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DIGGING UP EPITAPHS IN GRAVEYARDS

NEW YORK, N. Y., April 28.—The old epitaph hunters have enlarged their sphere of action and are now exploring English cemeteries. A tourist making the rounds of England's graveyards has assembled a regular portfolio of quaint ones, but there is space here for only two. Here they are:

Here lies a spinster who wouldn't marry;
Didn't care what people said:
She knew herself, which was enough.
She was made of thin and brittle stuff,
And had great spunk and when aroused
Could give a thump, if 'twere her spouse.
She knew no man would stand her tongue,
Or sit in silence when she flung
Things at his head.
That was the reason, so she said,
Why she never married.

Also:
Sally Thomas is here and that's enough;
Her departure from life was certainly rough.
From Sally take warning, when the cholera's around,
To avoid unripe fruit and eat only the sound.

CLEAN UP-PAINT UP and Make Your Garden Beautiful

Of Interest to Women

SUCCESSFUL BUFFET SUPPERS

A buffet supper is the ideal party for the serviless hostess—people help themselves and choose where they wish to sit.

The dining table is set exactly as for a dinner, except that you set no places. Candles or candelabra are put at either end of a centerpiece. Then, as at a wedding celebration or a tea, set your table with dishes of buttered rolls, sandwiches, salad and cake or cookies. Put the coffee service, with cups, cream and sugar at one end of the table. Then, leaving room for the hot dishes and plates, fill the other space with piles of cold plates, piles of napkins, rows of forks and spoons—all invitingly arranged. When it is time to serve, stacks of hot plates as well as the dishes of hot foods are put on the table.

Every dish must, of course, be chosen to be eaten with a fork alone, and on one dish preferably. When the main course has been eaten dessert is brought on.

The guests file around the dining table and ladies, as well as gentlemen help themselves; or perhaps the gentlemen fill the ladies' plates. When the main hot course and the salads have been eaten the hot dishes are taken away. In a house without servants two members of the family, or friends, stand at either end of the table and serve whatever there may be. Properly, a hostess should try to supply plenty of little tables or stands, so that one is within easy reach of every chair, to hold a glass or cup and saucer.

Some General Ideas

The increasing vogue for buffet suppers is the most sensible and natural thing in the world. They make for freedom and enjoyment on everybody's part. They are extremely flexible, for the whole fate of a dish, doesn't hang on its being prepared and served a minute or two before it is eaten. They save considerable service and can be utterly attractive and unusual. They can also be inexpensive and very simple, or as costly and elaborate as you like. They suit the speed of our social life today, they are convenient for our often limited space, and usually they are easy on our budgets.

Don't forget your chafing dish, your grill and your waffle iron. They are able right-hand assistants at buffet suppers and doubtless have plenty of suggestions for your ear alone. You know what chafing dish specialty

of yours would make a good main course. You have a lot of leeway with sandwiches, toasted and hot, from your grill. And if you're a waffle iron artist you can rival any giver of buffet suppers.

At the simplest a salad, some kind of bread and a beverage provide a complete and satisfying meal for your guests. Any buffet menu can be made more elaborate if you serve appetizers first or add a second hot dish.

The following menus have all proved unusually successful for buffet supper parties. A number of the accompanying recipes are well worth serving at other times, too. They are 'different' and especially attractive. But they are not fiddlers. They are substantial as well as delicious dishes.

Buffet Supper Menus

1. Provide plenty of salad. It is easy to prepare, crisp, nutty, and tart in flavor, and like nothing else you've eaten.

Spaghetti or Baked Beans
Celery Ripe Olives
Piquant Salad
Buttered Italian Bread Sticks
Biscuit Tortoni Small Cakes
Tea or Coffee

2. This is a favorite with men.
Assorted Cold Meats
(Salami, liverwurst, boiled ham, cocktail sausages)
Potato and Tomato Salad, Beef Relish
Onion Club Sandwiches
Pumpkin and Butter Sandwiches
Cheese Assortment—Crackers
Tea or Coffee

BUFFET SUPPER RECIPES

Spaghetti Sauce

½ cup fat
1 medium-sized onion, minced.
1 green pepper, diced
1 cup celery, diced
½ clove garlic, chopped fine.
1 pound chopped beef
¼ pound mushrooms, chopped
1 No. 2 can tomatoes
1 small can tomato paste
1 can prepared consommé
Salt
Pepper
1 teaspoon granulated sugar
Dash of cayenne
Melt fat in large pan, add onion, green pepper, celery and garlic and cook until lightly browned, about ten minutes. Add beef and mushrooms

and continue cooking, stirring occasionally, until beef is browned, about 15 minutes. Add tomatoes, tomato paste and consommé. Season and allow to simmer for an hour, stirring frequently. This recipe makes 6 cups of sauce—enough for 8 to 10 portions.

Piquant Salad

1 small cauliflower, uncooked
½ cup French dressing
3 tablespoons sweet pickle, chopped
½ green pepper, chopped.
½ sweet red pepper, chopped
1 celery heart, sliced thinly
1 tablespoon onion juice
1 teaspoon salt
Crisp lettuce leaves
½ cup mayonnaise
Soak whole cauliflower in cold water for 20 minutes. Drain, and slice thinly, discarding stalks. Chop finely, add French dressing and marinate in refrigerator for ½ hour.

Drain off surplus dressing, which can be used later. Add pickles, peppers, celery, onion juice and salt. Mix thoroughly. Serve on a bed of lettuce with mayonnaise. Garnish with rings of green and red pepper or radishes. This makes six portions.

Biscuit Tortoni

2 eggs
½ cup granulated sugar
1 cup milk, scalded
¼ teaspoon salt
1 tablespoon gelatin
¼ cup cold water
1 cup whipping cream
1 teaspoon vanilla
Macaroon crumbs

Beat egg yolks slightly, add sugar, scalded milk and salt, and cook together in the top of a double boiler until it reaches the consistency of soft custard. Sprinkle gelatin over the cold water, and allow to stand until softened. Add hot custard and stir until gelatin is dissolved. Cool and when thickened slightly, fold in the egg whites beaten until stiff, but not dry, cream which has been whipped until thick, and vanilla. Pour into small shallow molds and sprinkle top with finely crushed dried macaroon crumbs. Place in freezing unit of refrigerator and freeze for 3 or 4 hours. Serve in the molds. This makes 6 portions.

Potato and Tomato Salad

5 potatoes, cooked and diced
1 cucumber, diced
2 tablespoons onion, minced
1 teaspoon salt
1 cup mayonnaise
1 teaspoon prepared mustard
½ cup celery, diced
3 tomatoes
Lettuce

Combine all ingredients except tomatoes and lettuce. Chill. Peel tomatoes and cut into eighths, to form lengthwise wedges. Line salad bowl with lettuce, heap mixture in bowl, arrange tomato sections on top. Serve with additional mayonnaise. This will

ANNUALS ARE USEFUL—THEY BANISH DULLNESS FROM ANY GARDEN

By strict interpretation, an annual is a plant which normally completes its entire life cycle within one growing season and then dies. Thus China asters, Shirley poppies and Virginia stocks are all true annuals. Gardeners, however, frequently apply the name "annual" to plants which do not properly come within this group, but which for the sake of practical convenience are, in the garden, raised afresh each year from seed.

In this broader sense "annuals" include such popular favorites as snapdragons, petunias, verbenas and ageratum. These plants and many others which are commonly classed by gardeners as annuals are truly tender perennials, and their life is ordinarily cut short by subjection to frost rather than by their attaining a normal maturity.

As a class, annuals are of immense value. Few gardeners realize their possibilities to the full. Often the annuals get the poorest growing conditions; they are smothered among perennials, or planted in soils and exposure quite unsuited to their requirements. It is true that some will endure such treatment, but, as with other plants, they respond wonderfully to good conditions.

In Beds and Borders

Unquestionably, the finest results are attained when annuals are grown alone in beds and borders, for under these circumstances the soil can be adequately prepared and the plants are not called upon to compete with strong-rooted, established perennials. A well-planned border of annuals will flower continuously throughout the

make eight portions.

Onion Club Sandwiches

2 tablespoons green pepper, finely minced
1-3 ounce package cream cheese
Mayonnaise
16 slices buttered toast
16 slices Bermuda onion
½ cup cucumber, finely diced
Salt and pepper
8 slices bacon

Blend green pepper with cream cheese and add enough mayonnaise to make of spreading consistency. Spread on eight slices of buttered toast, place two thin slices of onion on top of each. Spread one tablespoon of cucumber over the onion, sprinkle with salt and pepper and top with a slice of crispy fried bacon. Place second slice of toast on top. Cover to keep hot for serving, or each guest can combine his own sandwich if preferred. This makes 8 sandwiches.

entire summer, and will produce a far braver show of color than can possibly be obtained from any border of perennials, or combination of perennials and annuals.

Nevertheless it is often desirable to introduce annuals into a planting which consists in part of perennials, in order that the border may be colorful through midsummer. Where it is planned to do so, it is best to leave adequate spaces among the perennials to accommodate sizable groups of annual plants, rather than to "spot" the annuals in small clumps among the plants of more permanent character. Thus an irregular space of several square yards may be planted with adjacent groups of three or four distinct varieties of annuals, while next to this several groups of perennials may be grown together.

An Art to Cultivation

Such an arrangement permits of ease of cultivation and makes it possible to give both annuals and perennials the treatment each requires without unduly interfering with either. One of the important points to keep in mind in the cultivation of annuals is to sow them at the correct time, according to the purpose for which they are required. The facilities at one's command for raising the young plants must also be considered. A great deal of nonsense has been written and spoken on the necessity for the early sowing indoors of the seed of annual plants. This suggestion has discouraged many home gardeners from attempting the general use of annuals.

As a matter of fact there is available a large selection of varieties which succeed far better, when the seed is sown directly out-of-doors where the plants are to bloom than when attempt is made to start them indoors. To this list must be added many more kinds which do equally well if sown out-of-doors, although the blooming season may be advanced a week or two by making an earlier sowing indoors.

NORTHWARD, HO!

Not so long ago a serious fire on the fringe of the Arctic would be local news only until dog-drawn sleds reached civilization, perhaps months afterward. Recently a serious blaze occurred at Cameron Island, 850 miles north of Edmonton, and all the world knew about it next day. And stranger still, as compared with a few decades ago, it was a wireless

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station that was burned. The fire also destroyed the Royal Canadian Signal Corp's entire food supply; and what a serious thing that would have been in the old days. Now it is announced casually that "nearby mining centres likely would provide the staff with supplies." Further evidence of what the mining industry is doing toward opening up hitherto almost inaccessible places in the North country.

Recently fire has been busy in the far North. The mission hospital at Aklavik—another indication of civilization's northward march—was destroyed but fortunately all patients were removed safely. At Kittigazuit, 18 miles beyond Aklavik, in the reindeer winter range, the house, records and personal belongings of the superintendent were last week destroyed by fire. In connection with this blaze there is a touch of the old North in the announcement that, after losing his home, the superintendent "bunked with reindeer herders." Of course, reindeer "herders" are something new in the North country since the journey down of great herds from Alaska, but the story reveals a blending of the old and the new conditions in Canada's Northern hinterland.

The alert filling station attendant had checked the oil and gas, and was cleaning the windshield, when the woman driver asked: "And would you mind going over Willie's face just once?"

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