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... OF ...

Interest to Women

FROM JUNE TO JANUARY

Fresh Fruit Flavors May Be Carried Through to
MidwinterJust think how amazing it is that
in June you can make jellies and
jams with bottled fruit pectin short-
boil methods that will carry the deli-
cious fragrance and flavor of fresh
June berries right through to the
frostiest January morning—because
this short-boil method does not de-
stroy the fresh flavor as the old-fash-
ioned long-boil methods did.Midwinter breakfasts are immen-
sely improved by some bright colored
flavorsome berry jelly or jam with
the toast or hot muffins—it is like a
reminder of a fragrant June breeze to
cheer one on a zero morning.Now is the time to make these
lovely Canadian berries into jams and
jellies that will taste so good in cold
weather. With bottled fruit pectin,
the process is easy and sure of suc-
cess. Short-boiling preserves all the
luscious flavor of strawberries or
raspberries as we can use them when
they are fully ripe and at their best
and not have to use them under-ripe
as we used to in the days of long
boiling methods. The women who let
these berry days go by without mak-
ing some jelly or jam will be sorry
later on—indeed, she'll feel she was
a shirker to miss it.

Strawberry or Raspberry Jelly

4 cups (2 lbs.) juice
7½ cups (3¼ lbs.) sugar
1 bottle fruit pectinUse only fully ripened berries.
Crush thoroughly and drip through
jelly bag. Do not drip overnight as
uncooked juice ferments quickly.
Measure juice and sugar into large
saucepan, stir, and bring to a boil. At
once add pectin, stirring constantly,
and then bring again to a full rolling
boil and boil ½ minute. Remove from
fire, let stand one minute, skim,
pour quickly. Cover hot jelly with
film of hot paraffin; when jelly is
cold, cover with 1-8 inch of hot par-
affin. Roll glass to spread paraffin
on sides. Black raspberry jelly sets
slowly. Requires about three quarts
berries. Makes about 11 eight-ounce
glassess.

Raspberry Jam

4 cups (2 lbs.) crushed berries
6½ cups (2¾ lbs.) sugar
½ cup bottled fruit pectinUse only fully ripened berries.
Measure crushed berries and sugar
into large kettle, mix, and bring to a
full rolling boil over hottest fire. Stir
constantly before and while boiling.
Boil hard one minute. Remove from
fire and stir in pectin. Then stir
and skim by turns for just five min-
utes to cool slightly, to prevent fruit
from floating. Pour quickly. Cover
hot jam with film of hot paraffin;
when jam is cold, cover with 1-8 inch
of hot paraffin. Roll glass to spread
paraffin on sides. For a soft, very
slow set use ½ cup less sugar. Re-
quires about two quarts berries and
makes 9 to 10 eight-ounce glassess.

SPRAYING CELERY

While leaf and stalk blights may be
responsible for greater losses than
any other factor in the culture of cel-
ery, these diseases can be controlled
with comparatively little effort and a
minimum of expense if prescribed
recommendations are followed. If the
disease is to be controlled, steps
should be taken before the diseaseSOLVES PROBLEM
OF SUNDAY DINNER
FOR CHURCH GOERS

Recipe Given for Dinner

Which is Time-
Releasing1 roasting chicken
Sweet potatoes
Fresh peas and carrots
Apple pie.Dress, clean, stuff, and truss the
chicken. Brush with melted butter
and place in a shallow uncovered
roasting pan. Parboil sweet potatoes
and remove skins. Then arrange in
shallow baking pan; pour over some
brown sugar syrup and dot with but-
ter. Place peas and carrots (sliced
in a casserole), and add ½ cup of
water; cover. Prepare apple pie.Place cold food in electric oven;
the chicken and sweet potatoes on
lower shelf, and the pie and veget-
ables on the upper shelf. Set Temper-
ature Control for 375 degrees. Turn
switch to Bake. Set Timer Clock for
a cooking period of 1½ to 2 hours.
The exact time depending upon the
size of the chicken.Go to church, come home, and en-
joy a 'miracle' Sunday dinner.

has appeared in the field.

For the control of blights the pro-
cedure followed is just as important as
the material used, because even the
best and most effective fungicide
can be ineffective if improperly ap-
plied. Regardless of the spray or
dust to be used, applications of fungi-
cide should be made, at sufficiently
frequent intervals throughout the
growing season, to keep the foliage
covered by the protective film, which
necessitates spraying or dusting ev-
ery week or ten days, from the time
growth commences until the plants
are harvested. If applications are
made less frequently, the unfolding
tissue is not sufficiently protected,
with the result that it may become
diseased, and once infection has tak-
en place the damage is done. The
fungicide should be applied with ade-
quate pressure to entirely cover the
foliage and force the chemical well
down into the hearts of the plants.
Spraying is a protective, not a cura-
tive practice.Experiments have been conducted
at the Dominion Laboratory of Plant
Pathology, St. Catharines, Ont., dur-
ing the past five years, in an effort
to determine the most effective fun-
gicides for controlling celery blights.
In addition to the large number of
materials that were employed, their
concentration and the optimum inter-
val between applications were also
tested. It was found that the best
control was obtained by spraying with
Burgundy mixture, 4-5-40, which is
prepared in the same way as Bor-
deaux mixture, but using sodium car-
bonate (sal soda) instead of lime.
Satisfactory results were also obtain-
ed by the use of Bordeaux spray, 4-4-
40, or copper lime dust, 20-80, but with
these, the amount of disease was in-
variably slightly greater.Any Time is Tea Time
"SALADA"
TEATwo Princesses
Seen as Likely
Brides for KingLONDON, July 8.—Public interest
continues concerning the possibility
the King may marry prior to his
coronation next May.Two young European princesses,
both talented and beautiful and re-
latives of King Edward, have been
mentioned in the British press as pos-
sible choices to wed the Sovereign.Insurance odds against the King's
marriage before his coronation drop-
ped to 5 to 1 from 10 to 1.The two princesses said to be most
eligible are Princess Frederica Louise
Thyra Victoria Margerita Sophia Olga
Isabella Christa, a grand-daughter of
former Kaiser Wilhelm, only daugh-
ter of the Duke of Brunswick and
Lunenbourg, and second cousin of
King Edward.Princess Alexandrine Louise, third
daughter of Prince Harald, of Den-
mark, niece of King Christian, and
great grand-daughter of King Chris-
tian and Queen Louise of Denmark,
who were also great grand-parents of
Edward.Rumors that Princess Alexandrine
Louise might be married to King Ed-
ward were denied last November by
her father, Prince Harald. They have
persisted, however.AUSTRIA—Prince Ernst von Star-
hemberg, Leader of the Heimwehr,
has departed for Italy for the third
time within two months for discus-
sions with officials there.

Mouth Keswick

Her many friends are pleased to
see their postmistress Mrs. Robert
Grant, around again. Mrs. Grant had
an operation for appendicitis. She is
at present enjoying good health much
to the joy of her many friends.Mr. and Mrs. C. W. Jewett, Mrs.
Archie Williams and daughter Miss
Estella were present Monday evening
at the wedding reception of John
Robertson and bride, son of Dr. B. W.
and Mrs. Robertson of Macnaquac.
The reception was held at the home
of the groom's parents.Miss Enid Palmer, daughter of Mr.
and Mrs. Wm. Palmer, is spending a
few days at Hainesville.Mrs. Whitehead (nee Miss Greta
Palmer), after spending a few days
with her parents, returned home to
Hainesville last Sunday.James Yerxa, one of our village
merchants, is building a very fine
barn.Miss Shirley Miriam Young, nurse
in training at Houlton, Maine, is a
guest of her parents, Rev. C. S. and
Mrs. Young at the Baptist parsonage.Elwood Hawkins, who has been
sawing lumber for Dr. B. W. Robert-
son, has completed his cut and is
moving his mill back to his home
here.George Hawkins, who has been ill
for the past few days is much im-
proved in health during the last few
days.Mrs. Ella Yerxa has recently pur-
chased the farm owned by Mrs. Chas
Yerxa. Mrs. Yerxa and family are

moving to their new home.

Robert Grant who is working for
Roy Buchanan spent Sunday with his
family here.Tuesday was cemetery day, and
several were busy cleaning up the
cemetery. This was a move in the
right direction. Several grave yards
are sadly and badly neglected.Mr. and Mrs. Howard Hagerman of
Zealand were Sunday guests of Mrs.
Ella Yerxa and family.The little daughter which came to
gladden the home of Mr. and Mrs.
Charles Sowers, is doing well.H. G. Perkins of Norton was here
on Tuesday supervising the new wa-
ter system which Mr. and Mrs. Elijah
Shepherd are installing in their home.
Mr. Perkins is the Maritime manager
for Beatty Brothers.Eric Clark, who has been teaching
our day school, will be teaching at
Barker's Point during the coming
school term. Mr. Clark has many
friends here who wish him every suc-
cess. Both he and Mrs. Clark have
taken interest in church and com-
munity work.Mr. Nicholson and housekeeper, of
Lake George, were guests of Mr.
Nicholson's daughter Mrs. Elwood
Hawkins on Sunday.Mrs. Yerxa from Boston, is visiting
her parents Mr. and Mrs. Gifford Dun-
phy.Miss Christina Scott is working at
the home of Mr. and Mrs. Gordon
Currie.Austin Fraser, son of Mr. and Mrs.
Carl Fraser, is still confined to his
room. All wish him a speedy recov-
ery.Mr. and Mrs. Merrill Dunphy were
Sunday guests of Mr. and Mrs. Ken-
neth Griffith.Claud Hawkins spent Saturday last
in Fredericton.Mrs. Lillian Brewer of Burt's Cor-
ner has returned to her home after
spending some time with her daugh-
ter Mrs. Gifton Burt, Devon. Mrs.
Brewer is being congratulated upon
the arrival of a grandson in the home
of Mr. and Mrs. Burt. This is the
first grandchild in Mrs. Brewer's
family.Mrs. Young, wife of Rev. C. S.
Young, of Mouth of Keswick, who
was ill a few days with a bad cold, is
able to be around again.Miss Betty Brewer and Carl Spen-
cer of Burt's Corner, were in Fre-
dericton Tuesday on business.Mr. and Mrs. Lloyd Everett, Mr. and
Mrs. Pugh of Plaster Rock, Victoria
county, were Sunday guests of Mrs.
Pugh's parents, Mr. and Mrs. Dell
Pugh, Pugh's Crossing.Mr. Woodbury Shepherd of Burt's
Corner, was in Mouth of Keswick on
Tuesday attending Cemetery Day on
behalf of the Mouth of Keswick ce-
metery. Mr. Shepherd is in his 85th
year. He has been a member of the
church for over 75 years. He has been
an honored deacon for over sixty
years. Mr. Shepherd is enjoying re-
markably good health for a man of
his years.

Fredericton Jct.

FREDERICTON JCT., July 8—
Wages, and the living and working
conditions of the C.P.R. Maintenance
of Way men of the New Brunswick—
Brownville Junction Division, were
thoroughly discussed at a meeting of
some fifty delegates from the five
lodges of the Division held here on
the fifth instant, E. H. Estabrooks of
McAdam presiding; E. S. Mersereau
of Fredericton Junction, secretary.
The living conditions in maintenance
of way boarding houses came up for
consideration among the problems of
the agenda.As the finishing up of the B.Y.P.U.
meetings for the spring months, the
winning Group B and the judges were
entertained at a picnic at Pride's
Landing yesterday afternoon.FRANCE—The engineer of a train
conveying Dowager Queen Marie of
Rumania, was injured by a flying
stone. The police scout claims that
the stone was thrown, declaring a
piece of the engine fell off and
scattered stones on the track.Arches
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Rheumatism, Arthritis, etc., the
cause can be traced to fallen
arches and ill-fitting shoes.These arch adjustments can
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all hours. Special Chicken Din-
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MOONLIGHT INN

DUMFRIES, R. R. 2

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Means
CHEQUESA lot of smart people have
found out that there's money in
chickens. Some of them are turn-
ing "chicks" into "cheques" on
poultry farms.—And the most successful by
far are those who are starting
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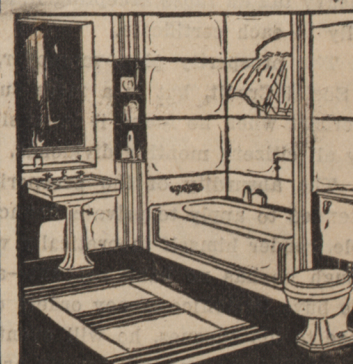
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