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We clothe the best dressed men
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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?

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CAPITAL GARAGE

PHONE 206 FOR DEMONSTRATION

Monument at Point Barrow For Post and Rogers

UNITED STATES—Persistent bad weather on Saturday caused a year's postponement of Mrs. Wiley Post's flight to Point Barrow to help set monuments at the place where her husband and Will Rogers crashed to their deaths Aug. 15, 1935.

Central Kingsclear

Misses Fannie and Estella Fox have recently returned home, after a very enjoyable visit to friends in Millinocket, Bangor and New Hampshire.

Pembroke Cliff of East St. John, spent a few days with his sister Mrs. H. W. Kilburn.

Miss Loretta Mills of Worcester, Mass., is spending a few weeks with her parents Mr. and Mrs. Jas. Mills.

Ruby Jewett of Keswick Ridge, is visiting at the home of Mr. and Mrs. John Black.

Inez and Eileen Cliff of Devon who have been the guests of Thelma Kilburn, have returned to their home.

Mary Taylor of St. Stephen, is visiting her aunt, Mrs. Geo. Anderson of this place.

Jean and Hulda Grey have returned home after a week's visit to relatives at Douglas.

Mrs. Charles Mills is able to be around again after her recent illness.

Miss Annie MacGibbon and Margaret Hilderbrand of Douglas, are visiting relatives in this place.

Mrs. David Graham and her son and daughter, of Houlton, Me., were week-end guests of Mrs. Graham's mother, Mrs. Frank Goodine.

Mr. and Mrs. Jas. Mills and family motored to Saint John one day last week and on their return trip visited St. George, St. Stephen, St. Andrews and Calais, Maine.

Mr. and Mrs. Hazen McKay, who have been residing at Prince William, are moving to Central Kingsclear.

Mr. and Mrs. Wardlaw Gallagher and daughters, who have been recent guests of Mr. and Mrs. Walter Gallagher, have returned to their home.

RAIN IN WEST

EDMONTON, Aug. 27—Turning dirt highways into mud trails, heavy rain overnight and today drenched harvest fields in most districts of Central and Northern Alberta. Harvesting operations in these districts will be held up at least two days.

Hawkins Fruit & Produce Co. Ltd

WHOLESALE DISTRIBUTORS

FRESH FRUITS

and

VEGETABLES

PHONE 313

NORTH DEVON

... OF ...

Interest to Women**CHILDREN SHOULD KNOW FEW RULES OF TABLE MANNERS**

Children are often asked to stay to dinner when they are visiting at each other's homes. They like to do so, but often their visit is spoiled by the feeling that they have made some sort of mistake at the table. They are not quite sure what went wrong, but they suffer under the uneasy feeling that it was something pretty bad.

We ought to prepare them for such occasions. I am offering a few simple rules to that end.

When you enter the dining-room stand by the left side of the chair, which your hostess indicates as yours until she seats herself. Then sit down without fuss. If you are a boy help the girl to your left with her chair. If you are a girl, move in front of your chair close to the table, seat yourself as the chair is moved toward you by the man or boy who is helping you. If there is no man or boy follow your hostess.

Napkin's Use

Pick up your napkin, unfold it half way and lay it across your lap. Don't swing it in the breeze like a banner. Use it without fuss, when you need to, otherwise let it stay in your lap. When you rise from the table fold it once only and lay it at the side of the plate where you found it. Don't put it back into the folds, however. It is on its way to the laundry.

Don't touch your glass of water until your hostess does. Follow her in this as in everything. If wine is served just leave it. Your drink, as a young person, is water or milk.

Don't attempt to be bright at table. Listen more than you talk.

Speak up promptly when you are asked a question. If you don't know the answer just say so. When offered a choice of food, make your choice. Don't say "Anything is good enough for me." That is awful. Your hostess wants to please you. If she offers you a choice between dark meat and light make your choice and smile appreciatively.

Enjoy Yourself

Don't say, "No, thank you," when offered something at the table unless you really cannot eat it. Take some thing of what is offered and eat it. That is due your hostess whose dinner you are eating. She hopes you like it and is pleased when you show that you enjoy it. Refuse second helpings unless you are really hungry, and others are having them. If you are watchful you can see whether the others at table are about through with their meal and so avoid beginning to eat another helping when everybody else is ready for dessert.

Try to show that you are enjoying yourself. Try to think about the others at the table and be watchful to see that they have what they want of the dishes that are for general service—relishes, olives, pickles, bread. Ask for any you would like and say, "Thank you," and "Please," to those who pass them. Don't thank the servant who waits on you at table. You can make a point of thanking the hostess when you are leaving, if you get a chance, and good guests make that possible.

NARCISSUS BULB MUST BE PLANTED IN A SHADY SPOT

One of the loveliest flowers which comes in our Springtime is the narcissus, commonly called the daffodil and correctly so except in the case of N. jonquilla or jonquil. This hardy narcissus is distinguished by the rush like leaves, which are nearly round, and the small, deep-yellow, sweet-scented flowers which grow in clusters on the stem.

The foliage of all daffodils must be left to ripen after the flowers have gone. If transplanting is necessary, it may be done at this time. These bulbs may stay in the same place undisturbed for several years or until the bloom becomes scarce or comes out of season. These conditions show that lifting and dividing is necessary.

Some gardeners prefer to use narcissi in naturalistic settings rather than in the formal border. While this is perhaps the ideal way in which to grow them they are quite lovely in the perennial border provided they can be planted where their dying foliage may be hidden by other plants.

Early Planting

Early planting is an advantage for these bulbs need to make good growth before the ground freezes in order to be ready for the early Spring rush. They like a sheltered spot where they do not get too much sun. For this reason they grow well in the grass beneath the trees.

Prepare the soil by digging deep and enriching with well-rotted manure or bonemeal. If planting in turf the ground must be in good condition and fertilized often for it must furnish food for the grass roots as well as the bulbs. Cover the bulbs with three or four inches of soil and firm it down.

When digging holes in turf for the bulbs, care must be taken that these holes are not cone-shaped for this would leave an air space under the bulb. Be sure that each bulb is set firmly on the ground with earth well packed around it.

Replant Quickly

When bulbs are to be lifted and transplanted it is wise to put them back into the ground as quickly as possible. Sun shining on the bulbs is harmful, for it will cause scalded spots which are apt to start decay. If bulbs are to be out of the ground for any length of time shade them from the sun or do the transplanting on a cloudy day.

Dormant bulbs may be stored in a dry place where there is plenty of air but this time of year it is best to get them into the ground as soon as possible. While August is the best month for such planting, it may be done in September. The last trimming of the hedge should be done now.

Upon Railways Falls Chief Task in Feeding London's Millions

Upon the railways of Britain falls the larger part of the burden of transporting the food for the 8,000,000 people who form the population of Greater London, the metropolis of the world. Overnight express freight trains, working on carefully prepared time schedules, arrive at the vast London railway freight depots from all large centers, agricultural areas, docks and ports. Many of these trains are loaded with hundreds of tons of foodstuffs, and the arrival times are arranged so that all types of produce, including dry goods, are delivered at the principal London markets and traders' premises in the early hours of the morning, in time for opening sales. Many special milk express trains are run nightly to London and at one of the principal milk depots 60,000 gallons of milk are delivered by the railways daily. The movement of this vast quantity of foodstuffs requires the operation of more than 600 express freight trains every 24 hours, most of which run through the night.

Cheese Exports to Scotland Show Considerable Increase

There has been a marked increase in imports of Canadian cheese into Scotland for the first six months of this year as compared with last. Canadian cheddar is recognized by the Scottish trade as the finest quality imported cheese of its type, particularly when properly matured for seven or eight months or longer. These are prospects that a considerably larger volume of Canadian cheese can be sold in Scotland as the Scottish public comes to know it better, according to the Agricultural Department of the Canadian National Railways. Cheese is consumed in Scotland more as a food than a delicacy and for that reason price is an important factor. Principal supplying countries are, in order, New Zealand, Holland, Canada, Denmark, Irish Free State, Switzerland, New Zealand is the chief competitor for Canadian cheese.

G. I. NUGENT, M. D.

333 BRUNSWICK STREET
Phone 808

FREDERICTON, N. B.

RECIPES**Black Currant Jam**

3 quarts black currants
5 pounds sugar
1 pint water

Boil sugar and water together for three minutes, then add well washed and cleaned currants and boil for three minutes more after the mixture is boiling all over. Pour into glasses and seal.

I should have warned you before about getting fruits centered in ice cubes. It is Mrs. H. G. who has asked for these directions. First of all you'll add water to the trays to just about half fill them, and when this has frozen you'll place the fruit and in each section place about a teaspoon of water. Let this stand until the water has frozen, then add a little more and freeze then completely cover the fruit and continue to freeze.

And just why color concentrates to the centre of the cube is another puzzle but you will like the color on occasions whether or not it is centered.

We can answer just one more request today, and this is for directions for an egg nog.

Foamy Egg Nog

Mix an egg yolk with about two tablespoons sugar, add a sprinkle of salt and a few gratings of lemon rind or a little vanilla. Add one cup ice cold milk and stir until sugar is dissolved. Fold in stiffly-beaten white and mix well.

Some of you will want just a little whiskey in this for flavoring and along with it you'll add a few gratings of nutmeg.

But if you don't want the fluffy kind you'll simply mix the whole egg with sugar and flavoring, then add milk and stir until sugar is dissolved. This is very important, getting the sugar dissolved.

Tomato Juice (Jar Cooked)

Use firm, ripe tomatoes. Wash and remove stem end, discard any that show signs of decay. Chop and heat in a covered vessel until the juice flows freely. Strain the juice while hot into hot jars, add one teaspoon salt to each jar, completely seal and process for 20 minutes in a hot water bath. If it is to be used for infant feeding, salt should be omitted. If a thicker juice is desired, return the strained juice to the stove and boil it until it is reduced to one-half the original volume and process as directed above.

Tomato Juice Cocktail

1 peck ripe tomatoes
4 onions, sliced
12 sprigs parsley.
2 bay leaves.
1 tablespoon peppercorns.
1 teaspoon celery seed.
1 teaspoon cloves, heads removed.
2 tablespoons salt.
1 tablespoon sugar

Tie spices in a bag. Wipe tomatoes and quarter. Boil all together gently at first, until the juice flows; then let simmer for one-half hour. Strain, reheat, bring to the boiling point, pour into sterilized air-tight bottles or cans to overflowing, and seal at once. This may be made in smaller quantities for immediate use.

Peach and Orange Marmalade

(For L. M. Framingham)

18 peaches.
2 large oranges.
1 cup sugar for each cup of fruit.
¾ pound walnut meats, cut up.

Remove skin from peaches and slice. Wash oranges and put through food grinder (skin and all) but remove any seeds. Measure, and add an equal amount of sugar. Let stand several hours. Boil rapidly until thick and clear. Just before removing from heat, add nut meats. Seal in sterilized jars.

Two Requests

"I recently had some lemon and lime sherbet at a tea room. It was delicious. Have you, by any chance, a recipe for it, made in an electric refrigerator?"

"Also, can you tell me how to restore the finish to wooden and leather seats?"

—Mrs. S. R. L. Milton.

Lemon and Lime Ice

4 cups water.
2 cups sugar.
¾ cup lemon juice.
¼ cup lime juice.
Boil water and sugar 5 minutes; add fruit juices. Cool, strain and freeze.

THEY'RE ALL SAYING

that our place is noted for service and good food as well as entertainment!

MOONLIGHT INN

DUMFRIES, R. R. 2

Twelve Million Went Travelling Britain's Annual Bank Holiday

Britain went travelling during the period from Friday July 31st, to mid-night, Saturday, August 1st, or what is known as the August Bank Holiday. It is estimated that 12,000,000 holiday-makers, more than one quarter of the population of Great Britain, were transported safely and speedily by railways to the seaside and into the country. 3,000,000 people, it is estimated, passed through London's sixteen great railway termini during the holiday. It is a safe prediction that no other form of transport could handle such a volume of holiday traffic and it points to the major place the railways occupy in the movement of passengers and goods.

FALL TERM

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— Begins —

Tuesday, Sept. 8th

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