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# BRIDE

The Daily Mail June Bride Contest Page contains a list of merchants who carry a large assortment of all the needs of your bridal trousseau.

## BRIDES PREFER OLD FAMILY RECIPES

(By Barjorie Mills)

Wedding cakes for the bridal table are quite a problem, aren't they. Often this job is handled by the local commercial cook, but often the bride prefers to use a favorite family recipe and have it made at home, even though she does want a few of the confectioner's frills that make a wedding cake so festive. It is really quite easy to do attractive decorations yourself, once you've mastered the art of the pastry tube. Practice a little in advance and when the wedding day comes you'll be able to achieve a triumph for the bride. Here are some suggestions for the cakes and for decorating them.

### White Cake

½ cup butter  
1 cup sugar  
1 teaspoon vanilla  
2 cups pastry flour, sifted once before measuring  
2 teaspoons baking powder  
½ teaspoon salt  
½ cup milk  
3 egg whites, stiffly beaten  
Cream the butter, add the sugar and cream together thoroughly. Add vanilla. Sift the flour, baking powder and salt together twice, and add to butter mixture alternately with the milk. Fold in stiffly beaten egg whites. Pour into two lightly greased layer cake pans, the bottoms of which have been lined with waxed paper, and bake in a moderate oven (375 degrees F.) for 20 to 25 minutes. Cake will spring back when touched lightly with finger. Cover cake with a white frosting and with a pastry tube write the bride's initials in the centre of the cake. Then using the pastry tube again, place a fluted ring of icing around the top edge of the cake. Set the cake on a low flat cake plate covered with a lace-edged paper doily so the lace trim will surround the cake.

### Mince Meat Fruit Cake

1½ one-pound tins or jars of mince meat  
1½ cups raisins  
1½ cups nut meats  
1½ cups sugar  
¾ cup butter, melted  
2 teaspoons vanilla  
3 eggs  
3 cups all-purpose flour, sifted before measuring  
2¼ teaspoons baking powder  
¾ teaspoon soda  
¾ teaspoon salt  
To the mince meat add raisins, nut meats, sugar, melted butter, vanilla and eggs, then beat thoroughly. Sift the flour with the baking powder, soda and salt, then sift and fold into the mince meat mixture. Pour into one nine-inch tube cake pan and bake in a slow oven (325 degrees F.) for 1½ hours. Frost prettily with a fluffy white frosting and place cake in the centre of the table. Arrange a ring of delicate greenery, smilax, ferns or other leaves around the cake. Then here and there among the greenery scatter dainty stems of lilies of the valley and white dogwood.

### Angel Food Cake

1 cup pastry flour, sifted once before measuring.  
½ cup sifted sugar  
1 cup sugar

1¼ cups egg whites  
½ teaspoon salt  
1 teaspoon cream of tartar  
1 teaspoon white vinegar  
1 teaspoon vanilla

Sift the pastry flour and ½ cup sugar together four times. Sift the 1 cup sugar four times. Beat the egg whites until foamy. Add salt, cream of tartar and vinegar and continue beating until the whites are stiff enough to hold up in peaks. Sift in the one cup sugar slowly, folding continuously. Sprinkle vanilla over top and fold in with two or three strokes. Sift flour and sugar mixture over egg mixture and fold in with as few strokes as possible. (Too many strokes cut down volume of cake and toughen it.) Pour batter into ungreased angel food pan and bake in a slow oven (275 degrees F.) for 30 minutes, then increase heat to 325 degrees F., and continue baking 30 minutes longer. Remove from oven and invert pan for one hour or until cold. Be sure pan has been thoroughly washed in hot soap suds, rinsed in hot water and dried each time before using. Frost cake with a white frosting. Using a pastry tube, make festoons of frosting around the sides of the cake and conceal a low vase in the centre hole. Fill this vase with a lovely grouping of white or delicately colored flowers that will extend over the top of the cake.

## STRETCHING ASPARAGUS FOR CROWD

Nothing could be better than asparagus with butter but if you have only a little asparagus, and a mob to serve try cream soup and open a can of tomatoes, say, for the extra vegetable. Serve croutons or Melba toast with the soup.

### Cream of Asparagus Soup

One-half pound of asparagus, 2 cups water, 2 cups milk, 2 tablespoons butter, 2 tablespoons flour, ½ teaspoon salt, 1-8 teaspoon pepper, 1 slice onion.

Clean asparagus and cut in inch lengths, reserving tips. Put on to cook in cold water and cook until tender. Cook tips separately in a little boiling water as possible. When tips are tender, drain and add the water to the other asparagus. Keep tips hot while rubbing the stalks through a coarse sieve. Add slice of onion to milk and scald. Remove the onion and cool milk. Melt butter and stir in flour. Cook and stir until bubbling and slowly add asparagus puree stirring constantly. Cook and stir until thick and smooth and add milk, salt, pepper and tips and bring to the boiling point but do not let boil. Serve very hot.

Asparagus in crusts is a splendid luncheon main dish. Serve strawberry souffle for dessert.

### Asparagus in Crusts

One pound asparagus, 2 tablespoons butter, 1 tablespoon flour, 1 cup asparagus liquor, ½ cup cream, ½ teaspoon salt, 1-8 teaspoon pepper, few gratings nutmeg, 1 teaspoon lemon juice, yolk 1 egg, 4 small French rolls or 4 popovers.

Wash and scrape asparagus and cut in inch lengths. Cook until tender, adding the tips after the stalks have cooked ten minutes. Scoop out the inside of the rolls or popovers and

butter inside and out. Brown in a hot oven. Melt butter, stir in flour and when bubbling slowly add cream and water in which asparagus was cooked. Season with salt, pepper and nutmeg and bring to the boiling point. Stir in yolk of egg beaten with lemon juice. Add asparagus and make very hot, but do not boil. Serve the toasted rolls filled with this mixture and serve at once.

### MUFFINS FOR SUMMER

Fresh muffins on cool summer mornings are delicious. And even on hot mornings muffins that have stood ten minutes after coming from the oven—as muffins always should stand—are not too hot to be tempting in appearance, temperature and taste. Here are recipes for various good ones:

### Whole Wheat Muffins

Four cups whole wheat flour, one teaspoon salt, one tablespoon sugar, three cups milk, one tablespoon lard, one yeast cake dissolved in one cup of lukewarm water. Heat the milk, cool and add the other ingredients. Form into muffins, let them rise for three hours and bake. If you make and rise them the night before, place them in the ice box when they have risen and bake them in the morning.

### Bran Muffins

Mix together without sifting one cup flour, a cup and a quarter bran, three teaspoons baking powder, one teaspoon salt, two tablespoons sugar. Beat an egg and mix with it one cup of milk and one tablespoon of butter, melted, and add to the dry ingredients. Beat well and bake in muffin tins for twenty-five minutes.

### Graham Gems

Three cups sour milk, one teaspoon soda, one teaspoon salt, one tablespoon brown sugar, one tablespoon melted lard, one beaten egg. Use enough graham flour to make a good batter. Bake in a hot oven; have gem pans very hot before filling.

### CARROT AND OLIVE SALAD

Serves five or six. Preparation 20 minutes. ½ cup cold cooked carrots, 1 cup cooked peas, ½ cup diced celery or shredded cabbage, ½ cup green olives, sliced, 1 head lettuce, mayonnaise. Method: Mix vegetables with enough mayonnaise to moisten. Serve on lettuce and garnish with olives and small pieces of celery.

### GREEN OLIVE MINT SAUCE FOR COLD LAMB

Serves four or five. Preparation 10 minutes. ¼ cup vinegar, ¼ cup orange juice, ¼ cup chopped green olives, 1 tablespoonful sugar, ¼ cup of mint leaves chopped fine. Method: Mix and let stand in saucepan on range for half hour. Serve cold.

### SPANISH GREEN OLIVE AND CHEESE LOAF

Serves six. Preparation 20 minutes. 2 cups cottage cheese, ½ cup chopped green olives, ½ cup chopped black walnut meats, 2 minced pimientos, 1½ tablespoons cream or salad oil. Method: Mix carefully, mold into a small loaf; bake in a greased loaf tin 20 minutes in moderate oven; serve with chili dressing.

### ALBERTA TAXES BIBLES

CALGARY, Alta., June 19—Bibles cost two per cent. more in Alberta than previously. It is announced that Bibles and books of a religious nature, if purchased for individual use, are subject to Alberta's new two per cent. sales tax.

# Theatre of The Air

## SATURDAY'S PROGRAMMES

CFNB, FREDERICTON, 550 K.

8.00—Musical Clock  
8.30—M. M. A. Talk  
8.35—The Listening Post  
9.00—Birthday Program  
9.30—Madame Zari  
9.45—Morning Concert  
10.15—Thor Program  
10.45—Enterprise Mundry Program  
11.00—Happy Warrior Hour  
12.00—Purina Program  
12.15—Bldg. Products Program  
12.30—Sherwin Williams Musicales  
1.00—Frigidaire Program  
1.30—Royal York Concert Orchestra  
2.00—Marconi Band Concert  
2.30—Strings and Vocalist  
4.30—Tea Dance  
4.45—Burgess Battery Program  
5.00—Monitor News  
5.15—Concert Songs  
5.30—All JRequest Program  
6.00—Band Parade  
6.15—Canada Cement  
6.30—C. C. M. Program  
6.45—MacDonald Program  
7.00—Valley Motors Program  
7.10—News Bulletins  
7.15—Souvenirs in Rhythm  
7.30—News Bulletin  
7.45—Cooke and Lord  
8.00—Bert Anstice & Mountain Boys  
8.30—Boston Pop Concert  
9.30—Let's go to the Musical Hall  
10.00—Musical Merry-go-Round  
10.30—Lloyd Huntley's Orch.  
10.45—Canadian Press  
11.00—Across the Border  
11.30—Gene Fogarty's Orchestra  
11.45—Louis Guenette's Orchestra

WEAF, NEW YORK, 660 K.

5.30—Children's Program  
6.00—Summary of NBC Programs  
6.20—Alpine Village Orchestra  
6.30—Press News  
6.35—Baseball Resume  
6.45—Religion in the News  
7.00—Connie Gates, Contralto  
7.15—Edwin C. Hill  
7.30—Negro Male Chorus  
8.00—Carl Ravazza's Orch.  
9.00—Frank Fay Calling  
9.30—Shell Chateau  
10.30—Celebrity Night  
11.30—Esso News Reporter  
11.35—Chas. Dornberger's Orchestra  
12.00—Eddie Duchin's Orchestra  
12.30—Rudy Vallee's Orch.

WJZ, NEW YORK, 760 K.

5.15—Musical Adventures  
5.30—Treasure Trails  
5.45—Ruth and Ross

NORTH BAY, Ont., June 19—For his quick-thinking rescue of four-year-old Edward McGonegal, son of Mr. and Mrs. M. McGonegal, Nov. 7, 1935, William Wright, 10-year-old son of Mr. and Mrs. R. Wright, has been awarded a parchment certificate honor by the Royal Canadian Humane association.

Recommendation for the distinction was made by the North Bay city council, who expressed their appreciation in the presentation of an engraved watch shortly after the near-tragedy.  
The McGonegal child fell into Chipewa Creek directly in front of his home and was slipping under water for the third time when Billie Wright grasped his hair and pulled him to land.

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6.00—Esso News Reporter  
6.05—Jesse Crawford, organist  
6.30—News  
6.35—Jamboree  
7.00—King's Jesters  
7.15—Home Town  
7.30—Message of Israel  
8.00—Henri Deering, pianist  
8.15—To be Announced  
9.15—Arm Chair  
9.30—Barn Dance  
10.30—To be Announced  
12.00—Springtime  
12.30—Henry King's Orch.

CKAC, MONTRÉAL, 730 K.

5.00—Social Announcements  
5.15—Quebec Safety League  
5.30—Fireside Program  
6.15—Le Bon Parler Français  
6.30—Press Radio News  
7.15—Song Stylists  
8.00—Ziegfeld Follies  
9.00—Bruna Castagne, Contralto  
10.30—Alex. Lajoie's Orchestra  
11.05—Bob Crosby's Orch.  
11.45—Henry King's Orch.  
11.30—Henry Halstead's Orch.

WTIC, HARTFORD, 1040 K.

4.30—Ruby Newman's Orchestra  
5.00—Blue Room Echoes  
5.30—Children's Program  
6.00—Wrightville Clarion  
6.30—News  
6.45—Rubinoff and his Violin  
7.00—Medical Talk  
7.15—Edwin C. Hill  
7.30—Townsend Plan Program  
7.45—Hold the Press  
8.00—Carl Ravazza's Orch.  
9.00—Frank Fay  
10.30—George Olsen's Orchestra  
11.00—News  
11.15—Mitchell Schuster's Orch.  
11.30—Charles Dornberger's Orch.  
12.02—Silent

WGY, SCHENECTADY, 790 K.

5.00—Blue Room Echoes  
5.30—Children's Hour  
6.00—News Reports  
6.30—News  
6.35—Evening Brevities  
6.45—Religion in the News  
7.15—Human Side of the News  
7.30—Gen. Electric Program  
8.00—Hit Parade  
9.00—Rubinoff and his Violin  
9.30—Shell Chateau; Wallace Beery  
10.30—George Olsen's Orchestra  
11.00—News Reports  
11.30—Dance Music  
12.00—Dance Music  
12.30—Dance Music  
1.00—Sign Off

WABC, NEW YORK, 860 K.

5.00—Frank Dailey and His Orch.  
5.30—Vincent Lopez and His Orch.  
6.00—Frederic William Wile  
6.15—Parade of Youth  
6.30—News  
6.35—Three Little Words  
6.45—Gogo De Lys  
7.00—The Atlantic Family on Tour  
7.30—The Carverumund Band  
8.00—Harry Reser and Eskimos  
7.15—Eleana Monek and Ensemble  
8.30—Kreuger's Musical Toast  
8.45—Seymour Simon's Orchestra  
9.00—Chesterfield Presents  
9.30—Along Rialto Row  
10.00—California Melodies  
10.30—U. S. Debate  
11.00—Abe Lyman Orchestra  
11.45—Ozzie Nelson and Orchestra  
12.15—Claude Hopkins and Orchestra  
12.45—Herbie Kay and Orchestra



Sealed tenders addressed to the undersigned and endorsed "Tender for addition to Entomological Laboratory, Fredericton, N. B." will be received until 12 o'clock noon (daylight saving), Wednesday, June 24, 1936, for the erection and completion of addition to present Entomological Laboratories, Fredericton, N.B. Plans and specification can be seen and forms of tender obtained at the offices of Chief Architect, Department of Public Works, the Resident Architect, Old Post Office Building, Saint John, N. B., and the Caretaker Public Building, Fredericton, N. B.

Tenders will not be considered unless made on the forms supplied by the Department and in accordance with the conditions set forth therein.  
Each tender must be accompanied by a certified cheque on a chartered bank in Canada, payable to the order of the Honourable the Minister of Public Works, equal to 10 per cent. of the amount of the tender, or Bearer Bonds of the Dominion of Canada or of the Canadian National Railway Company and its constituent companies, unconditionally guaranteed as to principal and interest by the Dominion of Canada, or the aforementioned bonds and a certified cheque if required to make up an odd amount.

By order,  
J. M. SOMERVILLE,  
Secretary.  
Department of Public Works,  
Ottawa, June 8, 1936.

Government political graft and intrigue are no worse than corporate political graft and intrigue.—Henry A. Wallace.

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