

THERE'S LIFE
in your
OLD CLOTHES YET
Fall Suits and Overcoats will
be needed for cold September
nights.
And OUR Cleaning Methods
make them LOOK LIKE NEW.
Fashion Plate
Cleaners
Cor. Regent and King Streets
Phone 945

DR. A. A. ROWAN
General Practice
Ear, Nose and Throat Surgeon
Phone 321
117 YORK ST.
Fredericton, N. B.

Dress Up

The new Fall and Winter
Samples are here and we invite
your inspection.

FREDERICTON CLOTHIERS

TOM BOYD Mgr.

65 Carleton St.

Exclusive Agents for
"TIP TOP TAILORS" and
"CLOTHES OF QUALITY"

We clothe the best dressed men
you meet

WILL IT WORK NEXT WINTER?

Will it heat upstairs and down-
stairs next winter?

Will it consume more coal
than last year? Or will it break
down during the first "cold
snap" and endanger the health
of the family?

From every point of view, now
is the time to assure yourself
that, as soon as cold weather
appears, your heating plant will
be in shape to take care of you.

Call us up and we'll examine
thoroughly; and recommend the
repairs that will make your
heating plant dependable for
next winter.

D. J. Shea

80 Carleton St. Phone 553-11

PERFECT CLEANING PROCESS

Our Patrons have vouched for our
SERVICE

Buzzell's Dye Works

PHONES 487 or 365-11

WE WISH TO ANNOUNCE WE ARE
NOW DEALERS FOR

NASH CARS

Lafayette from \$945.00 to \$1130.00
Nash "400" from \$1055.00 to \$1220.00
Nash Ambassador 6 from
\$1335.00 to \$1395.00
Nash Ambassador Super Eight, \$1560.00

F. O. B. FREDERICTON

LICENSE EXTRA

CAPITAL GARAGE

PHONE 206 FOR DEMONSTRATION

Dr. DeVan's Pills
A reliable feminine hygiene regulator,
on sale in Canada for over thirty
years. Price five dollars. For sale at
Ross Drug Stores

THEY'RE ALL SAYING

that our place is noted for ser-
vice and good food as well as
entertainment!

MOONLIGHT INN
DUMFRIES, R. R. 2

FALL TERM

— at —

FREDERICTON BUSINESS COLLEGE

A GOOD TIME TO ENROLL

This is the Time to equip
yourself with a Business Train-
ing so you can take advantage
of the opportunities which come
your way.

Write, phone or call for full
information regarding our
courses.

F. B. Osborne, Principal,
Fredericton, N. B.

Fire Side

OR

Moonlight?

The ballroom or the
beach—

there is a distinctive coiffure
for your trip.

If you are "going native" for
your holiday, or plunging into a
gay social whirl, you should see
us.

Mrs. Walkers'
Beauty Salon

Tel. 1144

... OF ...

Interest to Women

EIGHT-MINUTE BOIL FOR CORN ON COB

Green or Ripe, Tender or Tough, It's Good Any-
how, Despite a Lot of Bogey Theories

Sometimes in childhood, when
sweet corn was out of season, we
envied the charger of Capt. Jinks of
the Horse Marines, because it had
good corn and beans, but the feeling
changed to compassion when some
one told us that corn meant grain in
England, and the poor beast might
have had nothing more than oats
mixed with its beans—and we brack-
eted oatmeal with spinach and other
sinister things that were good for us.

And once in that early period we
got sick somewhere around our mid-
dle, and the doctor blustered and said
it served us right for eating three
ears of corn at a sitting; and all the
time we knew well enough that he
must gobble six at every meal, be-
cause he was grown up and there was
on one to stop him.

And that brings us to the exploded
fallacy that green corn is indigestible
and super-charged with lethal starch-
es and sugars that are as menacing
as high explosives. Doctor Hay, of
the diet system in which never the
twain, proteins and carbohydrates,
must meet, is quite evidently a corn
addict, for he has ruled that green
corn is neutral in its infancy and will
lie down with proteins or starches as
the lamb shall lie with the lion and
the tiger—though the keeper of the
happy family in the circus did say
that the lamb had to be renewed once
in a while. Starches do not develop
to fighting strength in corn, they say
now, till it is ripe, and the sugars
that make it luscious are as bland and
innocuous as honey in the honey-
comb.

Sweet corn is once more in our
midst, and we have nothing to say
about its relations to a reducing diet,
but something ought to be said about
the ways in which it is cooked. When
the gentle fragrance of boiling corn
pervades the atmosphere, that particu-
lar kettle of corn is overdone and
ready to be thrown away. An egg is
not made tender by long boiling, and
no more is corn. A standard cook
book, strangely and undeservedly popu-
lar, states that corn should be plung-
ed into boiling water and boiled for
twenty-five minutes—and the author
ought to be boiled in oil for a like
period. The young juicy kernels are
like fresh berries ready to burst, and
the hard boiling breaks them down,
and makes them flabby and soggy, and

the faintly bitter taste of the cob gets
into the juice. Eight minutes of brisk
cooking is sufficient, and then the pot
should be whisked off the fire and
drained, and the corn should be eaten
whether the rest of the dinner is
ready or not. And no salt should be
applied till the corn is on the table,
for it hardens the kernels.

The cardinal difficulty in the enjoy-
ment of corn lies in the rapid withing
and deterioration, and it has been
well and truly said by a connoisseur
that the kettle of water should be
boiling and steaming merrily when
the ears are broken from the stalks,
and no time should be lost in fussing
over the husking and preparation of
the ears. This is hard on the city
dweller that loves corn but must go
to the market for it, and it means
that every person should have a spot
of ground or live hard by a friend that
has one. This very day we had the
kettle singing on the range when a
dozen ears were stripped from the
stalks; and the air was filled with
flying husks, and presently the net-
tar was spouting from the popping
kernels.

We eat stale corn and sometimes
canned corn, merely because it is
corn, but in the preparation of frit-
ters, souffles, chowders and corn au
gratin left-overs should not be used if
fresh corn is available. Boil it as it
is rushed in from the field, then slit
the rows of kernels with a sharp
knife and cut them off without going
too deep. Some cook books tell you
to scrape the cob with the back of a
knife, but the result is nothing bet-
ter than the mush. Succotash is a
delectable dish if it is not mushy and
flavorless. The young lima beans
should be cooked alone till they are
tender but firm; then fresh corn cut
from the ear, right from the stalk
and the pot, is mixed lightly with
them and dressed with hot rich cream
and plenty of butter. Corn stands
alone and has few affinities, but
green peppers work in harmony with
it. Most of the cook books direct you
to grate Parmesan cheese over corn
and peppers in ramequins or a casser-
ole, but Parmesan is too assertive a
flavour for the delicate corn, and
mild Gruyere or plain toasted and
buttered bread crumbs is more ef-
fective in corn and green peppers au
gratin.

STOP STIMULATION OF ROSE GARDEN

In the preparation for work in the
rose garden in the Fall, one important
point must be kept in view, namely,
that stimulation of growth by fertil-
izing and cultivation should be dis-
continued before September. This
precaution favours the ripening of the
wood, which is necessary for safe
wintering. While all rose varieties
do not require winter protection,
most of the highly-prized kinds do
need to be covered in all parts of
Canada, except in the more favoured
sections of British Columbia.

So far as hardiness is concerned,
the roses usually cultivated in Canada
may be divided into four groups. The
hardest group is formed by rosa
rugosa and hybrids. Austrian briars,
Provence or cabbage roses, damask,
and moss roses. The second degree
of hardiness includes hybrid perpetu-
als or hybrid remontant, climbing
roses of the many-flowered kind, and
dwarf poyantha. Hybrid tea and
pernetiana roses represent the third
group, and tea roses the fourth.
Roses of the first group require little
winter protection in many parts of
Canada. However, in the Prairie Pro-
vinces where the country is open, it
is desirable to bend even these kinds
of bushes down, covering them with
soil, states Spring and Fall Work in
the Rose Garden, a circular which
may be obtained free on application to
the Publicity and Extension Branch,
Dominion Department of Agriculture,
Ottawa. Where evergreen boughs
can be obtained, they should be placed
over the buried bushes as well.

More protection is necessary for hy-
brid perpetuals, hybrid tea, and tea
roses. One of the simplest methods
is to earth them up six or eight in-
ches in the Fall. The base of the
mound should be made broad as a
greater protection for the roots. A
light covering of straw, strawy man-
ure, or leaves held in position by
evergreen boughs is often effective.
This prevents sudden freezing and
thawing. Another method is to bend
the bushes down, covering them with
a bottomless box left empty or filled
with dry leaves, and having a water-
proof cover. This plan has been fol-
lowed with success, particularly with
climbing roses, at the Central Ex-
perimental Farm, Ottawa, for many
years. If leaves are used for packing
it is imperative that they are dry,
otherwise mould is likely to develop.

Now is the Time to
Win a Prize With
Your Jams and Jellies

There is time now before many
Fall Fairs for women to win prizes
with their grape, peach and apple
jams and jellies made by the short
boil method. Peaches are coming in
at their best now and here is a prize-
winning recipe for Ripe Peach Jelly.

Ripe Peach Jelly

6½ cups (2¾ lbs. sugar
3 cups (1½ lbs. juice
1 bottle fruit pectin.

To prepare juice, remove pits from
about 3½ pounds peaches. Do not
peel. Crush peaches thoroughly. Add
½ cup water, bring to a boil, cover,
and simmer five minutes. Place fruit
in jelly cloth or bag and squeeze out
juice. Measure sugar and juice 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 ½
minute. Remove from fire, skim,
pour quickly. Paraffin and cover at
once. Makes about nine glasses (6
fluid ounces each).

MIDWAY AT THE FREDERICTON FAIR

The Midway at the Fredericton Fair
September, 12-19, will require more
space and more light this year in or-
der to provide accommodation for
stellar vaudeville attractions.

MARYSVILLE

MARYSVILLE, Sept. 5.—Roy Poore
of Portland, Me., is the guest of his
parents, Mr. and Mrs. Chas. Poore.

Cheviere Linton, of Seal Cove,
Grand Manan, is the guest of Rev.
F. A. and Mrs. Dunlap.

Mr. and Mrs. Hugh A. Gailey, their
daughter Virginia, and Sonny, have
returned from a pleasant motor trip
around the province.

Friends of Mrs. A. D. MacPherson
will regret to learn she is seriously
ill at her home on George St. Mrs.
MacPherson injured her hip several
weeks ago in a fall and has never
recovered.

Miss Edith Jardine of Newcastle,
was a recent guest of Mr. and Mrs.
Earl MacPherson enroute to Millin-
ocket, Me., where she will visit her
aunt Mrs. Harold Gates and Mr.
Gates.

Miss Marion MacPherson has re-
turned from Fredericton where she
has been the guest of friends.

Miss Harriett Manzer has gone to
Southampton, where she will have
charge of the school.

Arthur Anderson of Saint John,
spent the week-end with friends here.
The pupils of the Alexander Gibson
Memorial School resumed their
studies this morning. The teaching
staff remains the same.

Miss Louise Allison of Newcastle
has returned to resume her duties as
teacher, on the school staff in this
place.

Miss Clara Lyons, R.N., who has
been visiting relatives at Carroll's
Crossing, and also her sister, Miss
Mildred Lyons, R.N., who is on the
staff of the hospital at Bathurst, has
returned home.

Sept. 8.—Miss Louise Evans of
Nashwaaksis was a recent guest of
Miss Roberta Everett.

Miss Constance Murphy who spent
the summer holidays at her home, has
returned to Boiestown, where she
will resume her duties as teacher.

Miss Victoria Woodworth of Fred-
ericton spent Sunday with her sister
Mrs. Elizabeth Gorman.

Mr. and Mrs. Frank Miller and
daughter Shirley of Madawaska, Me.,
who have been visiting Mr. and Mrs.
Jas. Miller, returned home yesterday
accompanied by Mr. and Mrs. Fred
Miller, of Tarrytown, N. Y., who have
also been visiting Mr. Miller's par-
ents, and also Miss Muriel Miller of
Edmundston, who has been the guest
of her aunt Mrs. G. L. Inch and Mr.
Inch for the past few weeks.

Mr. and Mrs. J. E. MacFarlane and
Miss Mildred MacFarlane spent the
week-end in Saint John with relatives.

Arthur Morgan was a week-end
motor guest of friends in Bathurst.

Mr. and Mrs. Wm. B. Cain and
Donald Cain, accompanied by Mr.
and Mrs. Roy C. Robertson of Fred-
ericton, motored to Sherman Station,
Me., where they visited Mr. and Mrs.
Neil Robertson and also Mr. and Mrs.
Ralph Robertson at Smyrna Mills, Me.

Miss Marjory Shannon of Fred-
ericton spent the holiday with her
sister, Mrs. Nelson Pond.

Mr. and Mrs. Archie Pond have
returned from Perth where they
spent the week-end with Constable
and Mrs. E. M. Lyons.

Rev. M. D. and Mrs. Oliver have re-
turned from a pleasant holiday spent
in New York and other American
cities.

Mr. and Mrs. F. F. Meurling and
daughter Ellen and son Elric have
returned from Centreville and Mars
Hill, Me., where they spent the week
end.

About 25 friends and relatives
gathered at the home of Mrs. Celia
Taylor in honor of her sister Mrs.
Alice Buchanan who has spent the
past two months here. Cards were
played and fortune telling by Mrs.
Arnold Manzer, which caused much
merriment, and refreshments were
served by Mrs. Eliza Dugan, Mrs.
Ethel Banks, Mrs. James Stevens and
Miss Geraldine Donahue. At mid-
night the party came to a close by
singing For She's a Jolly Good Fel-
low.

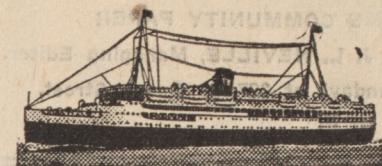
Mr. and Mrs. Everett Footman
have arrived here and will spend the
next few days visiting Mrs. Footman's
aunt, Mrs. Celia Taylor. On their re-
turn home they will be accompanied
by Mrs. Footman's mother, Mrs. Alice
Buchanan, who has been spending the
summer months here.

Women's Institutes Receive Praise From Lady Tweedsmuir

"I'm a country woman, I am proud
of it and of being a Women's Insti-
tute member," Her Excellency Lady
Tweedsmuir has informed delegates
to the convention of Women's Insti-
tutes of British Columbia.

"I've spent the happiest years of
my life in the country and I'm never
so happy as when I am with country
women," she said at the closing ses-
sion of the convention.

"I am thrilled with the account of
your work to which I have listened.
Use all your intelligence for peace,"
Lady Tweedsmuir urged. Don't take
ideas second hand, stand for peace in
your homes, your community, your
Institute and the world."



2 Sailings Weekly from Saint John TO BOSTON via EASTERN STEAMSHIP LINES

Regular sailings every Wednesday and Sat-
urday at 7:30 P. M. (A. T.), from Reed's
Point Wharf, Saint John. One-way fare from
Saint John \$10. From Fredericton to Bos-
ton, \$12.10 up. Rail connections to Saint
John from all interior points. Staterooms
\$1.50 up, good for two people.
Apply any Canadian National or Canadian
Pacific Railway Office, or Reed's Point
Wharf, Saint John.

NOTICE OF SALE

TO George W. Kitchen, of the Parish
of Queensbury, in the County of York,
in the Province of New Brunswick;
Farmer, and Margaret A. Kitchen, his
wife, and all others whom it may in any
wise concern;

Take Notice that there will be sold at
Public Auction in front of the City Hall
at Fredericton, in the County of York,
on Saturday the 3rd day of October next,
at the hour of 12 o'clock, noon, the lands
and premises described as follows: that
certain lot, piece or parcel of land and
premises situate, lying and being in
Springfield Settlement in the Parish of
Queensbury in the County of York, con-
veyed to the said George Kitchen by
William J. Telfer and wife, by Indenture
bearing date the twenty-fourth day of
June, A.D., 1932, and therein described
as follows: "Bounded on the eastern side
by lands owned by Isiah Whitehead and
on the front or westerly side by the land
leading through the said Springfield Set-
tlement, and on the northerly side by
lands owned by John Timmins, on the
rear by the New Brunswick and Nova
Scotia Land Company's Land, and form-
erly known as part of Lot number 3 and
4 in Block U and granted to the late
John Saunders bearing date the third
day of September, A.D., 1831, and more
recently conveyed to William H. Ander-
son and by him conveyed to the said
James V. Hallett and said described
land and premises containing in the
whole one hundred and fifty acres more
or less." Being the same lands and
premises as deeded by James V. Hallett
et ux to William J. Telfer by deed
dated April 27th, 1918 and registered in
York County Records on June 29, 1918
in Book 188 pages 373-375 under Official
number 6887. Together with the build-
ings and improvements thereon and the
appurtenances thereto belonging."

The sale herebefore stated will be
made under and by virtue of the Power
of Sale contained in a certain Indenture
of Mortgage bearing date the sixth day
of July, A.D., 1932, Registered in York
County Records in Book 217, page 40
et sequitur and made between the said
George W. Kitchen, and Margaret A.
Kitchen, of the First Part and Hurd
A. N. Belyea, of the City of Fredericton,
in the County of York, Locomotive En-
gineer, of the Second Part, default hav-
ing been made in the payment of prin-
cipal and interest of said mortgage con-
trary to the provision in the said In-
denture contained.

Dated this thirty-first day of August,
A.D., 1936.

HURD A. N. BELYEA,
Mortgagee.

F. H. PETERS,
Solicitor,
St. Sept. 2, 9, 16, 23, 30.

ARTHUR F. BETTS

Plumbing and Heating

315 QUEEN ST. PHONE 512

"NOVELTY SHOP"

A new shipment of Souvenirs
have just been received, ranging
in prices from 25c up.

Also Duro-Tex Silk Hosiery—
Full Fashioned. Call and see
them.

EDNA GILMORE Phone 91-21
Op. Post Office

People's Benefit Store

Westmorland Street

HAMILTON'S CENTURY SIX

Six Tasty New
Biscuit Treats 19c
Hamilton's Fig Rolls, 2lbs 29c
Hamilton's
Graham Dainties, 1 lb.... 25c

FOX FAX FOR FINE FURS

When pelting time
comes those wide-
awake breeders who
have been using

PURINA CRACKERS

for Fox Feeds are
going to have top
price pelts. This isn't
a guess—breeder re-
sults already prove
it!

You Can Be One of
the Lucky Ones
Yourself

— Sold by —

**A. H. VANWART
& SON**

FREDERICTON, N. B.

OUR BEAUTY SALON

— presents for 1936 —

Truly Lovely Coiffures

Fashioned in less time and with absolute comfort.

Make Your Summer Permanent an
Improved Wireless

It's very mild and gentle in its effect on the hair. Better yet,
there are no chemicals used to obtain heat and you are not anchored
nervously in a chair for several hours.

Excellent for white hair because there is no danger of discolora-
tion. We specialize in children's permanents.

Let Mrs. Vermeeren advise you and help you to select the right
permanent.

FOR APPOINTMENTS CALL 908-11.

The Parisian Beauty Salon

339 KING STREET ABOVE UNCLE SAM'S EXCHANGE

MADE to SERVE YOU
not

TO SELL YOU McClary's Magnet Furnaces

for wood burning are better because

THE FIREBOX IS DEEP AND ROOMY.

THE FEEDING DOOR is exceptionally large to handle
large blocks of wood.

THE FOUR STEEL TUBES entering a steel horse shoe
box, with a cast iron smokebox at rear, ensure that
with a closed damper heat must pass three times the
length of the furnace before passing out.

See us now and be convinced of McClary Furnace
leadership in Real Economy Service.

A. J. GUNTER

Phoenix Square — Tel. 290