

Berrycraft Paint

for outside, interiors and floors.

Highest quality. Formula guaranteed on every can.

Devon Lumber Co
Devon, N. B. Phone 316

Modernize Your Kitchen

with electrical
appliances

Use your No-Cost
Electricity

**Mar. Electric
Company**



Scaled Tenders addressed to the undersigned, and endorsed "Tender for Breakwater Extension, Esquimaux, N. B.", will be received until 12 o'clock noon (daylight saving), Friday, May 15, 1936, for the construction of a breakwater extension at Esquimaux, Northumberland County, N. B.

Plans, form of contract and specification can be seen and forms of tender obtained at the office of the Chief Engineer, Department of Public Works, Ottawa, at the offices of the District Engineer, Old Post Office Building, Saint John, N. B.; Canadian Construction Association (Saint John Branch), 111 Princess St., Saint John, N. B.; also at the Post Offices at Esquimaux, N. B., and Chatham, N. B.

Tenders will not be considered unless made on printed forms supplied by the Department and in accordance with 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.

Note:—The Department will supply blue prints and specification of the work on deposit of a sum of \$20.00, in the form of a certified bank cheque payable to the order of the Minister of Public Works. The deposit will be released on return of the blue prints and specification within a month from the date of reception of tenders. If not returned within that period the deposit will be forfeited.

By order,
J. M. SOMERVILLE,
Secretary,
Department of Public Works,
Ottawa, April 24, 1936.

CLEAN UP - PAINT UP and Make Your Garden Beautiful

Of Interest to Women

SUCCESSFUL BUFFET SUPPERS

3. Though somewhat expensive and elaborate, this is an ideal menu for special occasions.

Sliced Baked Ham Sliced Turkey
Cranberry Relish
Sweet Potato Grapofruit Casserole
Romaine French Dressing
Sandwich Rolls
Marron Glace Ice Cream
Tea or Coffee

4. This hot supper can be prepared ahead of time. Plates divided into 3 or 5 sections are excellent for serving it.

French Meat Loaf
Scalloped Potatoes
Creole String Beans
Cucumber Strips Sour Cream Dressing
Scallions Celery Hearts Radishes
Crisp Buttered Corn Sticks
Devil's Food Layer Cake
Tea or Coffee

5. Serve soup in colorful bowls on large plates. Have tables available for seating your guests.
Onion and Cheese Soup
Curled Celery Cucumber Pickles
Ham Deviled Eggs
Toasted Chicken Sandwiches
Individual Baba Rhum Cakes
Coffee

Cranberry Orange Relish
1½ cups cranberries
½ orange
¼ cup granulated sugar
Wash cranberries, drain well and dry off excess moisture on paper towel. Peel orange and remove most of the white membrane. Grind cranberries, orange and outer peel through food chopper. Mix with sugar. This makes about two cups of relish.

Grapofruit and Sweet Potato Casserole
1 pound sweet potatoes
½ teaspoon salt
¼ teaspoon nutmeg
4 tablespoons light cream
3 tablespoons butter
1 egg, beaten
8 grapefruit sections
Candied grapefruit peel
3 tablespoons granulated sugar
Wash sweet potatoes, cut off ends and boil until tender in salted water (1 teaspoon to one quart of water). Peel potatoes and mash well, adding salt, nutmeg, cream and 2 tablespoons of the butter. Fold in the well beaten egg and put in greased casserole. Over the top arrange grapefruit sections, free from seeds and white skin.

in pinwheel fashion, radiating from the centre. Between each two sections lay a strip of candied grapefruit peel. Dot with remaining butter and sprinkle granulated sugar over the top. This can be prepared in the morning or even the day before. Just cover and set in your refrigerator until time to use it. Place in moderate oven (350 degrees F.) just long enough to heat thoroughly and melt the sugar on top. This makes 6 portions.

Marron Glace
1 pint whipping cream
½ cup marron glace
¼ cup vanilla syrup from marrons
½ cup sherry
Whip cream until it thickens and begins to hold its shape. Add chestnuts (broken in small bits), the syrup and sherry. Pour in tray of automatic refrigerator and freeze, stirring once or twice during the freezing. This will make 8 portions.

French Meat Loaf
½ pound smoked raw ham, chopped
¼ pound liver, chopped
1 pound beef, chopped
1 cup bread crumbs
2 eggs, beaten
4 tablespoons tomato catsup
3 tablespoons Worcestershire sauce
3 tablespoons green pepper, chopped
1 tablespoon parsley, chopped
Salt and pepper
Have ham, liver and beef chopped at the market. Combine them and add bread crumbs, beaten eggs and seasonings. Mix well and pack in a well greased bread pan. Bake in a moderate oven (350 degrees F.) for 1½ hours. This makes 8 portions.

Creole String Beans
2 green peppers, finely shredded
1 onion, finely chopped
2 tablespoons butter
½ pound American cheese
3 cups string beans, cooked.
Salt
Cayenne.
Remove seeds from green peppers, shred the peppers and cook in boiling water for five minutes. Drain. Sauté onion and peppers in the butter until tender. Add the cheese, cut in small pieces and stir until melted and smooth. Add beans and seasonings and serve when well heated through. This makes 6 portions.

Cheese and Onion Soup
6 medium-sized onions
½ cup butter
2 tablespoons all-purpose flour
½ teaspoon salt
Dash of pepper
Remove shells and cut eggs in half lengthwise. Remove yolks and mash with mustard and ham paste. Add enough mayonnaise to moisten beat well and pile high in the egg halves. This makes 12 portions of two halves each.

Ham Deviled Eggs
12 hard-cooked eggs
½ teaspoon dry mustard
1 small jar deviled ham paste
Mayonnaise
Remove shells and cut eggs in half lengthwise. Remove yolks and mash with mustard and ham paste. Add enough mayonnaise to moisten beat well and pile high in the egg halves. This makes 12 portions of two halves each.

TRAINED FRUIT TREES FOR YOUR GARDEN

If you have tried almost everything else in your garden and crave something different as well as charming, it is quite likely that trained fruit trees will please you. Although not difficult to raise and commonly seen in European gardens, these trees are still rather rare with us. A joy to the eye when in blossom and a joy to the taste when in fruit, they readily appeal to any gardener.

Where economy of space is a factor trained fruit trees are indeed a boon. Taking almost no ground or air space they spread out their branches over wall or fence. But even where space is unlimited you may prefer the trained trees because of their unusual decorative possibilities.

You may have your choice of nectarines, peaches, pears, apples, apricots plums, cherries. The term used to denote training trees in this way is espaliered, from the French word espalier, meaning trellis, and refers to the training of fruit trees for walls, fences, or as borders to the walks of the kitchen garden. Some are trained horizontally, others perpendicularly, and some with branches turned up at right angles from the horizontal. The angles, by checking the growth, promote early fruiting.

When the trees are trained against the wall a space of six to eight inches should be allowed between tree and wall to permit air circulation. The wall should be wired horizontally with about one foot between the wires. When a wall is not to be used a trellis or other support may be easily provided.

Dash of paprika
6 cups hot water
2 beef bouillon cubes
1 cup mild cheese, grated.

Slice the onions crosswise into small pieces and brown in the butter. Add flour mixed with salt, pepper and paprika, stirring constantly for two minutes. Add hot water in which bouillon cubes have been dissolved. Simmer slowly until onions are well done—about ½ hour. Stir occasionally to prevent burning. Add cheese. This makes six portions.

Ham Deviled Eggs
12 hard-cooked eggs
½ teaspoon dry mustard
1 small jar deviled ham paste
Mayonnaise
Remove shells and cut eggs in half lengthwise. Remove yolks and mash with mustard and ham paste. Add enough mayonnaise to moisten beat well and pile high in the egg halves. This makes 12 portions of two halves each.

The trees come to you on frames which should be left on for about a year after planting. This will give them a chance to get well started in the way they are to go, preventing them from lifting up at the angles.

All shoots longer than four inches are to be cut back to two and a half inches about once a month during July, August and September. In the spring and winter the previous year's top growth is cut back to two feet. This causes the tree to produce bearing spurs. There should be between two and three inches between spurs.

It is best for balanced effect to keep the main branches of the trees equal in length. After the desired height has been reached cut back the branches to one eye each year. If they then become too high they can be cut down below the level of new growth and space thus allowed for future new growth. These trained fruit trees may be raised to almost any desired height, ranging all the way from five to fifteen feet.

Peaches and nectarines require slightly different treatment from the other trees. The pruning should be done during the summer. Every new shoot should be pinched to two eyes, resulting in obtaining two new young branches. In the following spring one of these branches should be allowed to bloom and the other pruned down to two eyes. This, in turn, gives the two young branches for the coming year. This practice carried out every year furnishes a constant new supply of young wood. It keeps side branches from becoming too big and taking all the strength. This method almost doubles the era of productivity. During the dormant period the bearing spurs are easily recognized, for all the blossoming eyes are double. For this reason it is easy to decide which bunch to leave. When the side branches of peach trees have attained fifteen inches they should be tied back to permit the sun and light to reach the eyes, as the bearing eyes develop on the new wood during the months of September and October if exposed to the sun.

FORCE OF HABIT

Corporal—This is the worst bunch I've had to drill yet.

Sergeant—That's because yer don't know men, son.

Corporal—Mean to tell me yer knows men better'n I do?

Sergeant—Yep. Take that fellow at the end of the line, frinstance—he's a clerk in civil life. Every time you shout 'Alt, standeasy,' 'e wants to put his rifle behind his ear.

IN THE STUDIOS

Some Sponsors Fail to Realize the Difference Between Persuasion and Force.

As long as we are willing to enjoy the benefits of commercial broadcasting we must accept the objections that go along with it. It is only when the objections overwhelm the benefits that the listener rises in his wrath and objects.

Jack Benny for the comedians and Frank St. Leger, director of the Fireside recitals for the serious programmes, have shown what can be done to soften the sting of commercials. If the other sponsors would understand that the listener refuses to be driven to the nearest drug or department store merely because a script writer inserts the imperative mood in the commercial announcements, there would be few grounds for complaint. Unfortunately, we are still far from that ideal condition.

Children's programmes are badly pock marked with the overwritten commercial. Juvenile listeners have been told that their favorite programmes will not be continued unless mother rushes to the grocery for a box of the product being advertised. This may be stating a true fact, but we have serious doubts that the use of force will bring about the ends desired.

In Adult programmes, one needn't scan the programmes long before locating one that is known for its obnoxious blarney. The objection may be due to the artificial forcefulness of the announcer, or it may be the subject matter of the blurb. Whatever the reason, the fact remains that there is plenty of room for house cleaning before radio is free from its greatest drawbacks, unwise commercials.

Take the Phil Lord programme as one example. "Gang Busters" is a variation of the G men theme. It is well handled, expertly written and carries the weight of authority in the source from which the material is drawn. But the commercials practically ruin the scripts. Instead of inserting the advertising matter into the story at an exciting moment in the narrative, the sponsor would create a higher order of good will by offering his selling talk after the climax, not in the middle of it.

Of course, the man who pays for a programme of this type knows that his thriller will not be tuned out at the height of the thrill, but he should also realize that the listener is then in no mental condition to weigh the advantages of his product and be sold on its merits.

RUST-PROOF PLUMBING

There is nothing more annoying or expensive than to have the interior of the house torn up because you have to open up floors and walls to remove rust-clogged water pipes.

BRASS PIPE NEVER RUSTS

This means that the pipes never become rust-clogged, nor do plumbing fixtures become streaked with rust. Let us make your plumbing lastingly satisfactory with brass piping.

D. J. Shea

55 Years Experience
Plumbing
83 Carleton St. Phone 563-14

IF IT'S

Electrical CALL US

We wire your house complete
We install extra lights, receptacles or switches

We repair your electric washer or vacuum cleaner and all kinds of electric appliances

We also grind your lawn mower, repair your bicycle, make your keys and do all kinds of light machine work

Mills' Shop

84 Regent St. Phone 960

SEEDING TIME

By Jessie L. Beattie
Scatter the seed, farmer,
The sky yields rain
And the good earth waits
To suckle it again.

Scatter the seed, farmer,
The young larks sing,
And the young lambs bleat
To usher in the spring;
And the hungry mouths
Of the world's strange brood
Cry to you again, farmer,
For their daily food!

QUITE HOPELESS

Hard work never killed anybody, said the father.
That's just the trouble, dad, returned the son. I want to engage in something that has the spice of danger in it.

However, this programme is not the only offender nor is it the worst. There are others that in their way are equal trespassers of good radio taste. All that is needed at this time is a device that will register the immediate reaction of the listener to the commercials which are being rammed into his ears. When poor taste hits the pocketbook an immediate correction can be expected.

Build Your New Home with Brick

Listen in on our
Radio Programme

every evening at 7.20 over
CFNB, Fredericton

If you are in a hurry and desire a brand new brick home to move into the first of May get in touch with us immediately as we are in a position to sell you a new brick home on very easy terms.

Good brick work needs no repairs, it never has to be painted, it is good for generations. Lord Tennyson said "When you build make it such that your children's children will be proud of your work" — Build of Brick.

Listen in on our
Radio Programme

every Monday evening at 6.00
p.m. over CFNY, Charlotte-
town, P.E.I.

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

WE WISH TO ANNOUNCE WE ARE
NOW DEALERS FOR

NASH CARS

Lafayette from \$945.00 to \$1130.00

Nash "400" from \$1055.00 to \$1220.00

Nash Ambassador 6 from

\$1335.00 to \$1395.00

Nash Ambassador Super Eight, \$1560.00

F. O. B. FREDERICTON

LICENCE EXTRA

CAPITAL GARAGE

PHONE 206 FOR DEMONSTRATION

COME IN AND LOOK OVER OUR

USED CAR BARGAINS

THIS WEEK

You will find the car you want at a price that you will like to pay.

D. & D. MOTORS

QUEEN ST., FREDERICTON, N. B.

PHONE 286

SPRING...

Is the
Time to Build

which means particularly THIS SPRING
for

MATERIALS AND LABOR
WILL COST MORE NEXT
YEAR

**THE NEW BRUNSWICK
CONTRACTORS, LTD.**