

SUMMER COMFORT

and an attractive appearance call for wearing White—which means that you need a good Dry Cleaner—such as

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 downstairs 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

MARYSVILLE

MARYSVILLE, Sept. 4—Mr. and Mrs. Chas. Steeves, who attended the wedding of Miss Phyllis Banks, R.N., and Geo. S. Hildebrand, of Nashwaaksis, which took place here on Saturday last, returned to their home in Moncton last evening accompanied by their son, Trueman Steeves, and Miss Sadie Chapman, of Saint John, who made the trip by auto.

Mrs. John Paisley and Miss Shirley Woodcock, of London, Ont., who have been the guests of Mr. and Mrs. Harry Preece for the past few weeks, returned to their homes earlier in the week.

The monthly meeting of the Women's Missionary Society of the United Baptist church was held last evening at the home of Mrs. Arthur Watts, Morrison St., with an unusually good attendance. Mrs. A. J. White presided, and the lesson given by Mrs. G. B. Fullerton was interesting. At the close of exercises a social hour was enjoyed. Dainty refreshments served by the hostess brought the evening to a close.

Miss Edith Jardine of Newcastle, is the guest of Mr. and Mrs. Earl MacPherson.

The condition of Irvine Pike, who is a patient at General Public Hospital in Saint John, remains about the same. Mrs. Pike underwent an operation about a fortnight ago, and it is expected she will remain there several weeks yet. Her mother, Mrs. Henry Pickard is visiting her daughter, Mrs. Kenneth Black in Saint John.

Mr. and Mrs. Robert E. Cain and daughter Margaret, who spent the summer at Grand Lake, have now returned home.

Daniel Gregory, who has been ill at his home here for some weeks, is now able to be out again.

Miss Ida Shaw, who has been ill for the past eight months, has improved considerably, and is now able to be around again.

Samuel Stafford is visiting his daughter, Mrs. Edward Lowell, and Mr. Lowell at Greenville, Maine.

Mr. and Mrs. Oswald Morgan, who have been guests of Mr. and Mrs. Geo. Morgan, have now returned to their home in Toronto.

DECORATION DAY

The Knights of Pythias will hold their Decoration Day on Sunday, Sept. 6. Members will meet at the Castle Hall at 1:30 and the parade will commence at 2. Regulation Dress is required and a full attendance is requested.

Hawkins Fruit & Produce Co. Ltd

WHOLESALE DISTRIBUTORS
FRESH FRUITS
and
VEGETABLES
PHONE 313
NORTH DEVON

... OF ...

Interest to Women**NEW KNITS BOAST TWEED EFFECTS****Boucle, Ribbed and Herringbone Weaves Achieved By Hand and Machines—Many Capes Seen**

(A. P.)—Knitted notions add new spice to early fall fashions.

American designers have evolved the greatest number of new ideas in knitted clothes—both hand and machine done—they have shown in years. Knitted sports clothes, two-piece dresses, suits, capes, coats and hats are ready to go to school, to market, to the golf links or country club. They are made of new yarns knitted in new stitches, and generally given a new trim silhouette which aims at the same smartness as that of fabric clothes.

Tweed yarns which when knit give the same mottled effect as English tweeds; cobbled, crinkled and crepe yarns and soft, smooth twists are used for the new things in addition to the standard yarns. Boucle, ribbed, twiggled and herringbone weaves are achieved, both by knitting needles and machines. All the colors which brighten the fall fashion picture—green, wine reds, russets, browns and tweed-like black and gray mixtures—are seen.

Checked and plaid weaves appear

in hand-knitted swagger coats to top sports frocks for a country week end this fall. Ribbed and herringbone weaves make longer coats ready for motoring or a fall racing meet.

Knitted suits are designed with fitted bell-hop tops or Norfolk or fitted schoolgirl jackets. Some of them are topped by a dashing hip-length cape knitted of the same yarn to make an ensemble. Two-piece knitted dresses—smart for school wear or spectator sports—are generally designed with slender skirts and simple belted bodices having a bright Ascot scarf tucked into the neck. Slender one-piece dresses with vests of a contrasting color are shown, too.

Machines have produced a variety of knitted clothes, many of which resemble cloth, such as flannel. Leather belts and buttons of a contrasting color, metal clips and novelty buttons add to their chic.

Knitted hats—berets and toques—top a number of the outfits.

LIFE OF DIABETIC DEPENDS ON CARE, DR. BARTON SAYS

(By Dr. James W. Barton)

In Great Britain there is an organization of diabetics the object of which is to help all research work in diabetes, and to try to supply those diabetics who are without money with insulin, diet or other necessary treatment. Many middle-aged men, and women, needed by home and community are thus enabled to live another ten or more years instead of passing away within a couple of years.

For notwithstanding the discovery of insulin by Dr. Banting and the discovery of protamine insulate by Dr. H. C. Hagadorn and others, which keep the diabetic alive, it is only too true that diabetes lasts the whole lifetime.

Dr. Elliot P. Joslin, Boston, the outstanding authority on diabetes, in an address before the American College of Physicians at Detroit some

weeks ago, he said: "Diabetes is a strictly hereditary and lifelong disease. Children are born with the seeds of it within them even if they do not live long enough for it to be recognized. Today ten times as many persons live ten years or more after the appearance of diabetes as did so before insulin was discovered."

"The average duration of the diabetes after it has been recognized as diabetes is now 11 years. At some future day it will be 20 years."

"Diabetics must learn to accept a large part of the responsibility for the daily management of their own cases, and must then become crusading teachers in the education of all similar sufferers who are less well instructed than they are."

The point then is that diabetes once developed is a lifelong ailment, and must be fought every day if life is to be prolonged.

COOKING RULES FOR BRIDES

Here are fruit and vegetable do's and don'ts for the Sept. bride, who, while not as inexperienced as she used to be, still needs advice.

Whenever fruit is cooked, be it fresh or dried, do not add sugar until the fruit is tender. If sugar is added sooner, the skin tends to toughen and the texture of the fruit is hard, nor will the fruit be as sweet and delicately flavored. The more acid the fruit, the more important the rule. Keep this in mind when you make apple sauce.

Never let fruit stand in water. Wash it thoroughly and carefully, then drain and use at once.

This same rule applies to vegetables. Wash them well and prepare for cooking. If they are wilted, they may be put into water just long enough to freshen them. This should be done before they are trimmed or cut in any way.

The rules for cooking vegetables will bear repeating. First use as little water as will prevent burning. Second, take care not to overcook. Third, cook in actively boiling water, and, fourth, add salt when the vegetables are half-cooked. Most of the succulent summer vegetables will cook in 20 to 30 minutes. So if the "half-done" stage confuses you, add salt at the end of 10 minutes.

Cook green colored vegetables uncovered if you would preserve their color. Strong-juiced vegetables such as cabbage and onions should be cooked uncovered, to, in a large amount of water.

A thin white sauce, the consistency of rich cream, is delicious over green beans and peas. A thicker sauce that coats the vegetables is used for new potatoes and cauliflower. But no matter how thick the sauce may be, it always is made the same way. First, melt the butter over a low fire. When bubbly, stir in flour and blend until smooth. Then slowly add the cold liquid, stirring constantly.

SHARKS TIMID, WILL BITE MEN IF HUNGRY

WOOD HOLE, Mass., Sept. 4—Sharks do bite men, says Dr. E. W. Gudger, associate curator of fishes of the American Museum of Natural History. But when, how, where and why the sharks bite is the most problematical of all sporting risks. Dr. Gudger has the answer to these questions.

His study was inspired by the fact that a shark recently bit a boy in Buzzards Bay, near here. This was the "farthest north" shark bite ever recorded authentically, he says, on the Atlantic coast.

The earliest authentic record of a shark bite, Dr. Gudger's study shows, was recorded in 1595 at Cochin, near Madras, India, by the Dutch navigator, Jan Huygen van Linschoten.

"Many other voyagers have recorded similar attacks," Dr. Gudger says in "The Collecting Net," the summer scientific publication of the Woods Hole biological organization. "But our most authentic data is contained in the writings of medical men. Sir Joseph Fayer was surgeon in chief of the Calcutta Hospital in the third quarter of the last century, and from 1868 to 1873 he recorded five cases of shark bite on which he had been called to operate."

"Probably this concentration of cases of shark bite at Calcutta is to be explained by the fact that many of the Hindus consigned their dead to the Ganges. Having acquired a taste for human flesh, like the man-eating tiger, the tiger of the sea presently comes to take his food in the shape of living men."

The "sharkest" waters in the world, Dr. Gudger said, are those of southeastern Australia, particularly Sydney Harbor and its bays and coves. So many and frequent have been the fatalities there that the bathing beaches have been fenced off.

Why the sharks bite in these Australian waters is not said. Nearer home, in the Caribbean Sea near Colon, Dr. Gudger finds only two authenticated shark-bite records. About Key West he finds sharks treated with contempt by native swimmers even when the sharks are feeding on dead animal meat. Jumping on a shark's back is a good way to "scare the sharks to death" in those waters, Dr. Gudger's informants declare.

Six shark attacks on the South Carolina coast have been recorded by E. Milby Burton, director of the Charleston Museum. On the coast of New Jersey in 1916, newspapers reported, swimmers were fatally attacked by a shark or sharks, in the tidal mouths of rivers. Dr. Gudger says that scientists found these reports true.

"Sharks," he says, "almost anywhere, even in our waters, may attack men under certain circumstances. 1.—If surprised, cornered or crowded, a panicky shark, like a scared rat, will bite. 2.—a wounded and angry shark will bite a man. 3.—A ravenously hungry shark (and most of the time, since their secretion of hydrochloric acid is prodigious) would attack a man."

"For all their bad reputation most of our sharks are timid and are kept at a distance by the splashing of a crowd of bathers."

BURDEN NOTES

BURDEN, Sept. 4—The weather continues cold and wet and the farmers are having a hard time in getting their grain harvested.

The potato crop gives promise of a good yield in this vicinity, other root crops are doing well.

Mrs. Lewis Jewett has been spending a few days with Friends at Island View.

Mrs. Martha Kelly and Mrs. Roy Tapley were visitors to the city one day this week.

The McKiel Creek culvert on the new highway cut-off is now complete and they are working on the fill.

Mrs. Eldon Jewett and son Clair spent the afternoon with Mrs. Roy Tapley one day recently.

Nearly 200 men are employed with the Currier Construction Co., who have their plant located just above Long's Creek.

Mr. and Mrs. Otis Niles and family of Long's Creek were calling on friends here the other evening.

Mr. and Mrs. Eldon Mullin and family who were visiting relatives here, have returned to their home at Quebec City.

STOP AT THE Queen

When in Fredericton

TELEPHONE IN EVERY ROOM
PRIVATE BATHS

HOT and COLD WATER

J. P. CORKERY, Prop.

THEY'RE ALL SAYING

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

MOONLIGHT INN

DUMFRIES, R. R. 2

FALL TERM

— at —

FREDERICTON BUSINESS COLLEGE

— Begins —

Tuesday, Sept. 8th

A GOOD TIME TO ENROLL

This is the Time to equip yourself with a Business Training 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

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 discoloration. 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