

Of Interest to Women

THE EASTER BUNNY



SOME POPULAR EASTER RECIPES

WOMAN'S COL

Easter Salad
2 (3 ounce) packages cream cheese, or
1 cup cottage cheese
Salt
Cream
Green vegetable coloring
½ head lettuce, shredded.
Watercress
Dash of black pepper
Fresh mint dressing
Season cheese to taste with salt and add just enough cream to make a soft smooth consistency. Tint a delicate green with the vegetable coloring. Mold into shape and size of robin's eggs, making 12 nests of shredded lettuce. Garnish with a few sprigs of watercress. Sprinkle black pepper very lightly over the cheese balls and serve with Fresh Mint dressing. This recipe makes 4 salads.

Golden Stuffed Eggs
9 hard-cooked eggs.
½ cup ground rice crispies.
3 strips bacon, cooked and diced.
½ teaspoon salt.
½ teaspoon pepper.
Pinch cayenne pepper.
¼ teaspoon dry mustard.
Few drops Worcestershire Sauce.
Milk.
4 slices toast.
3 tablespoons butter, melted.
Yellow Cream Sauce.

Cut eggs in half lengthwise, remove yolks and mash them. Add ¼ cup rice crispies, bacon and seasonings. Mix well and add enough milk to moisten. Blend together until of soft, creamy consistency. Refill the whites with the mixture. Place toast in shallow baking dish, pour butter over it and place three stuffed egg halves, cut side down, on top of each slice of toast. Pour yellow cream sauce over the egg halves and sprinkle remaining rice crispies over top. Bake in moderately slow oven, 325 degrees Fahrenheit, 15 or 20 minutes until thoroughly heated. This recipe makes 4 portions.

Yellow Cream Sauce
2 tablespoons butter.
1½ tablespoons all-purpose flour.
1½ cups milk.
½ teaspoon salt.
1 egg yolk.
¼ cup light cream.
Melt butter in top of double boiler. Blend in flour. Then add milk gradually, stirring until mixture is thick and smooth. Add salt and cook about 3 minutes. Remove from stove. Beat egg yolk and cream together until well blended. Add to sauce. Mix thoroughly before pouring over eggs.

Glazed Baby Carrots
10 small carrots.
3 cups boiling water.
Sweet Sour Sauce.
Scrape and wash carrots and cut in halves, lengthwise. Cook in boiling water until tender. Place in shallow

greased baking pans. Pour sweet sour sauce over carrots and bake for 25 minutes, in a hot oven 400 degrees Fahrenheit. This recipe makes 4 portions.

Spring Salad Bowl
To an assortment of crisp salad greens cut into about 1½-inch lengths add sliced radishes, cucumber slices and tomato sections in any desired amounts. Toss together. When ready to serve, put greens in salad bowl. Serve with Roquefort cheese dressing.

Fresh Mint Dressing
½ cup vinegar.
1½ cups water.
½ cup fresh mint, minced.
½ cup lemon juice.
1½ tablespoons granulated sugar.
½ teaspoon salt.
Place vinegar, 1 cup of the water, and ¼ cup of the chopped mint in saucepan. Simmer until reduced to ½ original quantity. Remove from heat and strain through fine strainer. Add remaining water, lemon juice, sugar and salt. Chill thoroughly before adding the remaining chopped mint leaves. This recipe makes 1½ cups dressing.

Corn Dodgers
¾ teaspoon salt.
2 cups boiling water.
1 cup yellow corn meal.
Add salt to water and boil rapidly. Add corn meal slowly and stir until a thick mush is formed. Fill greased muffin tins about 2-3 full with the mush. Bake for 25 minutes, in a very hot oven 450 degrees Fahrenheit. Spread butter on top and serve immediately. This recipe makes 8 dodgers.

Chicken Sandwich Fritters
1 egg yolk, beaten.
¾ cup medium white sauce.
2 cups chicken, finely chopped.
Salt.
Pepper.
8 slices bread.
2 eggs.
1 cup milk.
¼ cup butter.
Parsley.
Stir egg yolk into white sauce. Combine with chicken and season to taste with salt and pepper. Trim off crusts from bread. Spread filling about ½ inch thick on 4 slices.

Sweet Sour Sauce
½ cup water.
¾ tablespoon cornstarch.
2 tablespoons granulated sugar.
¼ teaspoon salt.
1½ tablespoons lemon juice.
1 tablespoon butter.
Bring water to boiling point. Combine cornstarch, sugar and salt. Stir into boiling water and cook about 8 minutes, stirring constantly. Add lemon juice and butter. When latter is melted, pour sauce over carrots.

A Friend to the Aged As the Years Creep On



In the later years of life we start to lose that snap and vigor of our younger days. The blood does not circulate as it once did, the vitality is on the wane, and the nerves not just as steady as they used to be. Little sicknesses and ailments seem harder to shake off; and evidences of a breakdown begin to appear. Those who wish to maintain their health and vigor and retain their energy should use Milburn's H. & Nerve Pills at this time of life.

City Churches Feature Special Easter Music on Sunday

Organists and Choir Masters Have Prepared Outstanding Musical Programmes for Sunday.

Easter Sunday will be observed in the various churches of this city and vicinity with the usual excellent musical services. The organists and choir-masters have arranged special Easter musical programmes for both morning and evening services.

The detailed programmes are as follows:

Wilmot United Church
Morning Service, 11 a.m.
Prelude:—
Andante "Religioso"—Torre.
Easter Hymns.
"Christ, the Lord is Risen Today."
"Welcome Happy Morning."
The Strife is o'er the battle done.
Anthems:—
"Lift up your hands o' Ye Gates" by Hopkins.
"As it began to dawn"—Sir G. C. Martin.
Solo—Miss Helen Chappelle.
Postlude:—
"Festival March"—Gounod.
Evening Service, 7 p.m.
A Pageant: "The Living Christ".
The music—Well known hymns and selections from Stainer's Crucifixion.
F. W. Harrison, organist and choir-master.

Christchurch Parish Church
Morning Service, 11 a.m.
Hymns:—
Welcome, Happy Morning.
Jesus, Christ is Risen Today.
The Lamb's High Banquet Called to Share.
Rejoice, The Lord is King.
Anthem:—
They Have Taken Away My Lord—Stainer.
Communion Service—Marks.
Psalm 57—Chant Wesley.
Te Deum—Roland Smart.
Benedictus—Hopkins.
Special Easter Day Anthem in Place of the Venite—Humphrey.
Evening Service, 7 p.m.
Hymns:—
Come, Ye Faithful.
Christ the Lord is Risen Today.
The Strife is O'er, the battle done.
The God of Abraham, Praise.
Magnificat—Smart.
Nunc Dimittis—Smart.
Anthem:—
O Death Where is Thy Sting.—Turner.
Soloist—Mrs. F. W. Barwell.
Psalm 304—J. Davy.
Hilda E. Shorten, organist and choir director.

St. Andrew's Presbyterian Church
Morning Service, 11 a.m.
Chorale-Prelude on "The Strife is o'er, the battle done"—Dudley Buck.
R. C. Bayley, organist.
Duet, "Consider the Lilies"—R. Top-liff, Marion Edney, soprano; Ruby Gilbert Webster, contralto.
The Lord's Prayer (sung).
Anthem—"As it began to dawn"—George C. Martin.
Minnie Macarthur soprano-soloist.
Hymns:—
(a) Christ, the Lord is Risen Today
(b) The Head that once was crowned.
(c) Hosanna, loud hosannas.
(d) Crown Him With many crowns.
Organ Postlude—March Triumphant—J. Lemmers.
Evening Service, 7 p.m.
Organ Prelude—"An Easter Alleluia"—Gordon Slater.
(a) Recitative, "Behold, I tell you a mystery (Messiah)—G. F. Handel.
(b) "The trumpet Shall Sound (Messiah).
(Hargrove Locke, bass).
Solo: Canzone—E. Nevin. Frederick Macarthur, violin-cellist.
Anthem: "Christ is Risen from the Dead"—Sir George Elvey.
Mixed Quartet, "Hosanna"—J. Granier.—Mrs. Colby, Mrs. Webster Messrs. Pringle and MacKay.
Offertory, "On Wings of Song"—F. Mendelssohn. Frederick Macarthur violin-cellist.
Solo, "I know that my redeemer liveth" (Messiah)—G. F. Handel.—Marion Edney, soprano.
Hymns:—
(a) Jesus Christ is risen today.
(b) The Strife is o'er the battle done.
(c) Rejoice, the Lord is King.
(d) All glory, laud and honor.
Organ Postlude, "Let their celestial concerts"—G. F. Handel.
R. C. Bayley, B.Sc. L. T. C. L. Director of Music.

St. Paul's United Church
Morning Service, 11 a.m.
Prelude—Adoration, Borowski.—Violin and Organ.
Offertory—Medley in G. Beethoven. Violin and Organ.
Anthem—Christ is Risen, Christ is Risen.—Spense, N. Douglas Breen and Chorus.
Solo: Day of Days.—Van DeWater. E. Douglas Terry.
Postlude—Hosanna.—Dubois.
Evening Service, 7 p.m.

Christchurch Cathedral
Mattins and Choral Communion, Morning Service, 11 a.m.
Processional Hymn: Welcome, happy morning!
Easter Anthem: Christ our Passover—Humphrey.
Psalm CXL.—Woodward.
Te Deum—Smart in F.
Communion Service.—Garrett in A.
Sequence after Epistle: Jesus Christ is Risen Today.
Hymn before Sermon: Alleluia! The strife is o'er.
Offertory Hymn: At the Lamb's high feast, we sing.
Sursum Corda. Sanctus: Agnus Dei—Garrett in A.
Interlude.
Gloria in Excelsis—Garrett in A.
Nunc Dimittis: Barnby.

St. Dunstan's Church
Morning Service
Vidi Aquam.
Mass in G. (A. H. Rosewig).
Offertory Hymn—Christ, The Lord is Risen Today.
Hymn—O Filii Et Filiae.
Evening Service
O Salutaris—Landry.
Tantum Ergo—Webbe.
Hymn—Regina Coelili.
Mrs. Hugh O'Neill, organist.
Leo F. Cain, choir director.

Gibson Memorial United Church
(South Devon and Nashwaaksis)
Morning Service, 11 a.m.
"Look ye saints the sight is Glorious."
"Welcome Happy Morning".
"When I survey the wondrous cross".
Never further than the Cross".
Theme—"The Mysticism of the Cross".
Evening Service, 7 p.m.
"Christ, the Lord is Risen Today".
(M. L. Blackney, Solo)
"The Holy City".
"Crown Him with many Crowns".
"The Garden of the Lord".
"We sing the praise of Him who died".
Theme—"The certainty of the Easter Message".
Organist, Miss Avis Wister.
At Nashwaaksis, 3 p.m.
Minister, Rev. W. A. Burge.

Brunswick Street Baptist Church
Morning Service, 11 a.m.
Prelude: Spring Song—Mendelssohn.
Offertory—Offertory on Ancient Easter Carol—Clement Loret.
Anthem: They Have Taken Away My Lord—J. Stainer.
(Soloists—Mrs. G. W. Guilou, Mr. Robert Vandine, Mr. Herbert Bailey).
Solo: On Wings of Living Light—Will C. MacFarlane.
Hymns:—
Welcome happy morning!
Christ the Lord is risen today.
Jesus Christ is risen today.
Postlude: Hallelujah Chorus—Handel.
Evening Service, 7 p.m.
Prelude: Melodie Religieuse—Henri Ravina.
Offertory: Andante Religieuse from Sonate 3—Mendelssohn.
Anthem: As It Began to Dawn —Charles Vincent.
(Soloist, Miss Gertrude Davis).
Solo: O Risen Christ—Wm. Arms Fisher. (Miss Sadie Blair).
Postlude: Easter Alleluia —Alois Othenwalder.
Hymns:—
Christ is risen! Hallelujah.
Jesus lives!
Look ye saints, the sight is glorious.
Mrs. J. E. Page, organist.

Prelude: Serenade in A. Drdia. Violin and Organ.
Offertory: The Rosary, Nevin Kreisler, Violin and Organ.
Cantata: Olivet to Calvary.—Maunder.
Part I.
Part II.
Sopranos—Miss Edith F. Quarter, main, Mrs. Roy Eldridge, Miss Ethel Harrison.
Alto.—Mrs. H. J. Walker, Miss Ruby E. Miller.
Tenor—W. Charles Quartermain.
Baritone—N. Douglas Breen, E. Douglas Terry, Donald Horncastle.
Bass—John A. Watson.
Herbert Webber, violinist.
J. Harrison Wade, Organist and Choirmaster.

Christchurch Cathedral
Mattins and Choral Communion, Morning Service, 11 a.m.
Processional Hymn: Welcome, happy morning!
Easter Anthem: Christ our Passover—Humphrey.
Psalm CXL.—Woodward.
Te Deum—Smart in F.
Communion Service.—Garrett in A.
Sequence after Epistle: Jesus Christ is Risen Today.
Hymn before Sermon: Alleluia! The strife is o'er.
Offertory Hymn: At the Lamb's high feast, we sing.
Sursum Corda. Sanctus: Agnus Dei—Garrett in A.
Interlude.
Gloria in Excelsis—Garrett in A.
Nunc Dimittis: Barnby.

Evansong 7 p.m.
Processional Hymn—Come, ye faithful, raise the strain.
Proper Psalms: CXIII: CXIV—Chants.
Magnificat—J. Stafford Smith.
Nunc Dimittis: Hopkins.
Hymn: Christ the Lord is Risen again.
Hymn before Sermon—Alleluia, Hearts to heaven.
Offertory Anthem—Hallelujah Chorus (from The Messiah)—Handel.
Recessional Hymn—The day Thou gavest!
Wm. J. Smith, Cathedral organist and choir director.

St. Dunstan's Church
Morning Service
Vidi Aquam.
Mass in G. (A. H. Rosewig).
Offertory Hymn—Christ, The Lord is Risen Today.
Hymn—O Filii Et Filiae.
Evening Service
O Salutaris—Landry.
Tantum Ergo—Webbe.
Hymn—Regina Coelili.
Mrs. Hugh O'Neill, organist.
Leo F. Cain, choir director.

Gibson Memorial United Church
(South Devon and Nashwaaksis)
Morning Service, 11 a.m.
"Look ye saints the sight is Glorious."
"Welcome Happy Morning".
"When I survey the wondrous cross".
Never further than the Cross".
Theme—"The Mysticism of the Cross".
Evening Service, 7 p.m.
"Christ, the Lord is Risen Today".
(M. L. Blackney, Solo)
"The Holy City".
"Crown Him with many Crowns".
"The Garden of the Lord".
"We sing the praise of Him who died".
Theme—"The certainty of the Easter Message".
Organist, Miss Avis Wister.
At Nashwaaksis, 3 p.m.
Minister, Rev. W. A. Burge.

Brunswick Street Baptist Church
Morning Service, 11 a.m.
Prelude: Spring Song—Mendelssohn.
Offertory—Offertory on Ancient Easter Carol—Clement Loret.
Anthem: They Have Taken Away My Lord—J. Stainer.
(Soloists—Mrs. G. W. Guilou, Mr. Robert Vandine, Mr. Herbert Bailey).
Solo: On Wings of Living Light—Will C. MacFarlane.
Hymns:—
Welcome happy morning!
Christ the Lord is risen today.
Jesus Christ is risen today.
Postlude: Hallelujah Chorus—Handel.
Evening Service, 7 p.m.
Prelude: Melodie Religieuse—Henri Ravina.
Offertory: Andante Religieuse from Sonate 3—Mendelssohn.
Anthem: As It Began to Dawn —Charles Vincent.
(Soloist, Miss Gertrude Davis).
Solo: O Risen Christ—Wm. Arms Fisher. (Miss Sadie Blair).
Postlude: Easter Alleluia —Alois Othenwalder.
Hymns:—
Christ is risen! Hallelujah.
Jesus lives!
Look ye saints, the sight is glorious.
Mrs. J. E. Page, organist.

THE LIGHT OF EASTER

(Contributed)

"At early dawn they came unto the tomb, bringing the spices which they had prepared."—Luke.

These women going, "while it was yet dark," on their kindly mission were moving into a new era. They were marching into a day, the light for which had just been kindled. The words marking the end of the old had been uttered some hours previously—"It is finished." The new light, then flushing the dawn, was going to change things a lot. Many would dislike the light. They would try to put it out, but not all the wings of the world can blow it out. It would be hidden from others who would continue trying to find the road by the help of a tallow-dip. The condition of both these types is sad beyond controversy. But the one thing sure is that the light has come. The tomb was open, the grave empty on that early Easter morning. They were seeking the living among the dead and an angel said: "He is risen; He is not here; Behold the place where they laid Him!"

The prophets anticipated that when that day dawned its light would quickly flash from the East to the West, penetrating into every nook and cranny of our manifold life. The blind people that have eyes, and the deaf that have ears, were to feel the illumination. It was to say to the north: "Give up; and to the south, Keep not back; bring my sons from far, and my daughters from the end of the earth." The nations were to come to the light and kings to the brightness of its rising.

Many of the departments of our social and economic life have been almost impervious to the light. The glass is obscure; we cannot see darkly through it. We have put the dull quicksilver of our own selfishness behind it so that it is not the transparent medium through which the light shines, but the dead opaque which reflects back ourselves. In this reflection there is not so much the light of Easter morning as a flickering gleam quickly doused, and we turn away forgetting what manner of men we are.

But it would be foolish to speak lightly of the progress that has been accomplished. In the reflection from the glass today there are many of the lineaments of a man and even some of the features of the Son of Man. Were it not for the light of Easter the reflection would be little more than mankind's preliminary sketch—with our lineal descent from the beast apparent. Today Mr. Hyde is at bay. He is being driven out in spite of Moloch, the State Almighty, heathen generals and all principalities and powers in earthly places that war against the soul. We cannot doubt this if we have any knowledge of history, any sane perspective.

Night has been lifted, at least slightly, from the East by this wedge of light. The morning of joy has dawned; it does not hasten to noon, and it will not abate at night. Babylon has fallen; over and over again it has fallen. We will get a city that is right some time or other. Those Jerusalem days, with their tragedy,

Beggar: Have you got enough money for a cup o' coffee?
Student: Oh, I'll manage somehow, thank you.

Boss (to office boy who is half hour late): You should have been in here at eight o'clock.
Office Boy: Why—what happened?

When Your Chicks

are six weeks old change them — to —

PURENA GROWENA
the Complete Growing Feed

You're always in control with Purena Growena because it's all in one—the feed is complete—nothing else is needed.

A. H. VANWART AND SON
FREDERICTON, N. B.

the words: "Inasmuch as ye did it unto one of the least of these my brethren, ye have done it unto Me." Some time or other we all walk with Jesus on the way to Emmaus. If we are to recognise our companion, if his voice will be other than the voices of a stranger, we must live in the spirit which will enable us to offer a lodging for the night to a wayfarer, and a portion to him for whom nothing is prepared. Then the path will be clear before us—made clear by the light of Easter Morning.

A Restaurant That is Different!

Restaurants have their own personality as much as persons.

Good food, well kept, prepared in a cleanly manner and daintily served, combine to give our restaurant an attractive atmosphere.

THE NU-PALMS

Unexcelled Banquet Facilities Restaurant Soda Fountain

DRESS UP FOR EASTER

The new Spring and Summer sample 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

YOU DON'T HAVE TO LOSE A LIMB TO BE CRIPPLED

Your eyes if permanently injured by glasses which have outlived their usefulness may destroy your health and seriously reduce your earning capacity. Let us examine you for New Glasses NOW.

E. H. WILBUR, Optometrist

69 REGENT ST.

PHONE 13

Be Sure to Get One of Our

FINE BROOMS

Exceptional Quality and Value at Each Price Named

35c, 38c, 50c and 60c each

HAROLD YERXA'S

89 YORK ST.

PHONE 305

ISN'T IT TOO BAD!

Such a fine young couple! They were headed as straight for bliss as a bee for his hive — BUT ...

After all it pays a woman to be careful of her appearance, doesn't it?

See Mrs. Dorothy Young with Your Beauty Problems



MRS. YOUNG'S BEAUTY SHOPPE

PHONE 735

78 YORK ST.