THE DAILY MAIL, FREDERICTON, N. B. FRIDAY, OCTOBER 23, 1936

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Dress Up

The new Fall and Winter Samples are here and we invite your inspection.



65 Carleton. St.

Exclusive Agents for "TIP TOP TAILORS" and "CLOTHES OF QUALITY"

We clothe the best dressed men you meet

sible.

Where morning tiredness is due to indiscretions in diet on the previous evening I advise a dose of salts, and light meals during the day. Loss of sleep may be made good the

ABOUT SPOTS! Everyone agrees that spots can be either good or bad-it all

depends where they are located. For instance, they look fine on a leopard — but on that suit or dress, it's just too bad. But everyone agrees that **Fashion** Plate Cleaners is a GOOD SPOT to have them taken out. Cor. Regent and King Streets Phone 945

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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 LICENSE EXTR

CAPITAL GARAGE PHONE 206 FOR DEMONSTRATION

THE 'GARDEN OF EDEN'

(By Marjorie Mills) Everybody likes to have dates, but salt and flour. Mix the dates and nuts at first you don't succeed, cry, cry following night. One night's good "in the best of families" they're never through the flour with finger tips. again. sleep is sufficient to make up such made without an introduction. The Beat the eggs until light

loss, after which the best plan is to best of the "edible dates" need no in- Beat in the sugar gradually. Stir return to normal as quickly as pos- troduction, because most of us are in the dry ingredients, nuts and dates. familiar with the gay red and orange Spread the mixture evenly over shalpackages of the Dromedary date -- low pan, which has been lined with those plump, juicy, vitamin-rich fruits paper, or well-greased and dusted with of Arabia. Dromedary dates are the flour. Bake in a moderate oven (350 only ones which are pasteurized-and degrees F.) for 30 minutes, or until that means they are as pure as milk the surface will spring back when and as safe for the whole family. They pressed lightly with the forefinger. quirement of modern marriage. Too

are the only dates to be given the Cut into strips four inches long by Seal of Acceptance of the American one inch wide. The strips may be Medical Association. rolled in confectioner's sugar. Makes

Date Bread

Date Pie

1 cooked pastry shell

2 tablespoons orange juice

2 tablespoons powdered sugar

Cook dates and cold water together

in saucepan until a thick paste is

formed. Remove from the fire and add

1 cup whipping cream

1 package dates

1 cup cold water

Dried right on the tree by the sun 18 bars. -which seals in their goodness and

turns their natural sweetness to eas- a 1 cup scalded milk 1/2 tablespoon salt ily digested invert sugar, the golden 1/2 tablespoon shortening fruits are a source of concentrated energy and are sweet enough to sat-2 teaspoons sugar sfy the most craving molar. 1/2 to 1 yeastcake They contain plenty of iron for the 1/2 cup lukewarm milk or water

blood, calcium for the teeth and bones, 4 to 41/2 cups flour. along with other valuable minerals One package (10 ounces) dates, cut

and vitamins A and B. They are mild- in eighths. Pour scalded milk over mild oheese-cream cheese may be ly laxative in effect and their taste the salt, shortening and sugar in a used-and serve on lettuce with salad will convince anybody of the truth of large mixing bowl. Cool until luketheir Garden of Eden origin. Drome- warm. Add the yeast which has been dary dates are said to come from that softened in lukewarm milk or water. very spot, where our first parents sat Stir in flour to form a soft dough. Knead on a lightly floured board until neath the palm tree! Inak, known before the war as Mes- smooth and elastic. Place in a lightpotamia, is probably the site of the ly oiled bowl. Cover tightly and let priginal Garden of Eden, and it is rise in a warm place (80 degrees F.) here the world's best dates are grown, until dough has doubled in bulk, then

picked and shipped to America to be knead dates into dough and shape in- SANTO MONICA, Calif., Oct. 22-Pofed to the children, made into tortes to a loaf. Place in oiled pan; let lice reported today they had preventand salads and all things delecatable. rise until light (about one hour). Bake No preservaties or insecticides are in a hot oven (425 degrees F.) for 35 Breadner, unempliyed son of the late ever used on the dates grown in Irak. to 45 minutes longer. Makes one large Robert W. Breadner, former com-And now that you've heard the loaf.

omantic tale of Dromedary dates, don't you want to try them in one

or two of these delicious recipes? Date and Nut Bars 3/4 cup flour 1/2 teaspoon baking powder. 1/2 teaspoon salt.

2 eggs. 1 cup brown sugar. 1/2 cup chopped nut meats. 1 cup (1/2 package) pastuerized orange juice and let stand until cold.

Just before serving pour into baked

n facts. "They are too sensitive and touchy. "They whine so much--many a wo-| Mix and sift the baking powder, man seems to have as her slogan 'If

"They are too argumentative-wo-

nen have a nasty way of insisting up-

discrimination.

courses.

"They so often possess the crepehanging impulse-many a woman suffers from chronic palpitation of the tongue, as she tells you about her nervous breakdown, her sorrows, her self-denials, her worries.

"They do not keep abreast of the times-companionship is a major remany women stop mental growth at the time of their marriage.

Like Socrates, Dr. Hagedorn concludes: "Marry by all means. If you get a good wife you will become very happy; if you get a bad one you'll become a philosopher-and that is good for every man."

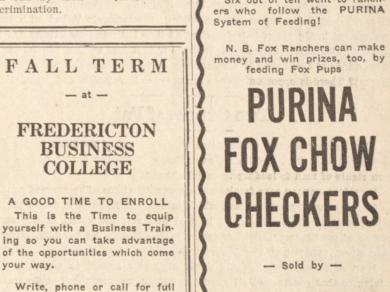
shell and cover with sweetened whip ped cream

Try Dates With Cheese Stuff pitted dates with any soft,

dressing for a quick salad. These cheese-stuffed dates are an admirable food and lend a 'partified' note to your other salads. Dates stuffed with peanut butter moistened with orange juice are favorites for salad, or may be used for sandwiches.

ed the suicide of G. W. Michael missioner of taxation in the Canadian department of finance.





money and win prizes, too, by feeding Fox Pups PURINA FOX CHOW CHECKERS - Sold by -A. H. VANWART & SON

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