

Spinach Canape
Cook washed spinach in an uncovered kettle for ten minutes. Drain. Chop and season with salt and horseradish. Spread on buttered rounds of bread. Garnish with ring of hard-cooked egg and dots of cheese spread.

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Fredericton, N. B.

Interest to Women

SEASON FOR ICED TEA BRINGS VARIOUS METHODS OF MAKING POPULAR COOLING BEVERAGE

Perhaps the iced tea that I like wouldn't really be properly classified under the category of such for it is rich and sweet, rich with strong tea and tart lemon and sweet with sugar! So you would all enjoy tea were you to take time to prepare it in this fashion.

Iced Tea

Make strong tea, allowing it to stand at least five minutes to draw out all the flavor. Strain over ice and add sugar and lemon juice to taste, pouring the tea and ice from one pitcher to another to be sure sugar is dissolved and lemon is distributed.

Of course the recognized way of making iced tea is to have the glass filled with ice over which is poured the hot tea. The one who drinks it adds sugar and squeezes the little bit of lemon from the slice or wedge as best he can, but usually most unsatisfactorily. Iced tea from a huge pitcher is far more delicious.

But here is another method which I like to mention during the iced tea season. It is remarkable in its smoothness and clearness. In the early morning the dry leaves are mixed with cold water in the usual proportion, stirred well and allowed to stand in the refrigerator for about seven or eight hours. It is cold then and the additional ice necessary is more for atmosphere than chilling.

Why tea turns cloudy in changing from hot to cold is still a mystery which seems to be unexplainable. Possibly it is the chemical change that takes place when lemon juice or acid is combined with it.

Early, when I gave you directions for making the lemonade syrup, I suggested its convenience in making iced tea for there is the fuss of the reamer only once in about 20 times that tea is made. I hope you will have a bottle of this in the refrigerator to thus save time and work.

Something else—often you may be able to get dried up lemons at a bargain price and I suggest your getting them as frequently as possible. Usually the skin is the only part affected by this drying. Again it is economy of time and labor to squeeze the lemons in goodly number and store the juice in the refrigerator. This standing may alter the vitamin content slightly but they seem to be sufficiently plentiful in summer foods so that a slight deficiency in this is hardly harmful.

Tomorrow's Dinner

Fried Meat Loaf
Creamed Potatoes Peas Carrots
Raw Beet and Cabbage Salad
Strawberry Pie
Iced Tea

The strawberry pie is going to give me a chance to answer a request for boiled frosting, for the top of the pie is none other than this double boiler frosting which is smooth and sweet.

Strawberry Pie

Rich pastry
quart ripe strawberries
1 cup sugar
1 egg white
1 tablespoon white corn syrup
6 tablespoons water.
Bake pastry and cool. Place sugar, water, corn syrup and egg white in the top of a double boiler and set over boiling water. Beat with a rotary beater until mixture is thick and will follow the beater up in stiff points. Place washed and well drained berries in the baked crust. Beat

frosting just a trifle longer after removing from the water and pour over the berries. Bake in a slow oven until lightly browned.

This should not stand very long after it has baked, in fact just long enough to cool is the ideal thing.

If you are using the frosting for cake, you'll beat it until it is quite firm, adding a little vanilla before it is spread.

This is not a new pie recipe this year, but one which I have used almost annually. Some of you expect this repetition and are glad when it comes, others, of course, see material for the first time, each time it is printed.

I know you are going to be anxious about the recipe using the meat loaf, so here it is:

Fried Meat Loaf

Slice meat loaf in rather thick pieces and dip in egg diluted with a little water. Roll in dried ground bread crumbs. Let stand for about ten minutes, then fry in a small amount of fat to brown crumbs and heat meat thoroughly.

Because the meat is cooked you'll figure that little cooking will be necessary, but be sure you allow the time for heating through. It will be very unattractive otherwise.

Toss the grated raw beets and the shredded cabbage together and add a little chopped parsley along with mayonnaise or French dressing to moisten well. If you choose French dressing sprinkle a little dry mustard over the top and use, besides, plenty of salt and pepper.

Tried Recipes

Salmon Canapes

Mix salmon with enough mayonnaise to soften. Spread on toast squares and garnish with slices of ripe olives.

Stuffed Celery

Blend pimento, cheese, minced broiled bacon and chopped sweet pickle. Stuff crisp celery heads with this mixture.

Stuffed Celery

Cream together $\frac{1}{4}$ cup grated cheese, 1 teaspoon mayonnaise, $\frac{1}{4}$ teaspoon Worcestershire sauce, and $\frac{1}{4}$ teaspoon salt. Add 2 tablespoons chopped fresh cucumber pickle, well drained. Use inner stalks of crisp celery and fill with cheese and pickle mixture. Sprinkle with paprika. Chill.

Cheese and Anchovy

Blend cream or pimento cream cheese with anchovy paste; spread on small, crisp, slightly salted crackers. Put a stuffed olive upright in the centre of each canape.

Olives Wrapped in Bacon

Wrap a lean piece of bacon around one stuffed olive and pin in place with a toothpick. Leave long end sticking out for a handle. Put olives in hot oven to crisp bacon. Remove and serve. Or, crisp bacon on hot iron skillet.

Caviar Hors D'Oeuvres

Cream together two tablespoons Roquefort cheese and 4 tablespoons cream cheese. Fill celery stalks of 2-inch length, with this mixture. Then, with a knife, make a narrow, lengthwise trench through the centre of each filled celery stalk. Fill trench with small quantity of caviar. Then cover it with some of the cheese mixture, making it rounded. Sprinkle with paprika and serve.

Lr. Queensbury

The men have been doing their statute labor on the highway road under the direction of Supervisor H. M. Ingraham.

The teachers and scholars of school district Nos. 1 and 2, enjoyed a picnic Monday afternoon.

Mrs. A. L. Hood has returned home after spending two weeks at Harvey and McAdam.

Miss Lena Joslin wrote the High School entrance examinations at Keswick Ridge Superior School last week.

Olen Jordan has gone to Royal road where he will be employed for some time.

Miss Marjorie Currie who has been attending school at Newcastle Bridge is spending her vacation with her parents, Mr. and Mrs. Percy Currie.

A number of young people gathered at the home of Mr. and Mrs. Frank Joslin on Sunday evening and enjoyed a sing.

Rev. Mr. Killam had service here Sunday afternoon.

Sardine Canapes

Spread sardine butter on rounds of bread. Place in centre of each a stuffed olive. Arrange border of finely chopped whites of hard-cooked eggs.

DURHAM BRIDGE

A very pleasing event took place in the school here recently taught by Miss Doris Grieve.

Mrs. Chas. Barton of Fredericton created what is to be known as the MacNeill Memorial Fund and presented Miss Lillian Morgan for highest standing with \$5.00. Miss Mavis Moniss and Miss Mary Cleghorn each received \$2.50. Needless to say it is very much appreciated by parents and teacher for such an interest to be shown in the education of our young people in this vicinity.

The school closed yesterday and after a good programme at the school house a picnic was held in the Orange Hall.

Rev. D. R. and Mrs. Chowen and Miss Dorothy of Fredericton, and their guests, Dr. and Mrs. Kurt Passoth and their daughters Miss Anne and Margaret from New York were guests of Mr. and Mrs. Geo. Bradley on Tuesday afternoon.

(Mock Pate de Foie Gras

Spread bread toasted on one side with liver sausage or chicken livers, cooked, mashed and seasoned with salt, pepper and lemon juice. Garnish as desired.

New Brunswick Protestant Orphans' Home

To the Protestant People of York County: Ladies, Gentlemen and Children:

During the interval of the six fiscal years between May 1, 1930, and May 1, 1936, the present \$38,000.00 Bank Overdraft for Maintenance has accumulated. During this same interval we have had on an average from the whole Province, 238 Children in residence every day. Also during this same interval, there were on an average twelve Children in residence every day from York County. Today there are eleven Children in residence from York County.

The Protestant Population of New Brunswick, in accordance with the 1931 census, was 220,121 persons. The Protestant Population of York County was 28,762 persons. Figuring on the basis of the Protestant Population of York County, and of course giving credit for every cent contributed by York County in this interval, and also giving credit on the same basis of population for the proper amount of the undesignated receipts; and the result shows that the Protestant People of York County are responsible for \$10,928.79 of this Overdraft of \$38,000.00.

On May 1, 1930, we had nine children in residence from York County; while on May 1, 1936, we had seven children in residence from York County. During this period twenty-six children were admitted from York County. We therefore helped thirty-five different children on the road to good citizenship from York County in this interval. Also since May 1, 1936, four others have been admitted.

In the interval of these six fiscal years between May 1, 1930, and May 1, 1936, we received from all sources in York County, \$11,803.54. Your County's proportion of the undesignated was an additional \$24,890.39. These two amounts and the amount of your County's indebtedness (\$10,928.79) together, and you get \$47,622.72, your County's share of the cost of operation for the past six years.

To show you the territory within your County covered by the thirty-nine children helped, let us tell you that seventeen of them came from Fredericton; four from Devon, three each from Burt's Corner and West Waterville; two each from Beaver Dam, Doak and St. Croix; one each from Hayesville, Harvey, McAdam, Napadogan, Royal Road and Stanley. Of course children have been in residence from other centres of population within your County and will be from still others in the future.

Let us tell you very briefly the stories about four of these thirty-nine children that your Home helped. One or other of these four stories is typical of each of the other thirty-five.

Three Children, their father having died and their mother having permanently deserted them; their guardian, who was their paternal grandfather, after caring for them in his home for a year, appealed to the Home to care for them; because their paternal grandmother, his wife, then also passed away. These parentless Little Ones were of course what we call nominal boarders. Later on a change of circumstances enabled paternal relatives to divide the care of the children among themselves in their own homes.

Three Other Children; their father permanently deserted them and their mother, many years ago. Their Mother, at domestic work, has paid regularly a reasonable amount per month per child. About a year ago the oldest child reached her fourteenth birthday and left the Home, going to a private home that her mother found for her. Soon for the same reason the next oldest must be otherwise provided for by the mother. While today we still have two of these children in the Home, we will shortly only have the youngest one.

Four Children; their mother died several years ago and soon thereafter they entered the Home. Their father has consistently paid the nominal amount per month per child agreed upon. The two oldest have since passed their fourteenth birthday and have gone out into wage homes. The two youngest are still in the Home and will be for some time yet.

An Unwanted Baby Girl entered the Home when about two months old. Since the child was nine months old she has enjoyed the love and care of foster parents. The child is now six years old and is a blessing to this otherwise permanently childless young couple. True, they are just as great a blessing to this Baby Girl.

Twenty-four of these thirty-nine children were wards, who were entirely dependent upon your generosity; the other fifteen were nominal boarders, for whom an average of \$4.80 per month has been paid. Of the eleven today in residence, seven are nominal boarders and four are wards. These eleven children are crying to you to supply them with their necessities.

Please not only send in at once, to the Treasurer, P. O. Box 796, Saint John, N. B., your own Contribution; but also ask a few others to do likewise. Thanking you in anticipation of your so doing; believe us to remain, on behalf of these Little Ones,

Yours very truly,

JAMES W. BRITTAIN, President.
H. USHER MILLER, Secretary.

THEATRE of the AIR

SATURDAY'S PROGRAMMES

CFNB, FREDERICTON, 550 K.
7.40—The Listening Post
8.00—Musical Clock
8.30—M. M. A. Talk
9.00—Birthday Program
9.30—Concert Songs
9.45—Morning Concert
10.15—Thor Program
10.45—Enterprise Laundry 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—Dance Music
5.30—All Request Program
6.00—Band Parade
6.15—Canada Cement
6.30—C. C. M. Program
7.00—MacDonald Program
7.00—Valley Motors Program
7.10—News Bulletins
7.15—Souvenirs In Rhythm
7.30—Captain Jack
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
9.00—Le Cercle Molier
10.00—Musical Merry-go-Round
10.30—Lloyd Huntley's Orch.
10.45—Canadian Press
11.00—Across the Border
11.30—Horace Lapp's Orch.
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
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 Caravand Band
8.00—Harry Reser and Eskimos
7.15—Eleana Monesek 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

Motoring Hints

In addition to the first aid kit, carry a few handy medicines along: soda-mint tablets, your favorite laxatives; acetyl-salicylic acid tablets for headache; 10 per cent neo-silvol or argylol for inflamed eyes or a cold in the head; an eye dropper, rubbing alcohol, sunburn applications, spray and solution for warding off mosquitoes.

If sickness comes on when traveling it is but natural to endeavor to "push on" for home or familiar destination. Sometimes this may mean dangerous delay and it is much safer to consult a local doctor, even though a stranger, than to waste precious hours. The local public hospital could submit a list of competent doctors for your choice.

BEATTY RECEIVED BY HIS MAJESTY

LONDON, July 3—Sir Edward Beatty, president of the Canadian Pacific Railway, was received in audience by the King at Buckingham Palace.

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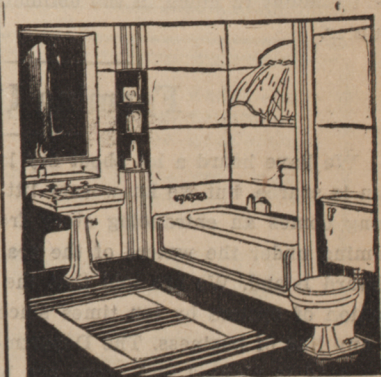
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