

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

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General Practice

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Phone 321

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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 563-11

PERFECT CLEANING PROCESS

Our Patrons have vouched for our SERVICE

Buzzell's Dye Works

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NASH CARS

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LICENSE EXTRA

CAPITAL GARAGE

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For Thrifty Housewives

THIS WEEK'S SPECIAL

CLIMAX LAUNDRY SOAP

10 cakes 31c

John F. Timmins

Open Evenings
FREE DELIVERY
FISH & GROCERIES
576 King St. Phone 181

BLOOMFIELD

The weather for the past few days has been very favorable.

Rev. Mr. Turner held service in the Bloomfield Church Sunday evening.

Friends of Mrs. Billie Scott are glad to hear that she is getting better. They all wish her a speedy recovery.

The Picnic on Parker's Ridge last week was a grand success. Everybody reported a good time.

George Scott was a week-end visitor at Pleasant Ridge.

Mrs. James Scott and children, Keith and Geneva were calling on her mother, Mrs. Alex. Norrad recently.

Mrs. Earle Munn was calling on Mrs. Percy Palmer last week.

Julian Grieve visited a large number of people yesterday.

People are glad to hear that Mrs. Quintine Greene is recovering, and wish to congratulate her on the birth of her boy.

John Stickney was visiting his old home in "Garden Vale."

Miss Vyetta Munn has gone to Boston visiting relatives.

Mrs. Dave Hunter and friends were on a blueberry excursion.

Sportsmen on the Miramichi all report excellent fishing now.

A supper and dance will be held in the Bloomfield Hall, August 31st. The proceeds will go to the Baptist Church.

Hawkins Fruit & Produce Co. Ltd

WHOLESALE DISTRIBUTORS
FRESH FRUITS
and
VEGETABLES
PHONE 313
NORTH DEVON

... OF ...

Interest to Women**QUINCES ARE PRINCES OF FRUITS**

Both Flavor and Color of This Fruit is a Rare Treat

It is strange that more quinces are not grown since they have such a delightful and spicy flavor. We are quite fortunate in Canada in having these peach-like fruits offered us on the markets just now, and with the aid of bottled fruit pectin, we can make a most delicious and unusual jelly.

With the return to favor of Victorian furniture and table decorations, there is something quaint and old-fashioned about quinces that makes quince jelly very suitable and certainly it is always popular on account of its aromatic flavor and lovely golden color. It is a fine change from marmalade to go with breakfast toast or muffins. Be sure to put "quinces" at the top of your shopping list the next time you go to the market.

Quince Jam

5 cups (1 1/2 lbs.) prepared fruit.
7 cups (3 lbs.) sugar.
1-2 bottle fruit pectin.

To prepare fruit, peel and core about 3 pounds fully ripe quinces. Grind, using finest knife of food chopper. Add 1 1/2 cups water and juice of 1 lemon. Bring to a boil, cover, and simmer 15 minutes. Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in pectin. Skim; pour quickly. Paraffin and cover at once. Makes about 11 glasses, (6 fluid ounces each.)

CHOCKECHERRIES HAVE THEIR INNINGS**Chokecherry Jelly is Really Good**

Don't despise the humble chokecherry even if it does grow wild and tastes so queer. Fresh chokecherries are well-named—every child knows the disappointment of picking this attractive fruit and then the taste that "puckers" the mouth and almost chokes one! But these dark red cherries that grow so lavishly on neglected trees, make a most delicious and decorative jelly—that "puckery" taste turns into a most unique and fine flavor when made with bottled fruit pectin into jelly and the jelly is so good with cold meats. It also gives a lovely tang and color to a mayonnaise for fruit salads—just whip it into the salad dressing and you'll be delighted.

Next time you are motoring about the country and find chokecherry trees that no one seems interested in, ask if you may have the fruit and you

will be so glad when you have made it into this delicious jelly.

Chokecherry Jelly

6 1/2 cups (2 3/4 lbs.) sugar.
3 cups (1 1/2 lbs.) juice.
1 bottle fruit pectin.

To prepare juice, stem about 3 pounds, fully ripe cherries. Add 3 cups water. Bring to a boil, cover, and simmer about 15 minutes. (For strong cherry pit flavor, add 4 tablespoons crushed pits during simmering, or 1-4 teaspoon almond extract before pouring.) Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add pectin, stirring constantly. Remove from fire, skim, pour quickly. Paraffin and cover at once. Makes about 9 glasses, (6 fluid ounces each.)

THE OTHER WAY AROUND

If further evidence of a changing world be needed, here it is: Six children of a Utah family have "clubbed together" to put their mother through college. Next month this 61-year-old student will receive from the State Agricultural College her Bachelor of Science degree. It should be said that the mother had seen to it that her children secured a good education. Their appreciation takes the line of ensuring that mother has the same advantage.

This establishes something new in the realm of education. Down through the centuries parents have been scraping and saving that their children might go to college; but where else is there an example of the young folk returning the compliment?

Under the old—and certainly more general—system of securing an education, the parents' reward came when, at closing school or college exercises, they saw their children "presented" for degrees or lesser prizes. At the Utah college in June these children will be on hand to see mother proclaimed a Bachelor of Science. When friends call at the house with congratulations it will not be youthful students they greet, but a proud mother eager to display her "sheepskin" that tells the world she is a B.Sc.

All this is very upsetting; also refreshing and delightful. But what an unusual woman this must be. After getting her children "off her hands" educationally, she tackles the job of studying for a degree—and gets it. Truly, the quest for knowledge assumes many forms. The world will felicitate Mrs. Annie S. Dickson, B.Sc.—and will have a good word to say for her devoted children.

RECIPES**Canning Tomatoes**

Use fresh, firm, ripe tomatoes. Scald and remove the skins, cores and all hard green spots. Cut into halves or quarters and pack tight into clean hot jars. Add 1 teaspoon salt to each quart, and no water, partly seal and process for 15 minutes in steam pressure cooker at 5 pounds, or for 30 minutes in hot-water bath. Remove from canner and seal immediately.

Tomatoes (Open Kettle)

Scald, peel and core, cut into pieces, add salt to taste, boil for 20 minutes, pack into clean, hot jars and seal immediately.

Method of Processing

Processing is the application of heat to canned foods to such a degree that they remain fit for consumption. Successful processing should result in canned food that will keep when stored under proper conditions. Processing either hot-packed or cold-packed foods may be done in any of the following ways, depending upon the products to be canned.

Hot Water Bath Method (Boiling Temperature)

This method is recommended for fruits and acid vegetables, such as tomatoes, rhubarb, pickled beets and ripe pimientos because temperatures higher than boiling tend to injure the delicate color and texture of most fruits.

Have water in canner hot. Place jars in slowly. Cover and keep at least one inch of water over top of jars. Begin counting time when the water is in a hard boil. Keep boiling steadily during the entire processing period. When processing time is over, remove jars from the canner and seal immediately.

Telegraph Plays Important Part in International Goodwill

MONTREAL, Sept. 1.—Stating that the oldest form of communication was rumor, which is still one of the most widely used, although scarcely fast or definite enough for Man's needs, C. C. Stewart, Chief of Traffic and Operations, Canadian National Telegraphs, in an address before the Kivans Club of Montreal recently traced the development of communication from the messenger on foot to the latest development in telegraphic communication, the carrier current system, its steady improvements having kept abreast with the times and will, he predicted, continue to do so. The subject of his address was "The History and Development of Telegraphic Communication."

"The modern telegraph and cable service," said Mr. Stewart, "is so carefully organized for speed and accuracy that distances are simply annihilated, and for all purposes of business and social intercourse, contact with a correspondent in the most remote part of the world becomes merely a matter of minutes. This measure of success in bringing all the advantages of quick and economical telegraph communication to the people of the world has not been achieved through any haphazard method but is the result of years of labor and experimentation, activated and urged by the demands and needs of a growing and prosperous people. Without the high speed telegraph and cable service, there would be no modern newspaper, for, until the discovery of rapid communication, the newspapers could not publish news of the world on the same day as the events occurred. Through the great news-gathering organizations, linked by the telegraph and cable, the world has shrunk into a small community."

"Modern communication has become indispensable to commerce and industry and plays an important part in international understanding and goodwill. It has ushered in an era of prosperity and of social advance which even the most imaginative dreamer of a hundred years ago could not foresee," concluded Mr. Stewart.

WHEN THE PAPER COMES FROM HOME

When you are miles from all your loved ones and you feel you'd like to go Back home to see them once again, you'd really like to know What all your friends are doing while in distant lands you roam; It is then that you appreciate a paper sent from home.

It is such a comfy feeling when you sit with logs ablaze, And see through modern items the scenes of other days; It is hard to find expression in a jingle, rhyme or poem, Of the thoughts that come a-stealing when the paper comes from home

As you read you take a journey to your home town once again. All your friends are there to greet you as you step from memory's train; It's a sacred sort o' feeling and you like to be alone, With the fire and your memories, when the paper comes from home.

BACK FROM VACATION

Miss Elvina Targett, switchboard operator at the departmental buildings, is back from her vacation and again at her regular duties. During her vacation, Mrs. Helen Kitchen took her place.

WOMEN'S WORK AT FREDERICTON FAIR

Women's Work and Household Science has long been an outstanding feature at the Fredericton Exhibition, sponsored by the Women's Institute. Each year it has been gaining in both quality and quantity. This department is recognized as being the best Exhibition east of Montreal. The Fredericton Fair this year will be held from September 12-19.

G. I. NUGENT, M. D.

333 BRUNSWICK STREET
Phone 808
FREDERICTON, N. B.

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When in Fredericton

TELEPHONE IN EVERY ROOM
PRIVATE BATHS

HOT and COLD WATER

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Professional Notice

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Cor. Queen & Carleton Sts.

Dr. P. G. Thompson

Ryan Building Phone 682

FALL TERM

— at —

FREDERICTON BUSINESS COLLEGE

— Begins —

Tuesday, Sept. 8th

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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

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OUR BEAUTY SALON

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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.

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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.

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Just the thing you are looking for in Handkerchiefs for that Shower or Birthday Gift. Colored Linens, Sport Handkerchiefs, Tatted and Hand Embroidered Linens at reasonable prices.

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HAMILTON'S CENTURY SIX

Six Tasty New
Biscuit Treats 19c
Hamilton's Fig Rolls, 2lbs 29c
Hamilton's
Graham Dainties, 1 lb. 25c

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Your pups are half-way to a successful finish.

If you commence feeding your fox pups with

PURINA CRACKERS

You will be so well satisfied with the fur at pelt time that you will continue PURINA FEEDING throughout the year.

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FREDERICTON, N. B.

1936
FREDERICTON EXHIBITION
SEPT 12-19