

THERE'S LIFE
in your
OLD CLOTHES YET
Fall Suits and Overcoats will
be needed for cold September
nights.
And OUR Cleaning Methods
make them LOOK LIKE NEW.
Fashion Plate
Cleaners
Cor. Regent and King Streets
Phone 945

DR. A. A. ROWAN
General Practice
Ear, Nose and Throat Surgeon
Phone 321
117 YORK ST.
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 down-
stairs 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 553-11

PERFECT CLEANING PROCESS

Our Patrons have vouched for our
SERVICE

Buzzell's Dye Works

PHONES 487 or 365-11

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

LICENSE EXTRA

CAPITAL GARAGE

PHONE 206 FOR DEMONSTRATION

GREATER PRODUCTION OF AUTOS IN JAPAN

As a result of recent legislation in Japan having to do with the promotion of a national motor car industry, a Japanese motor car company which manufactures the Datsun car has decided to enlarge its plant capacity to 12,000 cars annually, and also to erect a factory capable of turning out 6,000 standardized cars a year of the Ford and Chevrolet types, with an ultimate outturn of 20,000 a year, according to the Industrial Department of the Canadian National Railways.

A and B were having a round of golf, and were both searching for A's ball, which was lost in the rough. After a minute or two A says: "I got my ball."
Now what ought B to do, knowing all the time that he has A's ball in his pocket?

FALL TERM

— at —

**FREDERICTON
BUSINESS
COLLEGE**

A GOOD TIME TO ENROLL
This is the Time to equip
yourself with a Business Training so you can take advantage of the opportunities which come your way.

Write, phone or call for full
information regarding our
courses.

F. B. Osborne, Principal,
Fredericton, N. B.

Fire Side OR Moonlight?

The ballroom or the
beach—

there is a distinctive flair 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**
Tel. 1144

... OF ... Interest to Women HOW TO MAKE MOST OF LEFTOVER ROAST

Recourse to Hash, Tasty as It Is, No Longer is
Necessary as Modern Short-cuts and Prepared
Food Offers All Sorts of Combinations, Both
Hot and Cold.

(By Marjorie Mills)

Time was when hash was sure to follow Sunday's roast as the easiest left-over dish for a busy wash-day. But today, with all kinds of short cuts and prepared foods so easily combined with left-overs to make delicious meals, Sunday's left-overs, or left-overs from any day—need not indicate hash, even though hash can be awfully tasty, and we're by no means tossing aside its virtues.

Cold and hot combinations of all kinds are possible from the end of the roast, tempting hot pies, cold salads, cold meat cuts, casserole combinations and crispy croquettes. For easy service, veal or ham a la king, or creamed lamb over toast or toasted rolls makes a delightful hot contribution to the menu.

Be sure you take proper care of the roast after its first hot service. Drying takes place very rapidly when meat is cut and warm. It also dries very rapidly when left uncovered in very low temperature refrigeration. Immediately gather all the cut pieces and crispy trimmings and place them with the drippings in a bowl or on a plate. Cover thoroughly but not tightly, with a bowl or waxed paper. This loose covering allows a little air circulation but prevents drying.

The left-over fat and drippings are utilized in gravies or sauces, and should never be discarded. The bone, if any, makes excellent meat broth to be used for a foundation for vegetable soup, tomato bouillon or cream soups. Use the small scrappy pieces of lean for sandwich fillings, in omelets or in croquettes, where the meat is ground before using. The larger lean pieces may be cut or sliced for reheating or use in salad.

Re-Heating Rules

In re-heating meats which have been cooked once, remember these simple rules: Cook as little as possible. Just re-heat. Protect the meat from toughening by protecting with layers of sauce or other food. Never fry slices of left-over roast.

Slices of lamb, veal, beef or ham cut thin from a cold roast are perfectly delicious when re-heated quickly in a barbecue sauce suited to the specific meats. Served with baked or creamed potatoes and a crisp vegetable salad, this makes a most appetizing meal.

Little meat pies or mixed meat and vegetables baked in individual casserole baking dishes with biscuit or pie crust top are not only good, but good looking as well. Curries are frequently used because too few people are acquainted with this delicious seasoning. Cut beef or veal mixed into a curry sauce and served over flaky boiled rice is a new one to try on your family.

Lamb Curry

2 cups cold cubed lamb
¼ cup lamb fat or drippings
¼ cup flour
2 cups water
Salt and pepper to taste
½ teaspoon curry powder
Boiled rice

Melt meat drippings, add flour and let brown slightly. Stir in water, let thicken and season with salt, pepper and curry powder. Add lamb and let heat. Serve over hot boiled rice.

Beef in Barbecue Sauce

¼ teaspoon white pepper
4 teaspoons sugar
2 teaspoons Worcestershire sauce
½ cup catsup
½ onion sliced
1 teaspoon mustard
1 teaspoon celery salt
1 teaspoon paprika
4 tablespoons vinegar
1 tablespoon butter
¾ cup water
1 teaspoon tabasco sauce
Melt butter, add chopped onion and let cook until onions are clear. Add dry seasonings, then add vinegar, catsup, water, tabasco and Worcestershire sauce. Bring to a boil. Slice beef in even slices and heat quickly in the sauce. Serve with baked potatoes.

Iced Russian Coffee

1 square chocolate
3 or 4 tablespoons sugar
Pinch of salt
1 cup rich milk or light cream
3 cups extra strong coffee
Melt chocolate in top of double boiler. Stir in sugar and salt, add milk or cream gradually. Continue cooking 5 minutes, stirring constantly. Chill, add coffee, serve in tall glasses.

Apple Recipe

Will you kindly print a recipe for apple pan dowdy? Doubtless it has been printed many times, but I have never found it.—Mrs. H. H. S.

Apple Pan Dowdy

2 cups sliced apples
¼ cup molasses or brown sugar
1 cup cake flour
1 teaspoon baking powder
¼ teaspoon salt
1 egg
¼ cup milk
Grated rind of ½ lemon or ¼ teaspoon lemon extract
¼ cup melted shortening
½ cup sugar

Place the apples in a layer on the bottom of a greased baking pan; cover with molasses or brown sugar. Make a batter as follows: sift the flour, baking powder and salt into a mixing bowl; add the remaining ingredients and stir vigorously until smooth. Pour the batter over the fruit and bake in moderate oven, 350 to 375 degrees F. for about 35 minutes. Loosen from the sides of the pan with a spatula; invert on a large serving plate. Serve with hard sauce, foamy butter sauce or with cream. Makes 4 to 5 servings.

Hard Sauce

¼ cup butter
¾ cup confectioner's sugar
1-2 teaspoon vanilla
½ teaspoon hot water

Rub the butter with the back of a spoon until very creamy; stir in the sugar very gradually; stir in the vanilla also gradually. Stir in the hot water a few drops at a time to prevent separation of the sauce. Pile lightly in a serving dish; chill thoroughly. Makes 4 servings.

This sauce may be garnished with nut meats, shredded candied cherries or a sprinkling of nutmeg or cinnamon.

Foamy Butter Sauce

½ cup sugar
½ cup butter
2 teaspoons water
1 egg, beaten
½ teaspoon vanilla
Stir the sugar, butter and water together in a saucepan over low heat until well blended. Keep warm. Just before serving, stir in the beaten egg and vanilla. Makes 4 servings.

THAT "DRANG NACH OSTEN"

New York Herald Tribune: The more Mr. Hitler succeeds in convincing the world that he actually contemplates no German aggression on the Western front for at least a generation, the more significance must be attached to his gestures toward the East. German opinion seems to have accepted the loss of Alsace and Lorraine. There is little doubt that Mr. Hitler would sincerely attempt to uphold an agreement with France pledging non-aggression for twenty-five years. But each new move on the Eastern front acquires, in consequence, greater interest.

Bus Conductor—How old are you, little girl?

Little Girl—If the corporation does not object, I'd prefer to pay full fare and keep my own statistics.

FOR THE CANADIAN TRADE PACT

Boston Christian Science Monitor: If cheese producers in the Northwest still protected by a 50 per cent duty are to be frightened by the competition of Canadian producers on much the same standard of living, and if a presidential candidate can make the importation of one-hundredth part of American cheese production look like a major disaster to the national economy, then the hope of getting the nations out of the economic trenches is indeed remote.

Mothers!

Don't take chances
with colds... rub on
VICKS
VAPORUB

RED ROSE TEA "is good tea" — the very name means Quality

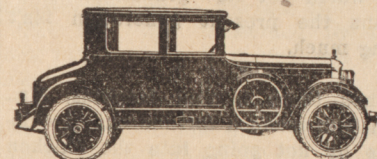
36-5

AUTO TOPICS

By Harry E. Porter

Former Technical Lecturer with Gen. Motors and Chrysler

— Now With —
CREIGHTON & SMITH, LTD.



Chrysler has announced its new models with lower bodies and more stream-lining.

You may buy a "Hillman Magnificent" ten horsepower for £183—in England, but take plenty extra with you to buy the license, \$100 anyway.

Safety glass will be used in practically all 1937 cars.

Drive carefully.

THE CLUTCH

The clutch in your motor car is for the purpose of separating the engine power from the rear wheels. Modern clutches are single plate with two facings, one of moulded material. Moulded material is always placed next to the flywheel for the purpose of greater heat dissipation through the greater mass of metal.

Clutch pressure is controlled and maintained by usually six coil springs that press the facings against the flywheel when the clutch pedal is up. Depressing the pedal simply releases the pressure of the springs, thus enabling the clutch to slip. Care must always be taken to be sparing with the grease in the clutch bearing, as grease upon the clutch facing will cause a grabby clutch, which can only be cured by relining the hub.

The softening effect of clutch engagement is provided by curved blades in the clutch hub and the ingenious method of stagger-mounting the lining.

I want you to always be sure to have pedal clearance between pedal arm and the toe-board to prevent clutch slipping and burning.

QUESTIONS AND ANSWERS

Q.—The fuse in my 1933 car keeps blowing out. I have now put a piece of wire in the clip. Is this all right or will it hurt anything?—F. L. Fredericton.

A.—You have a direct short, ground or a loose connection in one of the circuits. The fuse in this car controls only the horn and lights. Look for trouble in these circuits and remove wire in fuse clip and replace with fuse as soon as possible.

Q.—What causes the clutch in my 1931 car to slip?

A.—See above article, although your clutch may be worn out and need re-facing.

ONE-MINUTE SAFETY TALKS

The automobile is here to stay—and I'm glad of it.

There isn't greater crank in the world than I am on the subject of careful driving, but, at the same time there isn't a greater friend of the automobile.

The automobile puts zest into modern life. It gives the city dweller the country and it gives the country dweller the city. I thoroughly enjoy a long motor trip. And I don't need to defend the motor car as a pure transportation device for transaction of business and movements of merchandise.

Automobiles are away ahead of most of the people who drive them. The mounting toll of automobile killings and injuries leads some folks to say that "something will have to be done about the automobile."

I say that something will have to be done about people.

Statistics show that in a relatively small percentage of accidents is it the car's fault. A car is not to blame if its owner has neglected its brakes, lamps or tires—or if he drives like a wild Indian on a rampage.

A car is not to blame if its owner abuses the power it gives him, regards it as a toy instead of a fine transportation instrument, or gets drunk on speed instead of practicing caution and discretion and moderation when he takes the wheel.

Central Kingsclear

CENTRAL KINGSCLEAR, Oct. 1

The weather for the past few days has been very cold and disagreeable. The farmers are busy digging their potatoes, which is reported to be a good crop.

A number of persons from this place attended the Stanley Fair last week and also the Woodstock exhibition.

Mr. and Mrs. W. G. Usher and son Billie were visiting relatives in this place on Saturday and Sunday.

Miss Anna Cliff is spending a few days at her home here.

Friends of Rev. H. M. McGibbon and Mrs. McGibbon of Albert, will be sorry to learn that Mr. McGibbon is critically ill at his home there.

Miss Genevieve Goodine has returned home after spending a fortnight with friends in Presque Isle, Maine.

Mrs. Ralph Kilburn has sufficiently recovered, after her serious accident, to be able to be around again. Mrs. Kilburn spent a day recently the guest of friends at Southampton.

Mrs. Hugh Young of Brockway, was calling on Mrs. Frank Kilburn, one day last week.

Friends of Alex. Martin are sorry that he is not feeling as well as they would like to hear.

A number of men from here are employed by the Currier Construction Co. and are working on the highway from McKinley Ferry to Upper Prince William.

Mrs. Bamford has returned home, after a few days' visit to Mrs. Herbert Hatfield, Island View.

Miss Estella Fox spent the week-end with her sister Miss F. Fox.

Mrs. Jas. Grey who has been seriously ill for several months, is showing some improvement recently.

One case of whooping cough is reported in this place, Ruby Gallagher being the victim of the disease.

"NEWFOUNDLANDINGS"

Schenectady Union Star: Newfoundland is at the western end of the "short circle" which aviators follow in making their flights from Europe to this country. The final take-off in going from this country to Europe in Newfoundland, whether fliers actually touch the land there or not. The shortest hop is between the land's end on each side of the ocean. Sooner or later, necessity will dictate airdromes at the extremities of this hop which spans the ocean.

Delinquent Taxes

EDITH H. BURDEN
Parish of Queensbury
York County, N. B.

Notice is hereby given that unless the Rates and taxes assessed in the Parish of Queensbury, in the County of York, N. B. together with expenses of advertising, etc., are paid to me within twenty days (20) from the first publication of this notice, the Real Estate of such property therein mentioned will be sold for recovery of the said taxes and expenses.

Delinquent Parish and County Taxes.

Delinquent Road Taxes.

Delinquent School Taxes.

The amount is on file at the office of the Secretary-Treasurer, County Court House, Fredericton, N. B.

J. S. SCOTT,
Secretary-Treasurer
Municipality of York.

SURROUNDED BY THE COMFORTS OF MODERN LIVING

Present-day married couples are wise—they don't need to dread the winter.

SHE doesn't spend half the day running down to the basement to fix the furnace.

HE has no half-frozen, shuddering look on his face when he gets up at 7.00 on winter mornings.

BECAUSE they have a wood burning

McCLARY'S MAGNET FURNACE

Sold by

A. J. GUNTER

Phoenix Square — Tel. 290

ARTHUR F. BETTS

Plumbing and Heating
QUEEN ST. PHONE 512

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When planning that next
Bridge or Birthday Party call
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priced novelties suitable for

Prizes and Gifts.

Also Souvenir Gift Suggestions
for the out of town friends.

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Get your Hair Permanent
Waved with the latest wireless
permanent machine.

LIDO

No burns, no discoloring of the
hair. The latest French process
in lotions will give your hair
a beautiful, fresh, lasting curl.
We have a special advertising
price for this new French lotion
with wireless Lido machine—no
wires on the head.

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WATER and MARCEL WAVE
SHAMPOO and MASSAGE
of all kinds at

**Parisian Beauty
Parlor**

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337 KING ST.

FOX FAX FOR FINE FURS

When pelting time
comes those wide-
awake breeders who
have been using

**PURINA
CHECKERS**

for Fox Feeds are
going to have top
price pelts. This isn't
a guess—breeder re-
sults already prove it!

You Can Be One of
the Lucky Ones
Yourself

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& SON**

FREDERICTON, N. B.