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CHICAGO, May 9—"I've always been a good provider, judge, and a faithful husband, and—" Gustave Gustave Schuhl started to explain at a hearing of his wife's petition for alimony.

"Faith my eye!" interrupted Mrs. Schuhl. "Twenty years ago you came home at 5 a.m. with a pair of lady's slippers in your pocket—and you never have explained, not to this very day."

CLEAN UP - PAINT UP and Make Your Garden Beautiful

Of Interest to Women

HAIL TO THE HUMBLE HERRING

Become an Adept at Handling Herring and You Will Add Many Succulent Dishes to Your Table, Says This Writer, Who Gives His Favorite Recipes.

It seems to me that the salt herring has been sadly neglected. Considering that it is an important food product of many countries, and has had a battle, and a cloth-weaving and building process named after it, I think it has not received its proper due.

I have heard of recipes for rare sauces and puddings, formulas for fine wines and secret methods of preparing fruit cakes handed down in families, but never any recipes for herring. I have also heard women discussing roasts, lipstick, hats, husbands, stoves, shoes, bridge and lingerie. However, I have yet to hear an argument on a salt herring.

I like herring and am proud of it. My wife hates to prepare it but loves to eat it. Therefore, I am the herring chef of the family. My mother was famous for her herring dishes. She had over twenty methods of preparing this succulent morsel. She could give a ten-course meal, every course consisting of herring. And each course tasted as different from the next as lobster does from wheat cakes. I am not quite as versatile but I can do justice to this fish in at least a dozen different ways.

Perhaps if the poor herring had another name, a name smacking of aristocracy, most women would not turn up their noses at it. It comes of an old strain, and culture and refinement can easily be given it by adept and skilful handling. It is remarkably adaptable and easily disguised, whether served as an entree, appetizer or piece de resistance, without losing a bit of its exquisite savor.

The imported Holland herring, or the domestic kind—that come barreled in brine—can be used for all the recipes that follow.

There are three principle kinds of salt herring. One is called matzoos, which is very tender, and can be served plain with just a garnishment of sliced Spanish onions and lemon. Another kind is called schmaltz; this type is a bit firmer-fleshed and has a slightly different flavor and can also be served in its natural state. The third variety, called milt, is generally

larger and more solid than the other two species. It is best used for baking, broiling pickling and cooking.

To avoid repetition I will say now that all herring should be soaked in cold water for at least twenty-four hours. The water should be changed two or three times during that period, depending on how salty one likes this palate tickler. The heads and tails and entrails should always be removed.

If you are partial to interesting flavors and seasonings in food, here is a method of adapting the plain salt herring.

Ba'mel Herring

Use at least 2 frozen herring. Place a layer of them on the bottom of a stone crock. Sprinkle heavily with caraway seeds, a few bay leaves, a few mustard seeds, and some tiny hot peppers. Alternate layers of fish and spice in this way. Pour olive oil in crock until the contents are covered. Put a flat dish over the top and weight this to keep herring pressed down firmly. It can then be removed and served as entree or appetizer. It will keep a long while.

Baked Herring

2 salt herring
Water
1½ cups tomato juice
½ green pepper, chopped
3 slices onion
Paprika.

Soak herring 24 hours in water to cover, changing water once or twice during process. Drain, dry and remove larger bones, heads and tails. Place in a greased baking dish. Pour tomato juice over fish and add green peppers and onion. Sprinkle with paprika. Bake in a moderately slow oven (325 degrees F.) about 30 minutes. Makes four portions.

Kahob Herring

2 salt herring
Water
½ cup olive oil
3 tomatoes
1 Spanish onion
Soak herring 24 hours in water to cover, changing water two or three times during process. Drain, dry and remove larger bones, heads and tails.

Cut herring into small pieces. Dip each piece into olive oil. Alternate on skewers with pieces of tomato. Broil under high flame about four or five minutes, turning frequently, until the edges start to frizzle. These may be deliciously broiled over glowing charcoal or wood coals. Serve with onion. This recipe makes six portions.

Herring Paste

1 salt herring
Water
1 small onion
½ medium-sized apple
1 slice stale bread
¼ cup milk
1 sprig parsley
1 hard-cooked egg
Dash of pepper
2 tablespoons vinegar
1 teaspoon granulated sugar
Soak herring 24 hours in water to cover, changing water frequently during process. Drain, dry and remove skins, bones, heads and tails. Place in chopping bowl with onion, peeled and quartered; apple, pared and cored; bread which has been soaked in the milk and wrung out. Add parsley, hard-cooked egg, pepper, vinegar and sugar. Chop thoroughly until mixture is reduced to a paste. The ingredients may be combined and put through a food chopper, using finest knife. Serve as an appetizer or sandwich spread. This may conveniently be kept in refrigerator, and the recipe as given will make about ¾ cup of paste.

Herring Balls with Potatoes

4 medium-sized potatoes
2 small onions, sliced
2 cups milk
2 cups water
2 salt herring
3 slices bread
1 egg, well-beaten
Parsley

Cook potatoes and onion in combined milk and water about 15 minutes. Have herring previously soaked in water about 24 hours. Drain, bone and skin. Chop finely with slightly moistened bread and stir in egg. Make this mixture into small balls and add to potatoes. Continue cooking about 15 to 20 minutes longer or until potatoes are tender. Serve at once garnished with parsley. This recipe makes four portions.

Boiled Herring in Milk

4 medium-sized potatoes
2 medium-sized onions, sliced
2 cups milk
2 cups water
2 salt herring
Pepper
Parsley

Peel potatoes, wash and combine with onions. Place in saucepan with milk and water. Cook until potatoes start to become tender, about 15 minutes. Cut into halves the herring which have been previously soaked in water for 24 hours. Remove larger bones, heads and tails. Add fish to

MAY CUT WALLS TO FORM RECESS FOR RADIATOR

"I should like to have my radiators concealed in the walls. Is there room enough in the walls for them?"

This is a question which many home owners who would like to have their radiators tucked away in the walls are asking at this time of the year, when planning a spring or summer modernization programme.

Radiators designed for concealment in the walls are made in such a variety of sizes and styles that it is doubtful if there is any wall that cannot be equipped with a concealed radiator, the Plumbing and Heating Industries Bureau advises.

By cutting into the wall as far back as the sheathing, sufficient space is provided to accommodate a concealed radiator as well as the insulation which should be placed between the outside wall and the heating unit.

In order to meet cold where cold comes in, it is desirable, whenever possible, to place the concealed radiator under a window. In this case, space for additional insulation behind the heating unit can be obtained by allowing the radiator to project from the wall somewhat so as to be flush with the window apron.

The shut-off valve for a concealed radiator is placed underneath or at the side where it is conveniently accessible.

"How was the scenery on your trip?" "It ran largely to tooth paste and smoking tobacco".

potatoes and cook until potatoes are tender. Season with pepper. Serve at once, garnished with parsley. This recipe makes four portions.

Fried Herring

2 salt herring
Water
2 small onions, sliced thin
2 tablespoons butter
¾ cup light cream, or
¾ cup evaporated milk
1 hard-cooked egg, minced

Soak herring 24 hours in water to cover, changing water once or twice during process. Drain, dry and carefully remove bones, heads and tails, cutting fish into portions for serving. Saute onions in butter in a skillet until tender but very lightly browned. Add herring, cook for five minutes, turning fish once. Add cream or evaporated milk and egg. Cook five minutes longer and serve at once. This recipe makes four portions.

HOUSING LINKED WITH RECOVERY

The building industry has been flat on its back during the past six years. And as housing is the heart of the building industry, we are forced to take an interest in the housing problem if we are interested in recovery.

With the growth of our population, we need 750,000 new homes every year. We have built almost none during recent years, and erected only 70,000 in 1935. Says the Committee for Economic Recovery: "Approximately half of the unemployed in the United States would go back to work within a year after the successful launching of a real home-building programme."

Just as railroad building provided the impetus, or big push, that brought America out of its bad business depression, following the Civil War, modern housing—so the experts say—may become the power that will pull us out of the mire of this present post-war depression and set us on the road to better living."—From "Our Times," American University Press, Inc.)

LIFE IS EASY ON CABLE SHIP

VICTORIA, B. C.—Charles Morton Fleming of Victoria, is master of an unusual ship. It is rigged for extended cruises, it has steam up 365 days a year and yet it seldom goes anywhere. The answer to this is that the captain's craft is a cable ship, and he must be able to sail at a moment's notice. A cable may break two miles off Victoria or two miles off Japan. Whatever happens, this cable ship skipper mounts his bridge and starts for the trouble zone within half an hour.

Capt. Fleming is a Glasgow man, with just a bit of accent and some 40-odd years behind him. His sea-apprenticeship was along the China coast. He went through the war aboard a British battleship, was torpedoed and saw enough action to make him hate the thought of hostilities. In 1930 he sailed out of Glasgow on his first cable ship, and by 1927 he was chief officer of a cable craft plying out of Halifax, N. S. Now he likes Victoria so well he hopes he will never be moved again.

"The Pacific cables are laid deep," says Capt. Fleming. "Some of them are 2,500 fathoms—nearly three miles down, and when one of them breaks we have to work against time to repair the damage."

He has worked with his crew for as many as 18 hours at a stretch, grappling on the ocean bed for a

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Durham Bridge

DURHAM BRIDGE, May 7—A public auction was held at the former home of Hiram McNeill. Everything was sold, farm utensils, etc. Some good sales were made.

The Nashwaak river is very high. It came up several inches in a short time.

Rev. J. T. Shanklin was visiting his people here Wednesday and had dinner with D. Clarkson.

Mr. and Mrs. Harry Brown of Boston, have returned to their home. While here they were guests of Mr. and Mrs. P. Shields.

Farmers are busy planting and their wives housecleaning.

Miss Anna VanHorne, who has been attending business college in Fredericton, is home.

Rev. J. T. Shanklin held service in the church on Sunday evening, but owing to the inclemency of the weather not many were out.

A lady recently received a letter, insufficiently stamped from her seven-year-old niece. I concluded: P. S.: Please excuse penny stamp, but I am doing my bit in this economy stunt".

If You Intend Building or Repairing this Year

It will be wise for you to use Ryan's Genuine Chimney Brick, made expressly for chimneys, which can be obtained at practically all leading hardware stores in New Brunswick and the State of Maine. Don't use old brick back over again in your chimney—don't use ordinary building brick in your chimney because this class of brick are burned so hard to keep out moisture that the pores are plugged and when the chimney burns out the heat cannot escape with the result that the brick become red hot and 9 times out of 10 the building goes up in smoke. This is not so with Ryan's Chimney Brick, which are porous so that when the chimney burns out the brick do not become red hot because the heat gradually escapes through the pores and the building does not go up in smoke.

M. Ryan & Son, Ltd. Brick Manufacturers, Fredericton, N.B.

Nothing is so terrifying as to be awakened in the small hours of the morning with the smell of smoke and the crackling of fire, all from the use of ordinary building brick in the chimney, which have become red hot and set the house on fire.

It is suggested that you listen in on C.F.N.B. any evening at 7.20 when you will hear a talk on Ryan's Genuine Chimney Brick.

You should not only build your chimney of brick but also your home because by building with brick your troubles are over and by building with wood your troubles come afterwards.

Your home contains the treasures of a lifetime so don't build to burn—don't tempt the flames, demand Ryan's Chimney Brick, made expressly for chimneys.

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