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Enthusiastic Board of Trade Supper

(Continued from Page Two)

The appearance of the city and complete that section of the city.

The widening of Queen Street will not be done at once, but the Police Commission will arrange for parallel parking, which should eliminate accidents. Would it be worth the expense to widen the street just now?

he asked.

The financial aspect of the city is good, said the mayor. Bonded debt has been decreased and the sinking fund is good.

An indication of the good standing of the city was the recent successful sale of \$20,000 worth of bonds at a good price.

Relief is working out fairly well. The Unemployment Relief plan is working fairly well and the unemployed are more favourable towards it.

"The number on relief has been decreased fifty per cent," stated His Worship.

The street lighting system is now taxed to the limit, he said. The city hall and market committee and others are working well.

He mentioned also the proposed revision of the city's charter which will be done this year under the leadership of the legislation committee of which Ald. H. Ralph Gunter, M.P.P., is chairman.

J. L. Neville

J. L. Neville, who spoke next, expressed pleasure at the large attendance present. He advocated that the members get behind every move of the Board and work hard in the coming year. "The committees have done their part," said Mr. Neville, "but do we exhibit the community spirit we should and work together to make it a bigger and better city to live in?" He said he would like to

see more boosters. We should get together and tackle the things we need to tackle, said the speaker. Referring to membership Mr. Neville urged that the members pay their dues and become active members. He emphasized the youth element on the Board and the necessity of youth blending with the experience of the older members. We need, he said, more community spirit and to be more aggressive in getting after our rights. At present Central and Western Canada are profiting at our expense.

Mr. Miller declared that he hoped that each member would try to increase the membership of the Board this year, and suggested that each member bring in one other member.

"Era of Youth," Says Forbes

Ald. Ray T. Forbes in a forceful address, stressed that the Board of Trade be more active, more energetic. Every citizen, he said, should be made conscious of the fact that new industries should be brought in and every one should work to promote industry. "We need dynamic youth at our board," he said, "as well as the stability of age."

Ald. Forbes said that the Maritimes was due for a youth movement soon—within a few years. In the boom years youth went west. Today with conditions bad and no west to go to, youth has stayed at home. The result is that our best youth is still here in these years and they are soon to be heard from. "Youth has been forced to stay at home, and will identify itself with the interests of the Maritimes in the years to come." They will identify themselves with vital matters. He characterized this new challenge as one to youth and for youth.

"I look for big things for the next few

years to come," Ald. Forbes concluded.

Good Report on Tourist Matters

F. Cedric Cooper, chairman of the tourist committee, presented a fine report on the work of his department. He noted that the issue of the Fish and Game News Bulletin was a tourist edition, and was in the hands of those at the banquet. He told of extensive plans to distribute tourist literature, and also spoke of the projected tourist bureau, to be built in the near future, probably at the lower end of Wilnot Park.

The committee has several things in mind for tourist encouragement, notably a systematic advertising of local educational institutions, improvement of the Nashuaak as a fishing stream, a guides' meeting, and weekly broadcasts over New York and Boston radio stations, telling of New Brunswick's fishing opportunities. He told of co-operation secured from the N. B. Bureau of Information and Tourist Travel.

R. L. Phillips after Mr. Cooper's report, moved a vote of thanks to him for his very excellent work. The motion was carried after being seconded by Gordon Scott. President Miller said in praise of Mr. Cooper that "Fredericton had been well put on the map." The president also mentioned that care should be taken to route tourists along the Saint John river and that every courtesy should be shown tourists.

D. W. Griffiths

D. W. Griffiths, director of the N. B. Government Bureau of Information and Tourist Travel spoke in his capacity as chairman of the entertainment committee. He assured every support of the government bureau, although mentioning that it had its wide general duty to the province as (Continued on Page Six)

Of Interest to Women



MEATS FOR SPRING MENUS

In the Spring a Family's Fancy Turns—to Lamb and Veal; and a Clever Cook Captures Their Fickle Appetites With Exciting Changes in These Old Favorites.

Meat dishes may be altered as much with the changing seasons as any of the accessories which accompany them. Of the fresh meats, arrayed in spick-and-span glass cases in butcher shops, young veal and lamb are distinctly spring perennials. They supply the various cuts for some of the most savory dishes which appear often in spring menus.

Let us suppose that ten women decide to serve veal for dinner tomorrow evening. We venture to say that nine of them will order veal cutlet, not from habit necessarily but because it is a proven favorite in the majority of households and is comparatively easy to prepare. So, the

present problem is to prepare it in an excitingly different way, worthy of the new season. One delicious answer is presented in:

Veal Cutlet in Crimson Sauce

2 1/4 pounds veal cutlet.
1 1/2 teaspoons salt.
3/4 teaspoon pepper.
1/2 cup all-purpose flour.
1/4 cup butter.
1 cup canned tomatoes.
1/2 cup fresh pineapple, diced.
1/2 teaspoon Worcestershire sauce.
1 tablespoon parsley, chopped.

Cut veal into six portions. Sprinkle with salt, pepper and dredge with flour. Melt butter in skillet. Add veal and saute on both sides until brown. Add tomatoes, pineapple and Wor-

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AT THE BOTTOM OF YOUR GARDEN

A Space Devoted to Aromatic Plants and Salad Greens Will Provide Kitchen Bouquets for the Whole Year

(By Florence Robertson)

When one thinks of an herb garden one is likely to visualize a tiny quaint, old-world town. But like many of the almost-forgotten things, the herb garden is re-appearing, this time including not only the plants whose pungent flavour provides seasoning for our winter meals, but also a variety of plants to keep the salad bowl filled from June until late fall, and no garden plans this year will be quite complete if a salad corner is not included.

Very ancient and aristocratic are the plants that you select to provide seasonings. Sage and Thyme; Dill and Summer Savory have always had their place in an herb garden but to give it the truly old-world touch there must also be a few species that properly belong in the flower garden: Lavender, Rosemary, Old Man, Old Woman and that purveyor of evening fragrance—Nicotiana.

The Salad Garden

There is no difficulty in finding "border" plants for the herb-salad garden. Either the curly leaf cress that heads in flower-like clusters or equally curly-headed parsley are ideal plants for this purpose. Cress

and parsley should be given a place in all gardens because they form the garnish par excellence at every season of the year. Pepper grass—that tiny, double-leaved variety with the brown seed may also be grown if there is a cool spot which can be kept quite moist.

Green-leaf lettuce seeds should be sown at two different times and also one row of iceberg or head lettuce for later use. There is a silver leaf lettuce very large in size and very crisp that is ready for late fall.

Baroness Orczy, author of "The

Scarlet Pimpernell", was once conducting another resident of Monte Carlo through her magnificent gardens, in which, by the way, was the only maple tree in the principality of Monaco. They came to where hundreds of chrysanthemums waved their gorgeous blooms in the breeze. Her guest shook her head and murmured, "It grieves me to see these. They have no place in a garden". On enquiry Baroness Orczy discovered that in Monte Carlo the chrysanthemum was reared only by professionals for funeral work.

Like the chrysanthemum in a Monte Carlo garden one would think the dandelion anathema in any garden, but that would be before one had tasted a salad of dandelion leaves with cress, marinated in oil. These dandelion leaves are large and crisp, at least twice as large as those found in the fields, the seeds being listed in seed catalogues with other "leaf" vegetables.

Mustard sounds very pungent but is cultivated for its leaf which is also used for salads. Endive is a late fall product, giving a beautifully shaped leaf to use for the foundation of fruit salads.

Chicory is a two-season chore but worth the effort to those who live far from the source of fresh greens in the winter months. First of all one grows the long parsnip-like roots. In the fall these are taken up, the tops removed and roots covered with about eight inches of soil and protected with a bed of manure. A new growth of blanched leaves is ready for cutting whenever salads are wanted during the winter.

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Timer—You took it yourself.

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Glazed Lamb Roast

1 (7-lb.) leg of lamb.
2 teaspoons salt.
1 tablespoon all-purpose flour.
Mint apricot glaze.
Rub leg of lamb with combined salt and flour. Roast in a moderate oven (350 degrees F.) about 2 hours, basting frequently with mint-apricot glaze. This recipe makes 12 portions.

Mint-Apricot Glaze

1 cup granulated sugar.
2 cups water.
1/2 bunch mint.

(Continued on Page Seven)