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### FARM JOBS DOUBLED

SARNIA, May 12—Employment of farm labor through the Sarnia government office this spring has been 100 per cent higher than any year since the office was opened. Superintendent Palmer said today. Heavy rains helped to increase the number of jobs this week, Mr. Palmer added.

# CLEAN UP-PAINT UP and Make Your Garden Beautiful

## Of Interest to Women

### FRENCH HOUSEWIFE LEADS HER AMERICAN SISTER IN MAKING DELECTABLE SOUPS FOR LUNCHEON

#### Savory Soup

This is known to good French housewives as "soup de la bonne menagere" and it is well named. Its ingredients may be varied according to materials on hand, but there is an excellent framework to go by. Cut into fine dice one large onion, one good sized turnip and two small carrots and fry brown in dripping or butter. Then add to them a half cup of hot water and let simmer about twenty minutes. Now put into the soup kettle with half a can stewed tomatoes, a small cup chopped raw cabbage, four stalks celery and a bunch of parsley chopped. If you have fresh thyme and summer savory put in little soup bags that come already prepared for seasoning soups. These are invaluable where soups are frequently used. Now if you have bones left over from roast beef, veal or chicken, add them, taking off any meat that clings, cut in small pieces and add at the last. Cover bones and vegetables with three quarts boiling water and stew gently for four hours. Then thicken slightly with a cupful of mashed potatoes or a teaspoonful corn starch dissolved in a little cold water, remove the bones and seasoning herbs, add the diced meat and a teaspoonful minced parsley and serve hot.

#### Beef Soup

Get a shin of beef and have the bones cracked. Put over the fire in a large kettle with a gallon of water (cold) and simmer six hours; skim well. Then add two turnips, chopped fine, two carrots, one onion, two Irish potatoes, all chopped, a pint of tomatoes, a tablespoonful of salt, and in season a half dozen ears of corn, the corn out from the cob, the cobs to be added when ready to thicken, then removed. Just before dinner thicken with a little browned flour mixed with cold water; boil a few moments, add seasoning if necessary, and serve.

#### Potato Soup

Wash, peel and cut four medium sized potatoes into small pieces. Put into a stewpan with cold water to cover, add a teaspoonful of salt and cook until the potatoes are done. Take from the fire, drain off the water, mash and turn over them a pint of milk seasoned with a teaspoonful chopped onion, celery or

celery seed that has been scalded in a double boiler. Mix well, season to taste, thicken with a tablespoonful of flour melted with a tablespoonful of butter, add a tablespoonful minced chives or parsley and serve with croutons or crackers.

#### Cream of Corn Puree

For this you can use a pint of fresh corn, cut from the cob, or a pint of this vegetable canned. Add to a pint of plain white stock or simply water, let it come to a boil and cook ten minutes. Meantime, add a sliced onion to a quart of milk in a double boiler and heat to the boiling point. Thicken with a tablespoonful of flour blended with a tablespoonful butter, cook until creamy, add a little of the hot stock in which the corn has cooked, then stir in with the corn. Cook ten minutes, strain through the puree sieve, pressing through as much of the corn and onion as will go. Add a tablespoonful cream or butter and a cupful of half-inch cubes toasted bread and serve as hot as possible.

#### Bouillon

Bouillon proper is always beef broth prepared from boiled beef with vegetables in season. As neither meat nor vegetables are boiled longer than necessary to cook them an extra allowance of bone and sinew is added in order to get out as much gelatine as possible.

To make bouillon for serving eight persons allow five pounds good fresh beef from the middle of the leg, two pounds bone (have the butcher break them), two quarts and a half cold water, a heaping teaspoonful salt, a small bunch kitchen herbs or a spice bag, two cloves, two peppercorns, one onion, one stick celery, or a teaspoonful celery salt, one small carrot and half a turnip. Lay the bones in the pot first. Wipe the meat, remove all fat and cut in small pieces. Lay on the bones, cover with cold water, add salt and place on the range where it will come slowly to a boil. As soon as the scum rises remove and if the liquor boils too fast pour in a quarter cup of cold water to check the boiling and make the scum rise. Repeat twice. Now add the seasoning herbs and sliced vegetables and simmer gently, not boil, for three or four hours. Remove vegetables and herbs before

they cook to rags, leaving the meat only in the kettle until the end of the process. During the cooking, the meat should boil down to but three and one-half pints.

Strain, pour into a perfectly clean vessel and, when cold, remove the fat. When ready to serve, heat and pour in cups.

#### Turkey Soup

This is made of the framework and other leftovers of the turkey. Put the carcass and other bones in the soup kettle, cover with cold water, add a sliced onion, a cupful of tomatoes, half a cupful of well washed celery tops, and salt and pepper to season. Simmer gently two or three hours until the bones are clean, then strain and serve.

## HOW TO MAKE WAFFLES THAT ARE CRISP AND LIGHT

Here are some recipes requested by readers, which may, perhaps, find favor with others too. Just try them and see how good they are!

E. B.: "Please publish a crisp waffle recipe. I have had many, but all like a pancake dough. Those I refer to are very light, and practically without moisture."

Answer: The crisp waffles you refer to are raised waffles made as follows:

#### Crisp Raised Waffles

Scald one and three-fourths cups of milk at nine o'clock in the evening; add to it one teaspoon of salt and one teaspoon of butter and let cool till lukewarm, then add ¼ cake of compressed yeast dissolved in ¼ cup of tepid water, and also add 2 cups of bread flour. Beat well, cover the bowl with a clean cloth, and let stand overnight in a moderately warm place to rise.

In the morning add to it the yolks of two eggs well beaten; then the two egg whites stiffly beaten. Cover and let rise again till needed. If you wish to make these waffles within a couple of hours of lunch or supper, use one whole yeast cake instead of the quarter of a cake called for above; the whole yeast cake will raise the batter in one and one-half hours.

Have your waffle iron heated on both sides and well greased before you fill it. In filling, put one tablespoon of the latter in each compartment near the centre of the iron, cover and the mixture will spread to just fill the iron. When properly heated before the batter is put into it, the waffle iron should be turned almost as soon as it is filled and covered.

## DISCOVERIES

Save cutting your fingers by slicing the end of the loaf lengthwise.

A mold of jellied meat is attractively garnished with asparagus tips. A variety of herb vinegars is a valuable addition to the seasoning shelf.

Oxtail soup should be cooled and the fat skimmed off the top before it is thickened.

Do not sweep your porch. Use a dustless mop on it and it will look much cleaner.

Meat will keep sweet if wrapped in heavy oiled paper, kept on the ice and turned every day.

After removing husks from corn, wash silk off by holding under running water and rubbing with hands.

Put thinly-sliced carrots in a pan and brush each layer with melted butter. Bake slowly until tender.

To freshen vegetables, cut off ends of stalks and decayed bits, and leave in cold water for a few hours.

A hatpin is excellent for testing vegetables and cakes when cooking. It does not bend as a straw does.

Substitute pineapple juice for water in a lemon meringue pie recipe. Reduce the sugar and use only a little lemon juice.

Bedroom curtains will last longer if they have snaps on them. The lower parts are "snapped up" at night out of reach of sudden gusts of rain.

Even the furnace can be cleaned with the vacuum cleaner. Apply the blower attachment to the damper opening and all other openings possible.

A very delicious sauce for spaghetti is made with tomatoes, mushrooms and a little onion. Sprinkle the dish with grated cheese before serving.

Any fat left over from a roast should be used in cooking processes after it has been put through the food chopper and tried out in the top of a double boiler.

## OUR RIGHTS

The reason that so many of us are forever crying that we haven't time for this or that is that we are giving so many hours to thinking about our rights and privileges that we haven't any time left for our bodies. The biggest nuisance in the human pathway is that the man who is always prating about his "rights". He tells his story in every ear—to barbers and waiters, to bankers and preachers. He also tells it to newspaper men. Some folks are obsessed with the ideas of their rights or their lack of rights. As a matter of fact everyone of us has all the rights he is intelligent enough to use.

## If You Intend Building or Repairing this Year

It will be wise for you to use Ryan's Genuine Chimney Brick, made expressly for chimneys, which can be obtained at practically all leading hardware stores in New Brunswick and the State of Maine. Don't use old brick back over again in your chimney—don't use ordinary building brick in your chimney because this class of brick are burned so hard to keep out moisture that the pores are plugged and when the chimney burns out the heat cannot escape with the result that the brick become red hot and 9 times out of 10 the building goes up in smoke. This is not so with Ryan's Chimney Brick, which are porous so that when the chimney burns out the brick do not become red hot because the heat gradually escapes through the pores and the building does not go up in smoke.

**M. Ryan & Son, Ltd. Brick Manufacturers, Fredericton, N.B.**

Nothing is so terrifying as to be awakened in the small hours of the morning with the smell of smoke and the cracking of fire, all from the use of ordinary building brick in the chimney, which have become red hot and set the house on fire.

It is suggested that you listen in on C.F.N.B. any evening at 7.20 when you will hear a talk on Ryan's Genuine Chimney Brick.

You should not only build your chimney of brick but also your home because by building with brick your troubles are over and by building with wood your troubles come afterwards.

Your home contains the treasures of a lifetime so don't build to burn—don't tempt the flames, demand Ryan's Chimney Brick, made expressly for chimneys.

## NOVEL CONTEST AND GENUINE CANARY DIAMOND

Citizens May Guess at  
Weight of Famous  
Diamond in Mavor  
Bros. Window.

Citizens of Fredericton are showing much interest in a novel contest idea sponsored by Mavor Bros. Jewellers of this city. On display in their window today is a large Genuine Canary diamond, which is believed to have been cut from a much larger crystal than its present size. It was taken out of the Kimberley fields about 1897 and cut in Amsterdam. It is on loan from a private collection in Toronto and is insured by Lloyds of London for a very large amount.

The diamond will be on display from 10 A. M. to 5 P. M., so that all those who wish to guess the weight may have an opportunity to do so. Another stone with the correct weight given will be placed beside it for the purpose of comparison. The weight must be guessed in carats and grains.

The person who guesses the weight or nearest to the weight will be presented absolutely free with a \$50.00 diamond ring. No jeweller or his employees will be allowed to take part in the contest.

Throughout the ages diamonds have held a strange fascination for the human race. The Kimberley fields, however, have been by far the greatest producing fields ever known since 1866 when in Hopetown on the Orange River, the presence of diamonds was made known by finding a child merrily playing with a casually picked up gem weighing 21 1-4 carats.

The first two decades of production in the Kimberley fields showed a production of six tons of diamonds from the Griqua country.

Nowadays each week in the Kimberley fields some 70,000 tons of "blue ground", is handled. It is blasted out, crushed, fed into running water, rotated in steel drums, jiggled along in troughs, and finally washed across table-like surfaces coated with petroleum jelly. The rotary process by centrifugal force separates the ground-up mass. The jiggling process washes away barren elements. Finally the diminished residue flows across the petroleum surfaces to which only the diamonds adhere.

This 70,000 tons of blue ground handled weekly produces an average of only about 10 1-4 lbs. of diamonds.

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84 Regent St. Phone 960

Full particulars of the novel weight guessing contest and a view of the Diamond in question may be gained by an inspection of the window of Mavor Bros.

## Says Gambling Machines Are Not Illegal

MONCTON, N. B., May 13—Information charging George H. Gay with operating gambling machines was dismissed by Magistrate W. F. Lane in the police court here yesterday. The case arose out of the seizure of two pin board machines by city police some time ago, and the case has been before the court several times.

Magistrate Lane ruled that the machines were of a mixed nature of chance and skill and that they were not automatic, in that all results obtained were the direct result of physical operation by the player, and also that they vended tokens which gave the player the right to again play the machine. Magistrate Lane stated that evidence submitted by the prosecution failed to substantiate the charge, laid therefore he had no other course than to dismiss the information.

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