

MARYSVILLE SHOPPING PAGE

Of Interest to Women

IT'S OPEN SEASON FOR JUICY FRESH FRUIT PIES

Blueberries, Apples, Peaches, Pears and Plums
Provide Desserts Fit for a King

Summer is open season for fruit pies—a wedge of fragrant, cinnamon apple pie, with a glass of good rich milk is the average man's idea of a good dessert. Berry pies with whipped cream are hearty enough to finish out dinners in which the meat course is light, and ethereal concoctions known as chiffon pies are "tops" for parties.

Apple Pie (Two Crust)

One and one half cups sifted flour, 4 tablespoons lard or other shortening, 4 tablespoons butter, ½ teaspoon salt, ½ teaspoon baking powder, 1-3 cup ice water (about), 6 to 8 tart quick cooking apples, 1 cup sugar, 1 tablespoon flour, 2 teaspoons butter.

Choose an apple that cooks quickly.

To make crust, mix and sift flour, salt and baking powder. Add shortening and cut in with pastry blender. Add water, a little at a time, cutting it in with a broad bladed knife. Divide in half and put one half on a lightly floured molding board. Pat into a round cake and roll out. Always lift pin at the end of each strike and turn dough one-fourth way around to keep it round. Roll into a sheet about 18 inch thick. Rub pie dish with shortening or butter and fit crust into it. Do not stretch; rather push down dough into dish. Roll out top crust and make gashes through the centre to allow steam to escape during baking. Fold over double. Fill pie and brush edge with cold water. Fit half of top over pie, open out and run end of rolling pin lightly around edge. Trim off even with edge of pie dish and flute with fingers. Bake for ten minutes in a hot oven 450 degrees F. Then reduce heat to 350 degrees F. and bake until the filling is tender.

For filling, mix and sift sugar and flour and put half in pie dish lined with paste. Pare apples, cut in quarters and remove cores. Put a row around outside edge of dish and work towards centre until dish is full. Sprinkle with remaining sugar and dot with bits of butter. Sprinkle with cinnamon if you like the flavor.

When pie is half baked shake gently from side to side. This prevents the sugar from lumping in one place.

Open Pie

For an open apple pie, line dish with pastry and flute edge. Pare apples and cut in halves. Remove cores and arrange in a row around outside edge of dish with cup side up. Fill in open spaces with small pieces. Sift over 1 cup of sugar mixed with 1 tablespoon flour. Drop a bit of butter in each half of apple and sprinkle with cinnamon. Pour over two tablespoons thick cream, either sweet or sour, and bake until apples are tender.

Deep Dish Pie

Deep dish apple pie is baked in a shallow baking dish. In this the lower crust is omitted and the top crust is fitted over the dish. Be sure to make gashes in the crust just the same as for a two-crust pie.

Some cooks bake the apples before putting them in the pie. Prepare apples as for two-crust pie and bake closely covered for about two hours in a very slow oven to prevent burning. Cool and bake between two crusts. The chef of one of the big New York hotels uses partly cooked apples and adds several tablespoons of freshly made apple sauce.

Blueberry Pie

Two and a half cups berries, ½ cup sugar, 1-3 teaspoon salt, flour.

Line a deep plate with plain paste, fill with berries slightly dredged with flour, sprinkle with sugar and salt, cover and bake 45 to 50 minutes in a moderate oven. For sweetening some cooks prefer to use a little molasses, with the sugar.

For deep blueberry pie, prepare in the same way omitting under crust and fitting top crust over dish.

Fresh peaches, pears and all varieties of the plum family, damsons and

greengages, make delicious pies. Sweeten peaches to taste and bring out the flavor of pears by adding the sugar, a little lemon juice and rind and ginger. Lemon juice also improves the taste of cooked prunes. Fresh fruit is also excellent as filling for individual tarts as well as for open pies whose top is criss-crossed with paste, for two crust pies and for the always popular deep dish dessert.

We'd almost guarantee second helpings of any of these pies for anyone who's not on a diet so use a dish that will serve your family generously.

A cretonne pocket bag for cook books may be hung beside the baking cabinet.

A laundry bag in every bedroom. Cretonne matching that in room or unbleached cotton banded with cretonne is nice.

Hawaiian Frosting

2 cups sugar
1 teaspoon light corn syrup
2-3 cup water
2 egg whites, stiffly beaten.
1 tablespoon lemon juice
1 cup chopped raisins
½ cup coconut, Southern style, chopped.

Combine sugar, corn syrup and water. Bring quickly to a boil, stirring only until sugar is dissolved. Boil rapidly, without stirring, until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon. Pour syrup in a fine stream over egg whites, beating constantly. Add lemon juice. Continue beating with rotary egg beater ten to fifteen minutes, or until frosting is cool and of consistency to spread. Use wooden spoon when too stiff for beater. Fold

MARYSVILLE NEWS

(Special to The Daily Mail)

MARYSVILLE, August 28—The Marysville Juniors won the second game from the Fredericton Juniors here Monday evening in a five inning game by the score of 3 to 1. This game which was to decide the cup winners between the two teams, was protested by the Fredericton team, who alleged that Walter Peterson was ineligible to play, having played with the Marysville Senior team all summer. Tait, captain of the Marysville team refused to comply to Byrad Peterson's, manager of the Fredericton team, request not to play the ineligible player and after much squabbling a protest was decided upon. Finnmore and Peterson formed the battery for Marysville and McLennan and Morgan for Fredericton. E. Staples and Higgins were the umpires.

Melbourne White and son Dr. Geo. White have returned from a trip through New England.

Miss Ada Pond has returned from St. John, where she was visiting friends.

Mr. and Mrs. Herman Esty and family and Mr. and Mrs. Earle Alcorn have returned from an automobile trip to Jacquet River.

Willard Ammermann who suffered a stroke a few weeks ago, is slowly improving.

Mr. and Mrs. Royden Croft motored to St. John Sunday and returned on Monday evening.

Cameron Daley has returned from New River, Charlotte county, where he was visiting his old home.

Mr. and Mrs. Percy Minue, Marion Mitchell and Anita Tait are spending the week at Grand Lake.

Miss Mildred Pond is confined to her home with a severe cold.

Jack Gillespie visited friends in Newcastle Sunday.

Mrs. Austin Miller and son James are visiting friends in Marysville.

A chimney fire at the home of Henry Stewart this morning caused some alarm but no damage was done.

in raisins and coconut. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake, generously, or about 2 dozen cup cakes.

HOUSEHOLD USES FOR SALT

Eggs and salt go together whether on the table or in the kitchen cooking pots. A cracked egg can be boiled successfully by adding a teaspoonful of salt to the water and the white will not run out. A pinch of salt should always be added to the water when poaching eggs and the cream or white of eggs can be beaten up far more readily if salt is added.

ALBERTA CREDIT SINKS IN LONDON

One immediate result of the Social Credit victory in Alberta is seen in the movement of Alberta securities on the London market today. Alberta provincial issues dropped from four and a half to five and a half points on the London Stock Exchange, and municipal bonds in Alberta fell from one to one and a half points. Not only this, however, but throughout Canada other provincial and municipal bonds were also affected, easing off from one to one and a half points. The London press is a unit in warning Aberhart that failure of the Social Credit policy is inevitable.

Following hard upon the unpleasant reaction of London to the vagaries of Mayor McCreer of Vancouver, and Premier Hepburn of Ontario, it is not difficult to discern a gloomy outlook for Canadian credit in general in the Old Country for the present. Small wonder the future action of Aberhart is being awaited with something like discomfort. But it is not unlikely that his qualification of yesterday, that the 25 bonus would not be paid if there were any risks of bankruptcy, may be a forecast of what is actually going to happen.—Montreal Star.

A HOMING PIGEON

MONTREAL, Quebec, August 27 — One thinking about a homing pigeon is that it will come home to roost if that is at all possible. Witness the case of one just restored to its Montreal owner by Canadian National express with the valued co-operation of Mrs. Elizabeth Bruce of Huntingdon, Quebec. A few days ago in obviously exhausted pigeon fluttered to earth at Huntingdon and Mrs. Bruce, knowing that the express company sometimes handled these flyers, notified G. E. Bellerose general manager of the express company of the fact giving the identification marks on the pigeon's leg band. By these numbers Mr. Bellerose located the owner M. Delorme, Jr., of 2813 Masson Street Montreal to whom the bird was safely restored. When captured the bird's wings were found to have been recently clipped. Mr. Delorme recognized the pigeon as one released at Medonte Ontario, about 300 miles from Montreal. Not having reached home in reasonable time it had been given up as lost. Now the apparent explanation is that some person in Ontario captured the bird and clipped its wings. When the flight feathers had grown out again sufficiently however, the bird had taken wing and reached Huntingdon before it became exhausted in its attempt to reach home.

PARIS STUDENTS GET NEW SOCIAL CENTRE

PARIS, Aug. 29—The new \$3,000,000 social centre in the University City of Paris, John D. Rockefeller Jr.'s gift to the Sorbonne, is being pushed to completion, and will be turned over to the university in November.

The new building is to be known as "International House" and is being constructed in the centre of the other national houses which comprise the "University City." The architects have patterned the building somewhat after the Fontainebleau Palace, which was restored by Rockefeller.

It will contain a theatre seating 1,000 persons; two cafeteria restaurants where 5,000 meals can be served daily; a swimming pool 30 by 85 feet; a library with 50,000 volumes, and an "International Salon," which will be decorated with the coats of arms of great universities throughout the world.

The other houses at the "University

WORLD RECORD SET FOR MODEL PLANES

TORONTO, Aug. 28—A new world record for model airplanes was made yesterday at the Canadian National Exhibition when a handmade semi-scale model, built by Albert Levy, Toronto, remained aloft two minutes and 13 seconds.

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