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DALHOUSIE AND CAMPBELLTON BILLS CONSIDERED

The municipal committee resumed yesterday afternoon at the Legislature with C. H. Blakeny in the chair. Discussion on the Dalhousie bill to amend the Town of Dalhousie Assessment Act was continued.

The bill was referred to a private session of the committee. A bill, An Act to Authorize the Town of Dalhousie to Refund and to Issue Certain Debentures, was next considered. It was referred to a private session of the committee.

The committee went into private session to consider three bills: The bill to Authorize the Town of Dalhousie to Refund and to Issue Certain Debentures was recommended as amended. The bill to amend the Town of Dalhousie Assessment Act was not recommended. The bill, An Act to Authorize the Town of Campbellton to Issue Debentures for the Purpose of Constructing Permanent Streets, was recommended as amended.

THANKS IN MAY

(By Mary Katharine Bell)
There should be in May,
A Thanksgiving Day!
Thanks for earth and a garden to
make,
Packets of seeds and a spade and a
rake,
Thanks for a watering-can and a hoe
And eyes, to watch a garden grow—
Now wouldn't you say
There should be in May
A Thanksgiving Day?

A traveller was in a shop extolling
the virtue of his goods to the proprietor,
when a woman came in begging.
The shopkeeper pointed to the traveller
and said to her, "That's the boss!"

All-Out-of-Sorts! Nervous, Irritable, Peevish!



This may be due to lack of proper rest, the worry
over business, the too free use of tea, coffee or
tobacco, the keeping of late hours, the never ending
drudgery of housework, but whatever the cause you
have been putting too heavy strain on the nervous
system.
If you are tired, listless, irritable, distressed, you
will find in Milburn's H. & N. Pills a remedy to
make the weak nerves strong, the shaky nerves firm,
a medicine that will help put you on your feet
again.

CLEAN UP-PAINT UP and Make Your Garden Beautiful

A PATCH OF VEGETABLES ALWAYS PAYS

Garden rewards do not come only
in bushels of vegetables harvested,
nor even in dollars that do not have
to be spent at the green grocer's—
though these benefits are real enough
to the distraught housewife trying to
make ends meet.

There is a rare unbuyable freshness
of flavor about vegetables that
are sped within a few minutes from
the parent plant, to the dining
table. Sweet corn and peas, still
plump and tender, are infinitely
better than those which have been
en route for hours or days. Cauli-
flower is not improved by long
travel from farm to market, and
then from store to home. And little
fingerling carrots are seldom
seen on the public counters of trade.

If one can provide, along with
room for smaller-growing plants, as
much as a patch 6 by 10 feet for
three short rows of so space-loving
a crop as sweet corn, he may sample,
perhaps on as many as three
occasions, the unparalleled quality
of sweet and tender ears that are
only twenty minutes from garden
to table. With a bit more space
the same procedure yields peas that
are only approached in quality by
the new "frossted" product.

Gardening For Fun

But perhaps the most appealing
point to be made for the backyard
vegetable patch is the fun there is
in it. Home-made hobbies, without
costly equipment or heavy club fees,
appeal to the love of creating one's
own that catches the fancy of any
one who has not wholly succumbed
to the deadening influence of mer-
chandized amusement. To serve or
partake of "home-canned" eggplants,
or snap beans, is only less thrilling
than broiling and tasting a speckled
trout by the side of a stream from
which it has just been lured.

Little spaces skillfully managed
yield well in all the benefits to be
had from pursuit of the gardener's
art. Ten-foot rows of lettuce, radishes,
carrots, chard, parsley and peppers
are surprisingly productive if
varieties are well chosen and culture
is good. A half-dozen tomato plants,
trained in single stem to stakes, will
yield a bushel of tomatoes over a
period of many weeks.

Beans for the Table

A fifteen-foot row of snap beans,
wax or green, often furnishes a couple
of "messes" for four. Pole beans,
trained on fence or wire or strings
or sticks, will "shell out" over a
longer period than will bush beans.
Many early plantings of quick-growing
crops may be followed by later
sowings, so that even a little garden
ministers to the family table in June
or even May, and in October as well
as in July, August and September.

Such a garden need not be big.
Many city residents will say, "No
doubt; I've only 15 by 15." Well,
that gives room to do much, even
with a very proper refusal to banish
the flowers. Any new hand at garden-
ing will do well to think twice
before tackling more than a 30 by
40 plot, the first year, even though
the space may be available. It is best
not to try too many different kinds
of vegetables at first. Better a little
patch well tilled than large space and
much tribulation over weeds and bugs.

Ideas of beauty need not be dis-
carded when we turn to vegetable
growing. What more lovely than a
row of Scarlet Runner and White
Dutch Runner beans, nicely trellised
with their almost wistaria-like clusters
of flaming scarlet and clear white
blooms. The beans are good as snaps
when taken young, and a bit later
at the "green shell" stage they are
used like green limas. Harris Earliest
pepper makes many fruits that color

The traveller was equal to the oc-
casion, and said to her, "My good
woman, you should have something,"
and turning round to the proprietor
said, "Give her five shillings out of
the till."

up soon, and a well-grown stalked to-
mato plant with pendant fruits is
goodly to look upon.

Fitting the Soil

A full mess or beans from a ten-
foot row calls for fairly good garden
land to start with, and reason-
able care. Shady places are not good.
Sandy loam soils are best, but a wide
range is usable. Clayey soils may be
lightened with ashes (not clinkers),
or with sand, but if material is to be
bought, it should be stable manure
or humus. Leaves and other refuse
may be worked into spade trenches
as they fall, or may be rotted down
in compost pit or heap.

With some such provision for re-
newing organic matter, a good com-
mercial or "chemical" fertilizer is
generally adequate—a "5-10-5" or a
"4-12-4," at say, four pounds per 100
square feet. It stable manure is lib-
erally available (say a pound or two
per square foot) one may do well with
no artificial fertilizer or with only
superphosphate, at three or four
pounds per 100 square feet.

If soil is acid, liming is desirable,
though garden soil should not be
"sweet"—that is, on the alkaline side
of neutrality. Liming also helps the
physical condition of heavy clay soils.

A planting plan may be made to
suit the area in hand, the likes and
dislikes of the family (most people
like all vegetables if garden-fresh)
and the season of vacations. A plan on
a fairly large scale is a good record
sheet for notes as to times of maturity
quantities to plant and the like for
future gardeners.

There are countless garden bulle-
tins to be had free from the Depart-
ment of Agriculture at Washington
and from the experiment stations of
the States. These contain suggested
plans, advice on planting dates, sug-
gestions of management, insect and
disease control and notes on har-
monizing of specific crops. Then there are
books and planting tables in seed
catalogues.

Sowing in the Open

Most vegetables are grown from
seed sown directly in the garden.
Instructions on the packet or in the
catalogue will serve to guide the be-
ginner. In Summer, when earth is
dry, the planting-furrows are made a
bit deeper to get the seed to moist
soil, but too deep covering is avoid-
ed. Planting times vary by weeks
within 50 or 100 miles, so local lore
is the guide.

In general, the hardest things are
planted as soon as ground can be
prepared; moderately hardy things
at "average date of last killing frost";
and tender varieties when frost dan-
ger is about over—say three weeks
later (the United States Department
of Agriculture Farmers' Bulletin 1673
has maps and planting dates.)

Tomatoes, cabbage, peppers and
some others are best set out as plants
from greenhouse or store, to save
time. The grower soon learns that
those more widely spaced in the
flats, heavy-stemmed, full-leaved, dark
in color and well rooted, will start off
better and thrive more pleasingly
than their weaker sisters.

Weeds must be kept down, but
cultivation more than is required
for prompt mastery of this bold enemy
is not essential.

WOULD YOU

Pull Your Own Tooth?

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your own Repair
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Of Interest to Women

HOW TO COOK PINK RHUBARB

Don't you love the way rhubarb
looks in the spring, all pink and green
and tempting?

Some people claim it's acid form-
ing, but that's nonsense, according
to nutritionists. The leaves contain
some oxalic acid and should not be
used, but they have such a small
amount that after cooking the oxalic
content is nil.

Aside from its pleasantly tart fla-
vor which naturally stimulates the
appetite, rhubarb is a good source
of important food elements. It has
phosphorus, that constituent so nec-
essary for strong teeth and sound
bones, and the essential Vitamin C.

Be careful not to overcook. Vita-
min C is destroyed if subjected to
too great heat for too long a time,
and as little water as possible should
be used because the rhubarb is very
juicy.

Add Sugar

When you make sauce, be sure not
to add the sugar until the plant is
tender. Not long ago a housewife
said it took so much sugar to make
the sauce sweet enough for her fam-
ily to eat that she couldn't afford to
use the plant. I found that she was
cooking the sugar with the sauce.
Add sugar just before taking off the
fire. Then let come to the boiling
point and remove at once. This
makes a deliciously sweet and deli-
cately flavored sauce.

For rhubarb tapioca cook the fruit
in tapioca and water, adding sugar
when tender, or the tapioca can be
cooked separately and poured over
rhubarb arranged in a buttered bak-
ing dish and the whole baked 30
minutes in a moderate oven. Serve
with sugar and cream or with a
custard sauce.

VENETIAN BLINDS BROUGHT UP TO DATE

Venetian blinds are going ultra-
modern. After many years of neg-
lect, they are now being used with
some of the most original and pleas-
ing schemes of modern-style interior
decoration.

From the decorative standpoint
there are almost inexhaustible pos-
sibilities, as the deal slats of the
blinds can be painted in any colour
suited to the general scheme.

A green is a good colour for a
sunny aspect, but in many instances
the best results are obtained if the
blinds are the same shade as the
structural woodwork.

Any of the lighter colours fash-
ionable nowadays, such as off-white,
beige-pink, pale apricot, peach sal-
mon, or even very light blue, are ap-
propriate for Venetian blinds, and
the effect is enhanced if a color-
contrast is provided by the ladder
tapes.

HALF MOURNING

A plain black tailor-made is a use-
ful garment to own at any time, but
when the occasion for wearing half-
mourning occurs, it goes a long way
towards solving our wardrobe prob-
lems, writes a Paris correspondent.
And, by the way, it is well to remem-
ber that mourning is no excuse for
dowdiness or untidiness. A tailor-
made has that neatness and smart-
ness which are at all times in good
taste.

A tailored suit worn with a snug
grey angora jumper or a tailored
shirt in a pretty grey and mauve
flannel carries us through our morn-
ing duties, and for the afternoon we
have a wide choice of attractive blouses
and tunics that will immediately
convert our plain tailor-made into an
elegant afternoon ensemble.

A Smart Ensemble
I remember seeing a smart woman
quite recently wearing a lovely after-
noon blouse in a heavy silver-grey
satin. The collar was cut high up
round the neck and held in place by
a cravat in the same heavy satin that
tied in a soft bow under the chin.
This in turn was held in place by a

large brooch in brilliants. She was
wearing a small tricorne hat with a
tiny coarse-mesh nose veil, and hang-
ing out of one of her jacket pockets
was a large chiffon handkerchief
that exactly matched her blouse. I
noticed that her bag and her shoes
were both in black patent leather.
Needless to say her costume was
black.

Heavy white crepe makes pretty
afternoon blouses to wear under a
black jacket, and I have a personal
liking for those charming little tail-
ored white satin blouses with stitch-
ed fronts and collars that so many
smart women are wearing just now.

Instead of Mauve

Mauve, as we are apt to think of
it, is a difficult and unbecoming
color to wear, but there are certain
dead lavender shades that make de-
lightful jumpers and blouses, and a
really smart woman can wear, with
elegance, a strong purple satin blouse
under a black jacket. But as I say,
she needs must be very smart.

Then there is the reverse of the
same picture; I refer to grey and
black and white costumes worn with
black blouses. I once saw an ex-
tremely smart Frenchwoman wear-
ing a black and grey tailored suit
and with it a dull black satin blouse,
tailored too, and closed at the throat
with a large brooch in brilliants.
Also, a plain black wool jumper looks
well with a grey costume.

For evening wear nothing can be
more suitable to the woman in
mourning than one of the new plain
"tailleurs du soir." The little coat
with its discreet décolleté can be
worn closed and relieved in the front
by a large bunch of artificial violets
or any other flower in semi-mourning
tones, or it may be worn open,
revealing a delicate chiffon blouse
in smoke grey or magenta or a short
tunic in softly draped silver tissue.

BOSTON, April 11—Dean Lucy
Jenkins Franklin has proclaimed these
ten commandments for Boston Uni-
versity co-eds:

1. Thou shalt never allow a stranger
to take you to your destination.
2. Thou shalt never drink in pub-
lic.
3. Thou shalt not sit out dances
in cars.
4. Thou shalt not be seen with
young men who are not careful to
obey conventions in society.
5. Thou shalt not use a pet phrase
in conversation.
6. Thou shalt use discretion in
using slang.
7. Thou shalt not pat or nudge a
person when speaking to one.
8. Thou shalt not indulge in care-
less affections.
9. Thou shalt not go to a man's
apartment alone.
10. Thou shalt not powder your
nose on the street.

I WANT MY
CHICKS TO HAVE
STARTENA
THE FEED WITH
PUR-A-TENE
IN IT!



A. H. vanwart
& Son
Fredericton, N. B.

Employees and Customers Were Held Up

(Continued from Page Two)

deep cut in the back of his head, was
taken to the vault and ordered to
open it. Taking from his pocket a
bunch of keys, one of which was for
the cash-box, the manager fumbled
and stalled until the bandits became
impatient and fled to the waiting
automobile in which a fifth man was
behind the wheel. As the car roared
away from the bank, the employees
rushed into the street with guns and
sent a volley screaming in its wake.
Changed Course

Speeding along Main street the band-
it car changed directions and headed
for St. Andrew's, passing on to Gren-
ville and over the Perley Bridge to
Hawkesbury, Ont. The car was then
said to have turned toward Lancas-
ter and Cornwall, Ontario.

Gerald Riddell, 14, whose suspicions
were aroused at the terrific speed
with which the car dashed along main
street, noted the license number of
the car, and turned it over to Police
Chief A. Gervais of this town. Chief
Gervais communicated with the Que-
bec provincial police and in a few
minutes telephone and telegraph
wires were carrying the news to all
police departments in the district.

The St. Lawrence waterfront, which
is paralleled by No. 2 highway be-
tween Montreal and Prescott, and the
Ottawa-Montreal highway on the south
side of the Ottawa river, and the
north shore road between Hull and
Montreal were ordered patrolled all
night. All other roads and likely hid-
ing places were combed during the
night.

J. C. Skuffham, accountant in the
bank, said that one or two of the band-
its wore masks and the others had
scarves drawn over their faces.

Crowded At Time

"The bank was crowded when the
bandits walked in", he said, "and
while considerable alarm was caused,
no one except Mr. Cheley was hurt".
Mr. Cheley said there were four
men in the gang, the leader being a
man between 40 and 45, heavy set,
full faced, with small eyes and dark
complexion. Another member of the
gang was tall and delicate looking
with black circles under his eyes. A
third man, he said, was smaller than
the others.

In addition to Mr. Cheley, Mr. Skuff-
ham, and Mr. Duhamel, the bank em-
ployees are C. R. Cunningham, ledger-
keeper, and John Cheley, junior clerk,
son of the manager.

The customers in the bank at the
time of the hold-up were Mrs. John

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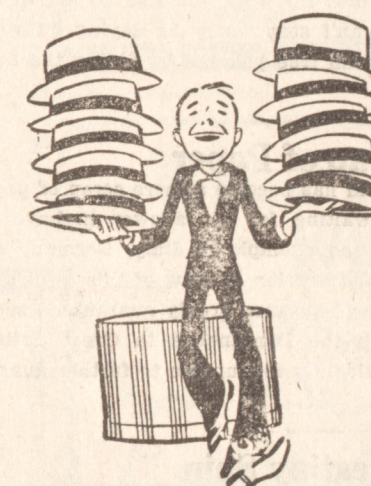
CHICAGO, April 17—Mrs. Charlotte
Weightman had a divorce today, after
receiving \$1 a day maintenance from
Charles Weightman since 1904. Law-
yers said the \$1 a day amounting to
\$11,000 over 32 years, was a Cook
County alimony record.

Hope, Miss M. Walker, H. Damante,
S. S. Campbell, George Abraham and
J. Combie.

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gets a square deal. A good place
for a man to buy his clothes,
hat or other wearables. Men,
make this your buying place.

J. P. FARELL, Manager



SPRING... Is the Time to Build

which means particularly THIS SPRING
for

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