

## Paint Up Clean Up!

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Unexcelled Banquet Facilities  
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The professor returned home very pleased with himself. Greeting his wife he said: "Ah, my dear, I went to the lost property office and got that umbrella I had left in the train." "Splendid," said she. "Where is it?" "Pardon?" queried the professor, somewhat confused. "Er—I'm afraid I don't—that is—I must have left it in the train again."

# CLEAN UP - PAINT UP and Make Your Garden Beautiful

## Of Interest to Women

### SUCCESSFUL BUFFET SUPPERS

You will find this supper simple and quick to prepare.

Stuffed Tomatoes Oliviers  
Hot Battered Rice  
Scallions and Radishes  
Cloverleaf Rolls  
Graham Cracker Torte  
Coffee

For spring, summer and hot days, here is a refreshing suggestion.

Supper Salad  
(Potatoes, eggs, vegetables, shrimp)  
Hot Battered Whole Wheat Rolls  
Celery Olives  
Strawberry Shortcake  
Coffee

This menu also makes an excellent warm-weather meal.

Curry of Lamb Bengal  
Buttered New Peas

Spring Vegetable Salad  
Hot Parker House Rolls  
Assorted Relishes

Rhubarb or Strawberry Charlotte  
Angel Food Cake

or Apple Cheese Tarts  
Coffee

Mixed Nuts Mints  
Stuffed Tomatoes Oliviers

8 large tomatoes  
½ cup all-purpose flour

½ cup butter, melted  
4 cups milk

24 ripe olives  
8 hard-cooked eggs, sliced

4 slices crisp bacon, chopped  
Salt and pepper

Few grains cayenne  
¼ teaspoon curry powder

1 cup grated cheese  
Wash tomatoes and scoop out the

centres to form a cup. Make a white sauce by blending the flour with the

melted butter and gradually adding the milk. Cook together slowly for 5

minutes, stirring continually. Mix ½ cup of this white sauce with the eggs,

olives, bacon and seasonings. Fill the tomatoes and bake in a moderate oven

(350 degrees F.) 15 to 20 minutes or until tomatoes are tender but not

broken. Add cheese to remainder of the white sauce in the top of a double

boiler. Stir until well blended and serve with the stuffed tomatoes. This

recipe makes 8 portions.

Graham Cracker Torte

2 cups marshmallow whip

½ pound dates, chopped

1 cup pecans, chopped

½ cup light cream

3 cups graham cracker crumbs

3 squares melted unsweetened chocolate.

Mix the marshmallow whip, the dates and pecans with enough cream

to hold the mixture together. Add 2 cups of the graham crackers which

have been crushed. Shape in a roll, adding more cream if necessary to

make mixture of a soft consistency. Then roll in the remaining cup of

crushed graham crackers and pour melted chocolate over it. Let stand in

refrigerator and serve with whipped cream if desired. This makes 12 portions.

### Supper Salad

2 pounds boiled potatoes, sliced

1 onion, chopped very fine

1 small can pimientos, chopped fine

6 hard-cooked eggs

Salt and pepper

1 cup Sour Cream Dressing

1 cup mayonnaise

1 head lettuce

1 can asparagus tips

1 green pepper

2 or 3 tomatoes, sliced

½ pound fresh boiled shrimp

½ cup fresh peas, cooked.

To the sliced potatoes add the onion

pimientos and 4 of the hard-cooked

eggs, finely chopped. Season with salt and pepper to taste. Over this pour

Sour Cream Dressing and half of the mayonnaise; mix well. Arrange the

potato salad on a large platter in a nest of lettuce, making a smooth

mound. On this arrange stalks of asparagus and long strips of green

pepper to make symmetrical sections. On the top centre lay a large slice of

tomato with a slice of egg on it. Then put tomato and egg slices symmetrically in between the asparagus

bars so as to cover the mound. Round the salad on the rim of the platter

arrange pink shrimp and bright green peas. Serve with remaining mayonnaise. This makes 6 to 8 portions.

### Sour Cream Dressing

½ pint thick sour cream

1 tablespoon vinegar

1 tablespoon prepared mustard

Salt and pepper

Thoroughly combine ingredients, seasoning to taste with salt and pepper. This makes 1 cup of dressing.

### Curry of Lamb Bengal

2 pounds lean lamb, cut in 1-inch squares

2 teaspoons salt

2 teaspoons curry powder

6 tablespoons butter

3 medium-sized onions, chopped

½ clove garlic

4 tablespoons all-purpose flour

4 cups stock, or

4 cups hot water and 2 bouillon cubes

4 tablespoons moist shredded coconut

Juice of one lemon

4 cups rice, cooked

Season lamb with salt and curry powder. Melt butter in a skillet, add

the meat, chopped onions and garlic. Cook slowly until all moisture has

evaporated. Then add flour, mix well and cook for about five minutes. Stir

in the stock or bouillon cube broth and simmer, covered, until well

cooked, about 30 minutes. Add shredded coconut and lemon juice. Serve with

rice. This recipe makes 6 portions.

### Spring Vegetable Salad

1 large cucumber, chopped

2 heads lettuce, sliced

6 radishes, sliced

½ cup celery, chopped

½ head chicory

1 Bermuda onion, sliced thin

1 green pepper, cut in strips

4 tomatoes, peeled and quartered

1 head romaine

½ cup French dressing

Combine all ingredients except romaine. Pour French dressing over and

serve in salad bowl with romaine arranged around the edge. This recipe

makes six portions.

### Rhubarb Charlotte

1 pound pink rhubarb

1 cup granulated sugar

1 cup canned pineapple juice

2 tablespoons gelatin

¼ teaspoon salt

1 cup whipping cream

12 1-inch pieces rhubarb, steamed

¼ cup powdered sugar

Wash rhubarb (do not peel) and cut into small pieces. Put in large

saucepan, add sugar and ½ cup of the pineapple juice. Bring to a boil, cover and

allow to simmer for 15 minutes, or until rhubarb is very soft. Strain

through sieve, pressing pulp through also. Pour remaining ½ cup of

pineapple juice into a bowl, sprinkle gelatin over it and allow to stand until

softened. Add hot rhubarb with salt and stir until dissolved. Chill until it

begins to thicken and then add cream (unbeaten). Place in bowl of cracked

ice or ice water and beat with rotary beater until thick and fluffy like

whipped cream. Turn into mold which has been rinsed with cold water and

chill until firm. Unmold on serving platter and garnish with 1-inch pieces

of rhubarb which have been steamed about five minutes, then rolled in

powdered sugar. This recipe makes 6 portions.

Apple and Cheese Tarts

Plain pastry

6 to 8 tart juicy apples

1½ cups granulated sugar

½ pound cheese, finely sliced

½ teaspoon nutmeg

Line 8 small muffin pans with plain

pastry. Fill each with thinly sliced

apples, sugar and cheese. Sprinkle with cinnamon and nutmeg. Cover

each with strips of pastry and bake 30 to 40 minutes in a moderate oven (350

degrees F.) or until pastry is browned and apples are tender. This makes

eight tarts.

### Grease on the Carpet

It is probable that you frequently feel the need for a practical and efficient

method of removing oil and grease spots from floor coverings. It is

so easy to get such a spot on your best rug and it does appear such a

blemish on the handsome surface. But really it isn't at all difficult to remove.

There are undoubtedly several methods used, all indifferently effective,

but here is one that is simple, easy and efficient and will in no way fade

nor injure the rug.

It is really very easy to remove a grease spot by this method and the

longer the spot has been in the rug the easier it is to remove. Simply rub

talcum powder or French chalk into the spot thoroughly. Then remove the

powder with the electric sweeper. Repeating this operation several times

will completely remove the spot.

In the event that this should fail to take out the spot it is due to the

fact that the grease is too hard. This can be remedied by ironing with a

hot iron after first, of course, dusting with the powder. This will melt the

grease and allow it to be absorbed by the powder.

### To Remove Stains

Stains caused by fresh fruit are quite easily removed if cold water is

applied while the marks are still moist. But often it is not possible to

deal with the stain immediately if it has been made, and it may be dry

before it can be touched.

Soap should not be used, because the alkali in it may fix the stain in the

fabric. By far the best plan is to stretch the material over a basin and

then pour nearly boiling water over the mark.

Tea stains may be removed from fine linen with glycerine. Rub the

stained portions with a soft rag dipped in glycerine and then wash.

Chocolate and Cocoa—Wash in cold water, then in boiling water.

Coffee—Pour boiling water through. Cream and Milk—Use cold water,

then soap and cold water.

Egg—Use cold water.

Iron Rust—Cover with lemon juice and salt, then put in the sun.

It Pays to Advertise in The Daily Mail.

## ARCHITECT SHOULD BE CONSULTED IN BUILDING HOME

Prospective Owner-Builder Will Save Himself Trouble, Expense and Many Disappointments.

There is an old saying that if a thing is worth doing at all it is worth doing well. Apply this adage to the

building of a house, and it becomes really tangible. Not only does it mean

a well built house in a good locality, but it implies care and thoroughness in

the selection of the type of house, its design and construction, all the little

things that go towards making it not only a house, a place to live, but a

home. There is another point: a house is an investment, and if the owner-

builder is not fully satisfied with the results, does not get the best value

for his money, it will not have been, strictly speaking, a good investment.

It stands to reason, therefore, that anything the prospective home owner

can do to avoid mistakes his inexperience may lead him to make should

be done. The average person knows nothing about house construction or

design when it comes to the fine point. He knows what pleases him, what he

dislikes, and, more than likely, has a rough idea of what he wants in the

way of features.

But there, not being an expert in such matters, he has to stop. If he

is wise, he goes straight to an architect, tells him how much he can

afford to invest, or what he can borrow under the Dominion Housing Act,

and gives him his general idea and requirements.

The architect's advice and supervision may add slightly to the cost

of his house, but at least the owner will be satisfied with it and will

have saved himself money, time and disappointments.

### Common Traps

There is another very common trap into which many owner-builders fall.

They see a house plan in a paper or magazine, admire it, and finally

become possessed of it. It's the house they want and the house they are

going to build. So they cut out the plan and take it to a builder, the idea

being to save money. And so a house is built; not the house, in nine cases

out of ten, but just a house. It has taken longer to build, it has cost

more than anticipated, and while it may be correct as far as can be seen

from the floor plans and picture the

## Dreaded Disease

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builder worked from, just the same, there is something wrong. It doesn't look just as the owner thought it would.

And so the builder gets the blame. But it is not his fault. He did the best he could with the picture and rough outlines that he was given

for the Canadian climate, or for building conditions here. In any case the builder lacked complete

specifications. He had to rely on his own judgment and his own imagination to fill in the gaps.

But what about the owner? He has to live in it. Perhaps he won't be able to afford building another

house for 20 years, perhaps never. He begins to see that the ideas

which looked so pretty in a little sketch were far from practical in the actual house. He begins to

think it might have been wiser, and cheaper, to have consulted a good architect in the first place. It's too late this time, but if he ever builds

again—

### AGED BY TIME

A housewife had tried the butcher's patience before she decided on her purchase. "But," she said, "I don't think this is lamb. It looks to me like mutton."

"I'm sorry, madam," the butcher replied, "but it was lamb when I showed it to you first."

## What Did The Wood

Listen in on our  
Radio Programme

every evening at 7.20 over  
CFNB, Fredericton

The Woodpecker discovered that brick was a wonderful thing for cutting down his bill.

The charming little woodpecker is the