

## "FISHERMAN SHOULDN'T BE CAUGHT"

Without at least one pair of stout, comfortable boots for woods travel.

So why not look over that spare footwear in the cupboard and let us have it ready for the next fishing trip.

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# FOR THE BRIDE

## KITCHEN COUNSEL

Get Out the Wedding Cake and Enjoy the Delightful Task of Preparing It for the Occasion

Soon you'll be getting out the wedding cake that has been so carefully stored for as the wedding day nears it with all the fancy frills is one of the many tasks to be performed.

If you don't have the bag with the tubes which may be screwed off and on you'll find it rather wise to line the bag with parchment paper so the frosting may be lifted out and the tube changed in the bag. The bag is much easier to handle than the gun, but in using the bag you must be sure pressure is placed so the frosting comes out of the tube and not the top. Some twist a rubber band around the top to help prevent this calamity.

It is really best to use three coverings to each of the layers. First comes the almond icing which is to hold in the moisture which this ripening period has developed. The thin water and XXXX sugar mixture, which goes over this, is to form a smooth coating ready for the top frosting and the decorations. The top layer, of the cake, is to be put away for the first christening or for the fifth anniversary and the next layer, if there is one, is to be served at the next five year anniversary—so each must be well protected.

Many people do not use the almond icing, however, I think the cake is so much nicer with it.

### Almond Icing

- 1 pound almond paste.
- 2 egg whites.
- 4 ounces rose water.
- XXXX sugar.

Work paste until it is smooth then mix with unbeaten whites and rose water, blended thoroughly. Add enough sugar to make of spreading consistency. Spread on cake and cover with a thin XXXX sugar icing.

Bakers tell us that the almond paste should be rolled to the size of the cake, cut then lifted on, so you see, yours shouldn't be too thin.

The thin icing which goes over the almond, is followed by a boiled frosting, placed as evenly as possible though the final decorations will cover slight unevenness.

This should be done not more than two days before the wedding and just the day before, is better. Before decorating, the cake should be placed on the large paper dolly on the plate from which it is to be served for it is quite difficult to move it.

And here is the frosting with which you can do such fascinating things.

### Ornamental Frosting

- 3 egg whites.
- 1 tablespoon lemon juice.
- XXXX sugar.

Put egg whites in a bowl, add two tablespoons sugar and beat three minutes using a perforated spoon. minutes using a perforated spoon. have been used. Add lemon juice gradually, as mixture thickens. Continue adding sugar by spoonfuls and beating, until frosting is thick enough to remain in a clean cut when a knife is put through.

This does not stay soft for any length of time, that's why it should be done as late as possible. Besides this, there is the problem of properly protecting the cake from dust and dirt.

It is very difficult to give you any suggestions about the design you will use, but you will discover how easily it works itself out. You'll find, too, that cake displays in bakeries will give you many ideas. We'll set the cake aside now and get at the next dinner.

### Tomorrow's Dinner

- Macaroni and Cheese
- Asparagus Peas
- Cabbage and Carrot Salad
- Rhubarb Tart
- Coffee

You may think it strange for me to include two greens on the menu at one time, but I have done it intentionally. When the dinner is served the macaroni should be in the center of the plate with the green vegetables at either side.

Macaroni and cheese is delicious if it is made properly rich. Directions for it are boxed today.

### Cabbage and Carrot Salad

- 3 cups finely shredded cabbage.
- 1-4 cup sliced ripe olives.
- Mayonnaise.

Toss cabbage and ripe olives together. Add salt and pepper and blend with a little mayonnaise. Place on crisp lettuce and over the top place a spoon of the carrot. Place parsley for garnish.

So many more of you would use ripe olives if you were to realize that they may be had all sliced in a can. They are delicious and certainly not expensive. You, of course, may use only a small part at one time, if desired, and save the rest for another occasion.

### Rhubarb Tarts

- 6 uncooked tart shells.
- 2 cups diced peeled rhubarb.
- 1 cup sugar.
- 2 tablespoons flour.
- Sprinkle of salt.
- 2 tablespoons orange juice.
- 1-4 teaspoon grated orange rind.
- Mix flour and sugar. Add to rhubarb with salt, orange juice and rind. Line large muffin pans with rich pastry and add the rhubarb mixture. Bake in a hot oven for about 15 minutes then reduce heat

and continue to bake about 15 minutes more or until rhubarb is clear. Cool slightly and remove from pans. Cover with the following mixture.

### Topping

- 3 tablespoons butter.
- 1 tablespoon cream.
- Two-thirds cup XXXX sugar.
- A little vanilla.
- Cream butter and sugar together, adding cream and vanilla, mixing well.

This should go over the dessert just the last thing so there will be no chance of it's melting too much.

### Macaroni and Cheese

- 1 quart cooked macaroni.
- 1-2 pound rice cheese.
- 1-2 cups medium thick cream sauce.

Salt and pepper as needed.  
1-4 teaspoon dry mustard.  
1 cup buttered dry bread crumbs.  
Add half the cheese to the cream sauce and stir over fire until cheese is melted. Season to taste and combine with cooked and blanched macaroni. Add remaining cheese, cut in small pieces. Pour into baking pan and sprinkle with buttered crumbs. Bake in a moderate oven for about 25 minutes or until thoroughly heated and browned.

Wedding Cakes made by Mrs. Thos. L. Kane, 662 Charlotte street, are outstanding in appearance, delicious in taste.

## NOTICE OF SALE

TO George W. Barker of the Parish of Burton in the County of Sunbury in the Province of New Brunswick, Farmer, and Bessie M. Barker, his wife, the Smith Foundry Company, Limited, and all others whom it may in any wise concern.

TAKE NOTICE that there will be sold at Public Auction in front of the Registry Office at Oromocto in the County of Sunbury, on Tuesday the 20th day of June next, at the hour of 3 o'clock in the afternoon, the lands and premises described as follows: "ALL that certain lot, piece or parcel of land situate, lying and being in the Parish of Burton in the County of Sunbury, devised to the said George W. Barker by the Last Will dated the 25th day of June A.D. 1920, and Testament of Rainsford J. Barker, registered in Book V2 of the Sunbury County Records, page 12 et sequitur, as number 18213; bounded as follows: Fronting forty-nine rods on the South West side of the River Saint John and bounded on the upper or West side by lands owned and occupied by Harold Gilbert, formerly owned by George B. Gilbert; on the lower or East side by lands now owned and occupied by Leonard F. Barker (being the lower portion of the homestead of the late Rainsford J. Barker); and on the rear by the rear line of the Burton Lots; containing one hundred and thirty-five acres, more or less. Together with the buildings and improvements thereon and the appurtenances thereto belonging."

The sale hereinbefore stated will be made under and by virtue of the Power of Sale contained in a certain Indenture of Mortgage bearing date the Sixteenth day of September, A.D. 1930, Registered in Sunbury County Records in Book D3 page 236 et sequitur and made between the said George W. Barker and Bessie M., his wife of the first part, and the undersigned Herbert M. Ingraham of the second part, default having been made in the payment of the principal of said mortgage contrary to the provision in the said Indenture contained.

Dated this 23rd day of May, A.D. 1936.  
HERBERT M. INGRAHAM,  
Mortgagee  
F. H. PETERS,  
Solicitor.

# Theatre of The Air

## THURSDAY'S PROGRAMMES

CFNB, FREDERICTON, 550 K.

- 8.00—Musical Clock
- 8.30—M. M. A. Talk
- 8.35—Listening Post
- 9.00—Birthday Program
- 9.30—Madame Zari
- 9.45—Morning Concert
- 10.15—Thor Program
- 10.45—Enterprise Foundry Program
- 11.00—Happy Warner Hour
- 12.00—Purina Program
- 12.15—Building Products Program
- 12.30—Canada Starch Melodies
- 12.45—Sherwin Williams Program

1.00—Frigidaire Program

1.30—Royal York Concert Period

2.00—Marconi Band Concert

2.30—Tango Serenade

4.30—Tea Dance

4.45—Burgess Battery Program

5.00—Monitor News

5.15—With the Old Masters

5.45—Madame Zari

6.00—Roadways of Romance

6.15—Canada Cement Program

6.30—C. C. M. Program

6.45—McDonald Program

7.00—Valley Motors Program

7.10—News Bulletins

7.15—Pop Donovan

7.20—Souvenirs in Rhythm

7.30—Canadian Press News

7.45—Au Rhythm du Rumba

8.00—"Flute and The Nightingale"

8.30—Don Orlando's Orchestra

9.00—The Georgian Singers

9.30—Twilight Echoes

10.00—Organ Recital

10.30—I Cover the Waterfront.

10.45—Press News

11.00—Across the Border

11.30—Lullaby Lagoon

WEAF, NEW YORK, 660 K.

4.00—Radio Review

4.30—The Rangers

4.45—Martha and Hal

5.00—While the City Sleeps

5.15—Madge Marley and Carl Landt

5.30—Twin City Foursome

6.00—Flying Time

6.15—Esso News Reporter

6.20—Emerson Gills' Orchestra

6.30—Press Radio News

6.35—Baseball Resume

6.45—Billy and Betty

7.00—Amos 'n' Andy

7.15—Edwin C. Hill

7.30—Frank Crumit

7.45—Life Studies

8.00—Rudy Vallee

9.00—Show Boat

10.00—Bing Crosby

11.00—Clem McCarthy

11.15—Nano Rodrigo's Orch.

11.30—Esso News Reporter

12.30—To be Announced

CKAC, MONTREAL, 730 K.

4.30—Greetings from Old Kentucky

5.00—Local Announcements

5.15—Clyde Barrie

5.45—Little Orphan Annie

6.15—Fireside Program

6.15—Classical Interlude

6.25—L'Heure Recreative

7.00—Nouvelles

7.15—Moment Musical

7.30—Concert Music

7.45—Romance and Melody

8.00—Little Theatre

8.30—Par Dressus les Toits

8.45—Frontenac White Cap

9.15—Pierre and Pierrette

9.30—Piano Ramblers

9.45—Le Merle Rouge

10.00—Programme Grads

10.15—Commentator

10.30—Alex. Lajoie's Orch.

11.00—Molson Sports Reporter

11.05—Don Betsor's Orch.

12.00—Abe Lyman's Orch.

12.30—Henry King's Orch.

1.00—Sign Off

WJZ, NEW YORK, 790 K.

4.00—Betty and Bob

4.15—Backstage Wife

5.30—The Singing Lady

5.45—Little Orphan Annie

6.00—Esso News Reporter

6.05—Jas. Wilkinson, Baritone

6.15—Captain Tim

6.30—News

6.35—Frank and Flo

6.45—Lowell Thomas

7.00—Easy Aces

7.15—Family Welfare

7.30—Lum and Abner

7.45—Music Is My Hobby

8.00—Pittsburgh Symphony

8.30—Good Times Society

9.00—Death Valley Days

10.30—Roy Shields' Orch.

11.00—Esso News Reporter

11.05—Russ Morgan's Orchestra

11.30—Meredith Willson's Orchestra

12.00—Shandor, violinist

12.08—Bobby Meeker's Orch.

12.30—George Olsen's Orchestra

WTIC, HARTFORD, 1040 K.

4.00—Women's Radio Review

4.30—The Rangers

4.45—The Motion Picture

5.00—Blue Room Echoes

5.30—Dick Tracy

6.00—Wrightville Clarion

6.30—News

6.45—Rubinoff

7.00—Amos 'n' Andy

7.15—Edwin C. Hill

7.30—Amateur Program

8.00—Rudy Vallee's Variety Show

9.00—Captain Henry's Showboat

10.00—Bing Crosby and Orchestra

11.01—Baseball Scores

11.15—Henry Busse's Orchestra

WABC, NEW YORK, 860 K.

3.30—Do You Remember?

4.00—Salvation Army Staff Band

4.15—Chansonette

4.30—Greetings from Old Kentucky

5.00—Dramatic Sketch

5.30—Keyboard and Console

5.45—The Golobergs

6.00—Patti Chapin

6.15—News of Youth

6.30—News

6.35—Concert Pianist

7.00—Myrt and Marge

7.30—Kate Smith's Coffee Time

7.45—Boake Carter

8.00—Harv and Esther

8.15—Three Brown Bears

8.30—Atwater Kent Hour

9.00—Camel Caravan

9.30—To Arms for Peace

10.00—Alemitte Hair Hour

10.30—Phil Cook

11.00—Isham Jones' Orchestra

11.15—Irving Aaronson

11.30—Vincent Lope Orchestra

12.00—George Olsen

12.30—Phil Scott's Orchestra

WGY, SCHENECTADY, N. Y., 790 K

4.00—Betty and Bob

4.15—The Bridge Forum

4.30—Stock Reports

4.45—Grace and Scotty

5.00—While the City Sleeps

5.30—Personality Singer

5.45—Musical Program

6.00—News Reports

6.05—Musical Program

6.15—Bart Dunn and Orchestra

6.30—News

6.35—Evening Brevities

6.45—Jimmie Mattern

7.00—Amos 'n' Andy

7.15—Human Side of the News

7.30—Italian Intermezzo

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