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Fall Suits and Overcoats will
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... OF ...

Interest to Women

ATTRACTIVE INVITATION FOR THE HONOR GUEST

Meets Her Companion "Brides" Who Dress to
Suit the Occasion in Appropriate Costumes—
Ideas For a Joyous Luncheon

(By Cynthia Proctor)

It's always "raining" or should we
say "showering" when there are
brides-to-be in our midst. And, new
suggestions for ways to "shower" the
aforementioned misses, are always
in demand.

"Here Comes the Bride" Shower
"To meet a number of brides" is
the explanation given in a luncheon
invitation sent to a bride-to-be. And
although the latter will undoubtedly
promptly call up to know as to the
"brides," no word of enlightenment
does the hostess give. You can rest
assured that the honor guest will be
right on the dot of the appointed
time, too.

But, every one of the 'brides' make
sure to precede her in order to give
her a joyous greeting. The 'brides'
prove to be members of her bride
club, or just friends, dressed fanci-
fully, fantastically or flapperishly as
brides. Veils of fly-netting or mos-
quito netting, trailing white gowns,
old-time going-away dresses, bouquets
of cauliflower and cabbage, one or
two long-stemmed lilies, and in fact,
every style of bride will probably be
represented if you get to work and
get the girls into the spirit of things.

Have luncheon a joyous affair. De-
corations are carried out in the brid-
al motif, with bells and such. A large
green and white bell hangs over the
table. Bell cards mark the places and
bonbon baskets are hung with tiny
silver bells. As the bell ices are be-
ing enjoyed, the doorbell rings, and
someone is admitted—the "express-
man." The expressman, or men—

proves to be the hostess' two brothers
carrying in a small steamer trunk,
lavishly decorated with ribbons and
shoes. The key is presented to the
bride-to-be and upon opening it, she
finds a collection of prettily wrapped
gifts. (Note: If the bride hasn't two
brothers, two male friends may be
substituted.)

Cupid's Cobweb

The bride-elect is invited presump-
tively to play bridge. To add a con-
vincing bit of atmosphere, card tables
are set up in the living room and not
until the bride reads her tally does
she tumble to the fact that the bridge
luncheon is a shower and that she is
the honor guest.

The tally is a pink cardboard heart
sewed on the heart and a wee silver
heart seemingly caught in its meshes.
On the reverse side of the card this
little verse is printed.

"Will you walk into my cobweb?"
Said Dan Cupid to the bride,

"I'll be the nicest cobweb
If you'll only step inside."

The silver threads are tangled up
With lots of love for you,
And when you reach the ends of
them,

You'll find a gift or two."

The shower gifts, as Cupid predict-
ed, are fastened to the ends of tan-
gled silver cords. The cords, when un-
tangled, lead over and under, through
and around the furniture and from
one room to another, each cord end-
ing in some surprising, and hidden
spot where a gift is found.

WHY CAKES SHRINK

When butter cakes are undersized,
the cause may be: Not enough baking
powder or soda to leaven the mixture;
2. Mixture baked in too large a pan.
Use type specified in recipe. 3. Oven
too hot. If the oven is too hot, the
crust forms before the leavening gas
expands sufficiently. This results in
an undersized humped cake, with a
thick, tough, cracked crust, and a
close, compact grain that often shows
tunnels.

To insure correct oven temperature
test heat before baking and test cake
at each baking quarter. If you use
an oven thermometer or regulator, be
sure it is accurate. A portable oven
thermometer is a great help in keep-
ing temperature right. It tells you
the exact temperature of the oven and
makes it possible to adjust the heat
accurately. Here is a practical oven
temperature test which will tell when
the oven has reached the correct tem-
perature ranges. Set a pan sprinkled
with flour in heated oven. In a slow
oven, the flour turns delicate brown
in five minutes. In a moderate oven
the flour turns golden brown in five
minutes. In a hot oven the flour turns
a deep dark brown in three minutes.
These tests may also be made with
white unglazed or tissue paper, but
the tests with flour are usually a lit-
tle more convenient.

Divide the baking time into quarters
as follows: First quarter, cake mix-
ture begins to rise; second quarter,
rising continues; surface begins to
brown; third quarter, finishes rising;
fourth quarter, finishes baking;
shrinks from sides

of pan. Open the oven door at the
end of each quarter to see whether
the cake is baking properly and ad-
just the heat as necessary. If the
cake is baking unevenly, change the
position of the pan. If you move the
cake carefully after the first ten
minutes, it will not hurt the cake.

If sponge cake is undersized, the
cause may be: (1) Either underbeaten
or overbeaten egg whites. Beat egg
yolks until thick and lemon-colored.
Beat egg whites until they are stiff
enough to hold up in peaks, but not
dry. Underbeaten egg whites make
sponge cake undersized, heavy, com-
pact. Overbeaten whites make tough
dry cake; (2) overmixing of ingredi-
ents causing loss of air. In combin-
ing ingredients use only a folding
motion. Fold mixture just enough to
blend ingredients. Overmixing makes
the cake heavy, undersized, close-
grained and tough; (3) not enough
sugar; (4) mixture baked in too
large pan; (5) oven too hot. If the
oven is too hot, the cell walls become
firm before there has been enough
expansion of air. See above for cor-
rect baking temperatures; (6) Re-
moved from pan too soon. After
sponge cake is removed from the oven
invert the cake and let it hang in
the pan for 1 hour, or until cold. The
cell walls of sponge cake are so deli-
cate that they shrink slightly if the
cake is removed while still warm.
This lessens its volume. Do not leave
sponge cake in pan too long, however
for it then may stick or the crust may
roll off in balls, leaving the sides of
the cake marred and unattractive.

SUGGESTIONS FOR YOUR KITCHEN

Foamy Egg Nog

Mix an egg yolk with about two
tablespoons sugar, add a sprinkle of
salt and a few gratings of lemon rind
or a little vanilla. Add one cup ice
cold milk and stir until sugar is dis-
solved. Fold in stiffly-beaten white
and mix well.

Some of you will want just a little
whiskey in this for flavoring and
along with it you'll add a few grat-
ings of nutmeg.

But if you don't want the fluffy kind
you'll simply mix the whole egg with
sugar and flavoring, then add milk
and stir until sugar is dissolved. This
is very important, getting the sugar
dissolved.

Tomato Juice (Jar Cooked)

Use firm, ripe tomatoes. Wash and
remove stem end, discard any that
show signs of decay. Chop and heat
in a covered vessel until the juice
flows freely. Strain the juice while
hot into hot jars, add one teaspoon

salt to each jar, completely seal and
process for 20 minutes in a hot water
bath. If it is to be used for infant
feeding, salt should be omitted. If a
thicker juice is desired, return the
strained juice to the stove and boil
it until it is reduced to one-half the
original volume and process as di-
rected above.

Tomato Juice Cocktail

1 peck ripe tomatoes.
4 onions, sliced.
12 sprigs parsley.
2 bay leaves.
1 tablespoon peppercorns.
1 teaspoon celery seed.
1 teaspoon cloves, heads removed.
2 tablespoons salt.
1 tablespoon sugar.

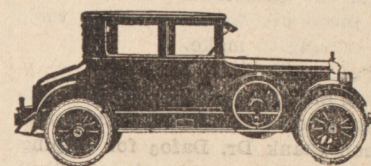
The spices in a bag. Wipe toma-
toes and quarter. Boil all together
gently at first, until the juice flows;
then let simmer for one-half hour.
Strain, reheat, bring to the boiling
point, pour into sterilized air-tight

AUTO TOPICS

By Harry E. Porter

Former Technical Lecturer with Gen.
Motors and Chrysler

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THE GENERATOR

The generator is a compound wound
electrical device comprising two sal-
ient poles of iron, around which is
wound the fields, an armature revolv-
ing on two ball bearings between the
poles. Different from the magneto,
the generator does not employ per-
manent magnets. Permanent mag-
nets are made of steel, and will hold
their magnetic condition almost in-
definitely. Iron will hold its magne-
tic flux only when excited by current
from an outside source. There is,
however, retained always in the gen-
erator poles, what is known as resi-
dual magnetism, which makes an au-
tomobile generator self-exciting to
the extent that it will create enough
voltage to close the cut-out points,
at which time the battery current
goes into effect.

The fact that the armature revolv-
ing cuts the lines of B.M.F., or Elec-
tromotive Force, and by this accom-
plishment changes the magnetic field
into what is known as electrical cur-
rent. This current is then picked up
from the armature by brushes which
ride upon the face of the commuta-
tor and deliver the current to the
battery, causing a chemical reaction
therein, and doing what we gener-
ally term "charging" it.

Actually, the current does not go
into the battery. It simply passes
through it, as all electrical current
must operate in a definite circuit. In
other words, it must return to its
source.

Questions and Answers

Q. I have a very heavy rattling
noise at high motor speeds in my
1932 car, which cannot seem to be
located. Would you care to give an
opinion on this? —D. E. Keswick.

A. By your description, I would
not be afraid to state that your
trouble lies in a loose fly-wheel. This
being somewhat of a laborious opera-
tion to remove contiguous parts to
get at the fly-wheel, it might be a
good plan to have this opinion ver-
ified by an expert mechanic.

Q. How does a differential work?

—E. L. Penniac.
A. In a succeeding article details
of differential operations will be
dealt with.

THE PRIMARY CIRCUIT

In all motor-cars, the primary cir-
cuit is the same, except that either
positive or negative may be ground-
ed. Quite a number of us are not too
clear on just what the term "ground"
means. In modern motor-cars the
single wire system is used, and every
unit is grounded. This is done, of
course, to economize on wire and re-
duce the possibilities of line trouble.
The ground simply means that the
frame and all metal parts of the car
are used as the return wire. For in-
stance, assuming the negative termi-
nal of the battery to be grounded,
the current will then leave the posi-
tive terminal through switches and
ammeter to, we will say, the right
headlamp.

The current will enter the lamp at
the center terminal of the bulb, go
through the filament, and to the met-
al base of the bulb, which in turn is
connected to the metal headlamp,
which is connected to the frame, to
which the negative terminal is at-
tached. Therefore, it is easy to under-
stand the single wire primary circuit.

The circuit incorporates starter
lights, horn, generator and ignition,
and all these units operate at battery
voltage until the motor is running,
when the generator in its desire to
overcome the battery voltage will
give, through the battery to the cir-

bottles or cans to overflowing, and
seal at once. This may be made in
smaller quantities for immediate use.

Graham or Whole Wheat Bread

1 yeast cake
1 tablespoon sugar
1 1/4 cups lukewarm water
4 cups graham or whole wheat flour
1/2 cup lukewarm water
2 cups white flour
1 tablespoon shortening
1 teaspoon salt.
Dissolve the yeast cake in 1/2 cup
lukewarm water. Add the sugar, 1 1/4
cups more of lukewarm water and 2
cups white flour. Mix well and set
away until double in bulk, for about
one hour. Beat melted shortening
and molasses into the sponge until
well blended. Add salt and graham
or whole wheat flour and knead well.
Set aside in a greased bowl to double
its bulk. Then shape into loaves.
Place in oiled pans and let rise until
double in bulk. Bake in an oven at
375 degrees F. for one hour.

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TO REVISE AUSTRALIAN TRADE PACT

OTTAWA, Sept. 25—Hon. W. D.
Euler, Minister of Trade and Com-
merce, will leave shortly for Austral-
ia and New Zealand, where he is to
confer with the Antipodean Govern-
ments on questions relating to a re-
vision of the Conference Trade Agree-
ments among the three Dominions.

For some time past there have
been expressions of dissatisfaction on
the part of the Australian Govern-
ment over the results of the opera-
tion of its pact. They are complain-
ing, in short, that the deal has work-
ed out too satisfactorily for Canada,
and that Australia has not received
adequate returns for the concessions
made to this country.

One-Sided

Canadian trade returns tend to
confirm this opinion. In the last fis-
cal year Canada sold Australia near-
ly \$25,000,000 worth of goods and
bought only \$7,250,000 worth, and this
disparity has shown a tendency to
widen in subsequent months this
year. Canada's generous treatment
of the United States in the matter of
fruits has not served to ease the sit-
uation for Australia.

To what extent the King Govern-
ment is disposed to go to meet the
Australian objections has not been
disclosed, but it has been made plain
that Canada cannot expect to con-
tinue enjoying the present one-sided
deal, that this country must be pre-
pared to buy more if it expects to
maintain its present high level of
exports, which cover a wide range
of commodities.

Discuss German Treaty

Before leaving, Mr. Euler will con-
tinue discussions of a new trade
agreement with Germany with a dele-
gation expected to arrive in Montreal
today and to be in Ottawa some time
tomorrow.

The basis for a new agreement was
advanced considerably when Mr. Eu-
ler was in Berlin, but several points
remained in question and it was then
agreed that a mission would be sent
to Canada to continue negotiations.

This year's activities for the Trade
and Commerce Minister will make
Mr. Euler Canada's travelling sales-
man No. 1. Leaving Ottawa shortly
before Parliament prorogued last
spring the Minister travelled 12,000
miles on a tour that took him to the
United Kingdom, Russia, Germany,
Poland, Switzerland and Holland.

cut, a higher voltage than that of
the idle battery. The battery, of
course, will offer some resistance, so
that the voltage "on line" will not
be as great as that leaving the gen-
erator terminal. Also, voltage drop
is caused by resistance in the wires
themselves.

Questions and Answers

Q. What makes my car wander all
over the road at 35 miles per hour or
over? It is a — 1932 car

—J. K. L. Sheffield.
A. Improper tire inflation, insuf-
ficient castor, insufficient camber,
improper tow-in or loose steering
condition. Your car should be immedi-
ately repaired, but special equipment
is needed to read the measurements
on the front axle assembly.

Q. My brakes give a distinct snap
when I stop after backing up. It is
a 1929 —, and the brakes appear
to be in perfect condition.

—A. C. Doaktown.
A. This car having a tubular front
axle, I would advise an investigation
of the front spring saddles to see that
they are welded properly to the axle
tube.

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
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HE has no half-frozen, shuddering look on his face when he
gets up at 7:00 on winter mornings.

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