tilley may not try to laugh off the new charge I am about to make, as he did the demand of the Opposition party for the appointment of those four Royal Commissions I will tell him in advance that I have been more successful in my investigations than he professes to be. I even know the printing establishment where the documents were produced and the name of the messenger who carried them to the mail. And they're not Liberals.

What I am about to say I say with a due sense of responsibility as president of the Liberal Association of this province and as a candidate who has offered himself as worthy of the confidence of the electors of York county. I have these two things to say to the Premier: one, a suggestion; the other, a challenge. The suggestion is that when he reaches Fredericton he proceed to the Departmental Buildings and look in a Government office for his man.

The challenge is, if he fails to live up to his undertaking at Sussex, that he invite me to publish the name of the man who, to use his language, "manufactured that letter."

I have to be out of Fredericton for a day or two. I will be here again on Tuesday.

He can send the invitation to my office in Fredericton by letter, telegram, telephone or messenger. It matters not to me. But the message must come from him, for he must accept responsibility now.

On my part, I undertake, if that message arrives by noon on Tuesday, which ought to be time enough, that on Tuesday night the name of the man who, while in the pay of the Tilley government, has been guilty of such practices, will be published from every Liberal platform in New Brunswick.

Ladies and gentlemen, there's my challenge. The next move is the Premier's.

Last Tuesday night, I referred to certain practices which will be used against us on election day. When speaking of sources for campaign funds I omitted to mention the hard surface road contracts.

There were two types of hard surfacing laid in New Brunswick last year; both known as asphaltic concrete, both composed of the same materials but laid by different methods. One is the cold-mix or retread method used on the streets of Marysville at a cost of \$10,000 a mile; the other, the hot-mix method used on the roads of the province at a tender price of \$16,000 a mile.

The latter is the type of road used in the busiest thoroughfares of Montreal where the traffic far exceeds 100,000 cars a day. It is being used on the country roads of New Brunswick.

Last year the government accepted tenders for 66 miles. This summer, on the eve of the election 68 more miles were let. Mr. Tilley says, if elected, he will start another 100 miles next year.

Speaking at the Sunbury convention on Thursday the Government party whip stated the contractors were getting \$20,000 for each mile they were laying. I have it from reliable sources that the price has gone up to \$25,000 a mile.

Which is the better type of road for New Brunswick? That approved for the taxpayers of Marysville by the Government, when they paid half the cost, or the expensive type approved for the taxpayers of New Brunswick?

For an answer, I shall refer you to two persons whom the government will not deny as experts.

Speaking on June 19th at McKean's Corner in the interests of the government candidates in York, Mr. Harry

Smith of Fredericton made a statement on the matter. I read from the report in the Daily Mail. He said: "the road above Fredericton has some cracks, but that came from the poor drainage which will be remedied next year." the cracks can be filled and the life of the road not impaired. The road between Marysville and Devon is a cold mix construction and the other a hot mix and much more expensive."

Unfortunately, to get the "poor drainage" remedied, the hard surface has to come off. You can't dig drains through asphaltic concrete. Worse still, we have to pay the cost. According to an answer to an enquiry at the last session the hard surface is at our risk when it has passed inspection. The road in question passed the government inspection last fall.

I wish to refer to the second authority. I shall read from an address delivered by Mr. Kinghorn, the Chief Highway Engineer, before the Good Roads Association last year, as reported in the Engineering and Contract Record of Canada in its issue of July 4th 1934. His statement is as follows:

"The retread method (that is the Marysville type) of bituminous treatment for gravel roads appears to offer more advantages and possibilities than any other of the low cost types. . . . It can be built according to formula with guesswork almost entirely eliminated. It is easy to repair or replace. It may be built in any thickness from one to three inches, and additional layers may be added at any time. In fact, it fits almost exactly the gap between the gravelled surfaces and the high priced pavement both from the standpoint of moderate cost and excellence of road surface."

A little further on he says: "In conclusion, we may state that the retread top is profitable and useful for the following reasons" and the speaker gave his five reasons for recommending this type of road as suitable to conditions in New Brunswick.

Within a month after the address was reported, the Government let contracts for 66 miles of the other type, the high priced pavement.

Why did they do it? That's the question.

I wish to speak a message to the Liberals of York county.

Our political opponents would have broken us with an incendiary letter. But they found they were ten years behind the times. While their board of strategy lay sleeping in their tents a new world, chastened by suffering, had passed them by.

Sensing the revaluation of feeling created by such methods the little group responsible, with a desperation born of the fear of the Royal Commissions to come, charged the matter to "the dirty tactics of the Opposition."

Electors of York, that means you. Out of the fine manhood and womanhood of this county has been built the finest fighting force ever seen in our province. I wish I had the time tonight to speak of those who, after years of fighting against us, are now fighting with us; fighting to smash the political machine which has betrayed a great political party, and in the space of ten short years has brought our province to her knees.

We have in our ranks boys of eighteen, not yet able to vote, real fighters of the line, marching shoulder to shoulder with boys of eighty, men with age in their step but youth in their heart.

With the insult of our foe ringing in our ears, at eight o'clock next Thursday morning, we go over the top. York County must be the first to break the line.

I need not say to you fight fair. For Liberals always fight fair. But I say, fight.

I ask that you watch every move of our opponents around the polls. I am authorized by my leader to say that on the 28th day of June our investigations start. The first will be concerned with bribery, coercion, false swearing, intimidation, personation, the use of rum and money and other offences against the election laws. We are not going to permit again to go unpunished the practices of 1930. Offenders will be prosecuted to the utmost limit of the law. We pledge ourselves to clean up the public life of New Brunswick.

This campaign has long since passed beyond the stage of personalities. Individuals no longer count. Out province alone matters. We must think of the working people, of the youth who are today graduating from schools and colleges into relief camps and of those generations yet unborn for whose tender shoulders the present government has forged a yoke of debt, over which the Premier boasts he loses no sleep.

To the electors of the rest of New Brunswick, I say only this: that on Thursday next York county will prove worthy of her birthright. God speed you to the task that confronts you.

TELEPHONE MEN SOLVE HER COFFEE POT PROBLEM

She was a suburban housewife, living some ten blocks from the nearest group of stores where a repair shop or a hardware store might be found. So when she discovered that the heir apparent of the household had punched a hole in the bottom of her best silver coffee pot, she was in a quandary, because company was coming for dinner that evening.

Mrs. Housewife could brew the coffee all right in the kitchen, but how to serve it? After berating the young hopeful who was the cause of her unhappiness, and realizing that would not solve the dilemma for her, Mrs. Housewife cast about for ways and means.

Down the street she saw a crew of the telephone company performing the interminable tasks that seem to be necessary at manholes. Blazing away beside their little red wagon was a blow torch heating its caldron of solder.

You've guessed it. Mrs. Housewife donned her prettiest frock, powdered her nose and took the leaky coffee pot to the repair men. They were only too glad to help her. Dropping whatever important chores they were about below ground, the men met in consultation over the coffee pot, regretted that they had no proper tools for doing such detailed work, and at last sent Mrs. Housewife back home, a net patch on her coffee pot, and the correctness of her dinner serving assured.

Bear Island

BEAR ISLAND, York County, June 22—Owing to the recent rains the farmers have not completed their spring work in this locality and many of the farmers are working on the highway.

The young people of this place gathered at the B. I. Hall and spent the evening in dancing. A very enjoyable time was reported, a large number being present.

Friends of Bobbie Brown will be pleased to hear that he has fully recovered from the effects of his recent accident. Mr. Brown was injured about the head while at work in the woods.

SERVICES AT THE CHURCHES ON SUNDAY

The regular Sunday services were held in the churches here and in the vicinity on Sunday, with large congregations being present. The services in the city churches were on Daylight Saving Time.

The United Churches, St. Paul's and Wilmot, held joint services with the congregations worshipping together at St. Paul's church in the morning, at the Wilmot church in the evening. Members of the Masonic Order attended the morning service in a body. Rev. George Telford spoke at both services. In the morning his theme, paying special reference to ideals of the Masonic order, was "Silent Building". The Masons marched to the church, accompanied by the York Regiment Band and filled the centre aisles of the church. Special music featured the service and Mrs. Roy Eldridge and Douglas Terry sang a beautiful duet. It was the annual service of Hiram Lodge, No. 6, F. & A. M.

At the Brunswick Street Baptist church services took place at 11 A.M. and 7 P.M. Rev. Gerald W. Guluon conducted all services and the congregations were large at all services. b

At the Devon Baptist Church where Rev. D. L. Kennedy preached, the morning subject was "The Empty House, and the evening sermon was entitled: "What About Your Election". Unlike the services in most of the other churches the services were held on Atlantic Standard Time, Devon, not being on Daylight Saving Time.

At the Gibson Memorial United Church in Devon Rev. W. A. Burge conducted the services, the first at Devon in the morning, at Nashwaakiss in the afternoon and in the evening at Devon again. Special singing featured.

Mr. and Mrs. Alexander Blaney of Millville spent Sunday last at Alfred Rosborough's.

Messrs. Ursel and Craig Moore, of Prince William were calling at Roy Jordan's one day this week.

The Misses Blanche and Faith Ingraham, Dorothy Rosborough and Bessie Embleton spent last week at Keswick Ridge, guests of Mrs. Daniel Jackson.

Mrs. Fred Sinnot has been very poor in health for the past few days. Mr. and Mrs. Simeon Goodine, and son, Dow, spent the week-end in Saint John.

Mrs. Verna Howell and daughters, Martha and Hope of Jamaica Plains, Mass., are visiting Mrs. Martha Murch. Miss Hazel Murch, R. N., of Bar Harbor, Maine is also visiting her mother, Mrs. Murch.

Kenneth Jordan of Presque Isle.

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PERMANENT ENDS—\$1.75, \$2.50
SPECIAL HENNA PACKS—\$1.50
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Experienced Operator, AGNES COGSWELL

PHONE 746 - 68 CARLETON ST. (formerly Mrs. Trites' Beauty Shop)

Of Interest to Women

Rose Geranium Jelly Has Smart Revival

(By Katherine Baker)

Rose Geranium and mint were the very masterpieces of grandmother's fruit cupboard. And no wonder, for it took those dainty ladies of long ago the best part of a lifetime to learn to make these jellies expertly and a whole day to do them up, and another day to sun them so that they would set.

Neither mint nor geranium have that jelly-making substance called pectin, in their leaves, and years ago, they had to be combined with pectin-rich fruit to get a jelly with any of the fine flavour of the plant.

Now the newest bride can make these famous jellies in a few minutes and at low cost. She knows, too, that it is very smart and modern to have unusual jellies with her heat course, and they simply must be on every buffet supper table and relish dish.

Rose Geranium Jelly

1½ cups geranium tea
3 1-4 cups (1 lb. 7 oz.) granulated sugar.

½ cup bottled fruit pectin

Pink colouring.

To prepare geranium tea steep about one half dozen clean geranium leaves in 1½ cups freshly boiled water, strain. Add juice of one lemon if tartness is desired. Tint a delicate pink with small amount of colouring, using a colouring that fruit acids will not fade. Measure sugar and prepared tea into large saucepan and mix. Bring to a boil over hottest fire and at once add pectin, stirring constantly. Then bring to a full rolling boil and boil hard one half minute. Remove from fire, skim, pour quickly. Seal at once with hot paraffin. Makes about 5 six ounce jars.

Pineapple and Fresh Mint Jelly
2 cups (1 lbs.) syrup from canned pineapple.

¾ cups (1½ lbs.) sugar.

1 cup mint leaves

½ cup bottled fruit pectin.

Green colouring.

Drain syrup from canned pineapple. Wash mint leaves. Do not remove the stems. Place leaves in large saucepan and press with wooden potato masher. Measure sugar and pineapple syrup into saucepan and mix with mint. Bring to a boil, add colouring to give desired shade. Use colouring that fruit acids do not fade.

As soon as mixture boils, add pectin, stirring constantly. Then bring to a full rolling boil over hottest fire and boil hard 1-2 minute. Remove from fire; remove mint leaves and stems. Skim, pour quickly. To remove all traces of mint leaves, hot jelly must be poured quickly through a fine sieve before it is poured into glasses. Paraffin hot jelly at once. Makes about 5 eight-ounce jars.

CHEESE GIVES ZEST TO PICNIC BASKET

The picnic season is here again, and from now until the leaves have changed their color many a picnic basket

Maine, spent a few days with his parents in this place.

Mr. and Mrs. Harrie Ingraham and family spent Sunday last with friends at Keswick.

Mrs. Martha Currie has returned home after visiting friends in this place.

will be packed, and many a happy family or group of friends will go to the woods, the trout streams or other enchanting haunts to enjoy hours of leisure in the great outdoors.

Some foods seem to be just right for picnics—and cheese is one of them. Cheese sandwiches are, without doubt, the most popular way to serve cheese at a picnic. It is a good idea, and an easy matter to vary the sandwiches from one picnic to another by making use of the many cheese fillings, which can be so quickly and easily made, cottage or cream—with salad dressing and add chopped green pepper, green onions, pimentos, nuts, pickles, olives or celery. Use a generous amount of filling with brown or white bread cut to suit the occasion—in other words not too thin, or, for a change, use the filling in buttered tea biscuits or rolls.

Another suggestion is to serve plain buttered bread or rolls in place of the sandwiches, and make cheese a part of the picnic menu. For tasty and nourishing sandwiches blend cheese—either grated Canadian cheddar, pro of the salad by combining the grated cheese with the other ingredients, or by serving a cheese dressing with the salad. For the dressing blend together equal parts of grated Canadian cheddar cheese, processed cream or cottage cheese with salad dressing, folding in whipped cream if desired. Small balls of cottage or cream cheese slices of Canadian cheddar or processed cheese, large prunes or celery sticks stuffed with a cheese mixture all add flavor and good value to the picnic salad plate. And speaking of salads, keep in mind that cucumbers, tomatoes, celery, asparagus, pineapple, peaches and pears are especially delicious served with a cheese accompaniment.

Still another idea—For your next picnic make a panful of cheese biscuits or cheese straws and see how they are enjoyed.

Cheese Straws
1 cup flour, 1 teaspoon baking powder, 1 teaspoon salt, ½ teaspoon mustard, dash of cayenne, 2 tablespoons butter, 2 cups grated cheese, cold water.

Mix dry ingredients, add butter and cheese, add water to make a dough. Roll ½ inch thick, cut in strips 4½ inches. Bake at 400 degrees F. for 10 minutes. Yield 3½ dozen.

Cheese Biscuits
3 cups flour, 2 tablespoons baking powder, 2 tablespoons butter, ½ teaspoon salt, 1 cup milk, ¾ cup grated cheese.

Sift the flour, baking powder and salt together and cut in shortening. Add the grated cheese and enough milk to make a soft dough. Roll, cut in shapes and bake in a hot oven of 400 degrees F. about 12 minutes. The dough should be handled as quickly as possible and mixed only enough to blend the ingredients.

Measuring a Half-Spoonful
Do you know how to measure a half spoonful? It is a simple thing to do and yet so few people can do it accurately. First fill your spoon and level it off with a knife. Then divide it into half lengthwise. This will give you an accurate measure which you would not get if you divided it crosswise.

Combine Fruits and Vegetables
Do you ever combine fruits and vegetables in a salad? We were out for Sunday tea and had a most delicious salad. It combined fruits and vegetables. Asparagus (canned) wedges of tomato, sliced pineapple and bananas were arranged on head lettuce. Salted peanuts were passed and made a valuable contribution both as to flavor and nutriment. This friend said that she frequently combined tomatoes and bananas in a salad. We have tried it several times since and everyone seemed to like it. Changes in salads are rather hard to get just now so you may like this one, too.

Rhubarb Jelly
Two tablespoons gelatine, 2½ cups hot cooked rhubarb and juice sweetened to taste, ¾ cup cold water, 2 tablespoons lemon juice.

Soak the gelatine in the cold water for five minutes. Add to the hot rhubarb and stir until dissolved. Add lemon juice, pour into a wet mould and chill. Serve with whipped cream.

PROVINCIAL GOVERNMENT MEETING

HON. L. P. D. TILLEY

And PROVINCIAL CANDIDATES

WILL ADDRESS A PUBLIC MEETING IN

Opera House .. Fredericton

— AT 8 P. M. ON —

MONDAY, JUNE 24

EVERYONE IS CORDIALLY INVITED TO ATTEND AND LADIES ESPECIALLY WELCOME.

Fredericton, N. B.,
June 20th, 1935.

County Chairman,
W. J. SCOTT,