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"TIP TOP TAILORS" and
"CLOTHES OF QUALITY"We clothe the best dressed men
you meet**WHO WAS BRAILLE?**(From an Article by Edward Pid-
duck, B.A., B.Sc.)Louis Braille was not born blind,
but became so through an accident.
At the time when Napoleon Bonaparte
was on the highest pinnacle of his
power, Braille pere was a saddler in
the hamlet of Coupvray in the De-
partment of Seine-et-Marne, about a
score of miles out of Paris.As soon as his little son Louis
could walk he loved to play in the
saddlery shop. Child-like, he must
needs finger all the tools within
reach. This should not, of course,
have been allowed—some were dan-
gerously sharp.However that may be, one day,
when a mite of only three, he was
amusing himself by making holes
with an awl in pieces of leather when
the instrument slipped and pierced
one of his eyes, rendering him totally
blind.His parents were anxious that the
development of his faculties should
not suffer as the result of the disas-
ter for he was a bright boy—and they
sent him at the age of seven to the
best institution of its kind in France,
the National Institution for the
Young Blind at Paris.There he spent the rest of his
days. From the start he showed a
marked aptitude not only for learning
but for music. At the end of a ten
years' course of intensive instruction
he was elected a Professor of the In-
stitution.To give some idea of the extent of
the learning he had acquired—mar-
vellous when one considers under
what a handicap he labored—it may
be stated that the subjects he taught
the blind students were grammar,
history, geography and three branches
of mathematics, viz., arithmetic,
algebra and geometry. The difficulty
of learning, and teaching, the last-
named can readily be imagined.All this time Braille's mind was set
on making it easy for the sightless to
read, a facility urgently needed as
the several systems of raised script
then in use at the National Institution
and elsewhere were one and all cum-
bersome, slow and unsatisfactory.Braille analyzed them, compared
them, pondered long and earnestly,
and finally came to the conclusion
that the best hope of achieving his
object lay in a modification of the
system invented by a French cavalry
officer, Captain Barbier.This was based on projecting points
but was phonetic; that is to say,
sounds and not individual letters were
represented. The symbols were per-
mutations of twelve points and were
too large to be covered by the finger
tip.Braille wisely discarded the pho-
netic system and adopted letters of
the alphabet. He found that no more
than six points need be used to re-
present all letters and punctuation,
and that they could be grouped so
close together as to be easily cov-
ered by the finger-tip, an enormous
advance on Barbier's type.He first published the Braille al-
phabet in 1829 at the age of twenty.Year in, year out, the indefatig-
able professor continued to train his
student classes, and he proved him-
self one of the foremost educators of
the blind, ever striving to raise their
condition and mental outlook gener-
ally, and to impart to them the vast
knowledge that he himself possessed.He devoted his spare time to per-
fecting his invention, writing a text
book on arithmetic, and devising a
musical notation, all for the blind.
The musical notation is as happily
conceived in its way as Braille type.He learned also to play the organ
with such success that he ranked in
time among the finest executants in
Paris. Music must have been a great
solace to him in his affliction.Braille's life was prematurely cut
short in 1852 at the age of forty-
three. In 1909 the centenary of his
birth was worthily celebrated at
Coupvray by the National Institution
for the Young Blind.

... OF ...

Interest to Women**ANCIENT SUPERSTITIONS ARE
LINKED WITH HALLOWE'EN****Forsake All Modern Ways of Entertaining On
Eerie Night When Spirits Walk Abroad**Hallowe'en, according to the au-
thorities, is the one night of the year
set apart for spirits to walk abroad.
Ghosts, they say, come back to their
old haunts—and it is just as well to
be ready for them!One of the best things to be done,
of course, is to give a party, and thus
make sure of plenty of support when
encountering your long-since departed
great-grandmother.You must forsake all modern ways
and plan your party around age-old
customs and superstitions. Nuts and
apples play an important part in Hal-
lowe'en rites—so be sure to have a
store of them ready.**Fire and Water**One of the most exciting and pic-
turesque games is Fortunes by Fire
and Water.A large bowl or tub half-full of wa-
ter should be placed in the middle of
the room. The hostess should have
prepared long slips of paper, one for
each member of the party, on one end
of which she has written a 'fortune'.
A single sentence will do.The papers are then folded in half
and balanced, fortune end face down-
wards across the edge of the bowl,
the plain end hanging above the wa-
ter. Half a walnut shell is then clean-
ed out and a tiny colored candle set
firmly into it with melted wax. This
makes the boat which is going to
carry the fire over the water in
search of your fortune!When everything is prepared the
party gathers round the basin—the
lights are put out and the tiny candle
lighted. In turn the players stir the
water, making the boat drift round
the edge of the basin, where the can-
dle will set fire to the end of one
of the papers.This is your fortune and it must be
seized before the flame burns it. Dip
the lighted end into the water to put
out the flame and then read what
Fate has in store for you.Bobbing for apples is another game
which may be played with the same
basin of water. One apple each is
placed in the basin. They should be
big apples, as this makes the game
more difficult.Players must kneel down with their
hands tied behind them and try to
pick out an apple with their teeth.
The first one to succeed in getting an
apple out and putting it on the floor
will be the first to get married.This game, though very hilarious,
is apt to make one somewhat wet so
here is a warmer game to follow.Divide the party into couples. En-
gaged or married folk must go to-
gether and the unattached ones must
strive to get as amicably as they
can. It is more fun if the girls choose
a partner in turn, the men showing
only a hand or a foot around the door.**Hazel-Nut Fortunes**Each person takes a hazel-nut (fil-
bert) and places it on the grate next
to that of her partner. Several pairs
may go on together—only be careful
not to muddle them up.Your fortune is told by the way the
nuts burn. If they become agitated,
crackling and hissing, or hobbling
about, you are in for a rough passage
and many quarrels will mar your mar-
ried life. If one of the nuts hops
right off the grate, that is a sign of
unfaithfulness, and your sweetheart
can take this as fair warning! If, how-
ever, the nuts burn steadily, it means
that your married life will be bliss-
fully happy and peaceful.A game which will cause much mer-
riment is called "Witchery." Blind-
fold each player in turn and let him
touch objects which have been placed
on a table. The "witch," standing
nearby, then tells what these por-
tend, weaving an interesting story to-
gether. She may add to the fun by
using her own knowledge of various
personal affairs.The articles, which should be moved
about before each trial, could be
something similar to the following: A
teacup indicating an old maid or
bachelor and a teacup with water in
it indicating a journey abroad; a ball
of string indicating an unhappy love
affair; a pack of playing cards in-
dicating variable business success; a
large curtain ring for a wedding or
engagement; a 50-cent piece for rich-
es, and a penny for poverty. The
articles should be chosen for their
similarity, so that they are not easily
identified by the blindfolded players.**For Lonely Maiden**All these games are fun when you
are in a party, but for the poor, lone-
ly little maiden who has to spend
Hallowe'en alone there is a rite which
must be performed in silence, and
which unfailingly has the desired re-
sult.She must eat for supper a salt her-
ring, skin and all. No drink is allow-
ed, and she must straightway go to
bed, walking backwards all the way
and getting into bed backwards, too.
In the night she will dream of her
future husband, who will be coming to
bring her a drink!Don't forget, when you have bid-
den farewell to your friends, that you
still have to deal with the uninvited
guests who have been prowling about
the house.In Brittany they keep up the hos-
pitable custom of leaving warm pan-
cakes, curds and cider in the kitchen,
by way of a light repast for the
ghosts. On finding that the feast has
disappeared in the morning, the
housewife doubtless mutters a pious
chanksgiving—and shuts her eyes to
the fact that the cat is in a suspi-
ciously comatose condition all day.**COMMON FOOD MADE PATRICIAN
BY MAGIC OF ORDINARY HERBS**LITTLE ROCK, Ark., Oct. 29—
Herbs brewing in a black pot fit in
with tales of witchcraft and brown
October weather.But Miss Gertrude Conant, Arkan-
sas extension service nutritionist, in-
sists the real magic of herbs lies in
the palate betwitching effects of sav-
ory dishes.Housewives take notice when she
says:"The judicious use of herbs will
turn many indifferent dishes into
food over which the epicure will
rave."Most of these taste-titillators can be
grown in the backyard garden. Com-
mon are dill, mint, parsley and sage.
Just as easily cultivated are the more
uncommon chives, chervil, sweet ba-
sil, sweet marjoram, summer savory
and thyme.Miss Conant explained that two tab-
lespoonful of chopped parsley and
sweet basil in equal parts makes pro-
saic scrambled eggs something to
write home about.An omelet begins to go places when
it includes a mixture of finely chop-
ped basil, chives, savory and thyme.
String beans are hardly recognizable
when two tablespoons of chopped ba-
sil drop in the pot.Dill inevitably is associated with
pickles. The nutritionist agreed this
was proper, but lamented that few
people knew its finely chopped leaves
will make creamed chicken, shrimpor lobster taste like something im-
portant."Broiled lamb chops, or fried fish,
with a sprinkling of chopped dill
leaves on each piece, and a little hot
melted butter poured over it to bring
out the flavor, will hardly be recog-
nized as common foods," Miss Conant
added.The herbs also may be dried for
winter use.**CANADIAN-BORN PROFESSOR
GIVEN DISTINCTION**Charles M. MacInnes, professor of
history of the University of Bristol,
was selected as one of the speakers of
the Royal Empire Summer School of
the Royal Empire Society, which was
held this year at the University of
Bristol. Mr. MacInnes, blind since
childhood, was born in Canada and
lived during his boyhood days in Cal-
gary and Cranbrook. He attended the
Halifax School for the Blind and later
on graduated from Dalhousie Univer-
sity. Subsequently he graduated from
Balliol College, Oxford, and for the
past several years has been a lecturer
at the University of Bristol. During
his school and college days in Can-
ada he was known as one of the most
rapid Braille readers in the Domini-
on. He is probably the most dis-
tinguished blind Canadian living out-
side the borders of the Dominion.**CAKES FOR THE HALLOWE'EN PARTY**

An Occasion for Rich and Colorful Goodies

(By Katharine Baker)

Hallowe'en parties have to be gay—
the fun even goes to extremes—and
menus and table decorations may run
into riotous contrasts. The more or-
iginal the food, the better. Of course
the color schemes are yellow, orange,
brown and black. Black can be worn
by the paper witches, cats and owls,
but orange and brown should predom-
inate in the cakes and candies.Tiny hot cheese biscuits, crisp gold-
en doughnuts, a fine gingerbread, lit-
tle spice cakes, chocolate and orange
layer cakes, all suit the Hallowe'en
tradition. Coconut southern style in
orange color is very effective and
toothsome for cakes either large or
small.From among these recipes you can
choose some goodies that will please
even the most disgruntled guest—the
guest who has come out worst in all
the contests or been the butt of many
jokes. These cakes will put him in
high good humor.**Gingerbread**2 cups sifted cake flour
2 teaspoons baking powder
¼ teaspoon soda
2 teaspoons ginger
1 teaspoon cinnamon
½ teaspoon salt
1-3 cup butter or other shortening
½ cup sugar
1 egg, unbeaten
2-3 cup molasses
¾ cup sour milk or buttermilk.Sift flour once, measure, add bak-
ing powder, soda, spices, and salt and
sift together three times. Cream but-
ter thoroughly, add sugar gradually,
and cream together until light and
fluffy. Add egg and beat well; then
molasses. Add flour, alternately with
milk, a small amount at a time,
beating after each addition until
smooth. Bake in greased pan, 8x8x2
inches, in moderate oven (350 degrees
F.) 50 minutes. Serve plain or with
whipped cream flavored with mo-
lasses.**THE ORATORS**Although the time might possibly
have been better spent, a member of
the staff of The Pioneer took the
trouble to go through the index to
Hansard for the last session of parlia-
ment and count the number of
speeches which Rt. Hon. R. B. Ben-
nett contributed to the welfare of his
country. The number was 636. Dur-
ing the same time, Hon. W. L. Mac-
kenzie King spoke on 306 subjects—
which includes answers to questions,
notices of motions and many other
half-dozen word speeches which the
premier made.If oratory could have aided this
dominion, Mr. Bennett and his co-
horts would have made it a veritable
paradise on earth. In the same way,
under the same conditions, Hon. Dr.
MacMillan and his followers would
have done the same for this province.For oratory and mighty speeches
are peculiarly Conservative attrib-
utes. Conservatives have the mater-
ial for sonorous bursts of oratory.
They are the "Empire" party, and
would have one think that loyalty to
the British flag and crown is exclu-
sively a Tory characteristic. In the
next breath, however, they are the
"Canada for Canadians" party, and
hand the Mother Country a gold brick
like that which was passed out during
the lamentable Imperial Conference
at Ottawa a few years ago. But con-
sistency is not necessary for an ora-
tor, however much of a jewel it may
be for the man who seeks to do things
not talk about them.—P. E. I. Pioneer.**Madrid Given 48
Hours to Surrender on
Pain of Punishment**

(Special To The Daily Mail)

MADRID, Oct. 29—General Franco
has given Madrid forty-eight hours to
surrender or else terrific punishment
will be inflicted on the Capital, said
the insurgent's message to the Gov-
ernment. The rebels have advanced
south to within seven miles of the
city as Franco believes that it is
wiser to enter the city from the
south. In Madrid every man between
twenty and forty-five has been con-
scripted. All telephone and telegraph
offices and employees have been
placed under martial law so that as
an announcer states, it will be much
more difficult to get news out of
Madrid.There is enough gold in suspension
in all the oceans to supply each in-
habitant of the earth with fifty tons
of metal.**Chest Colds**
... Yield quicker to the
Poultice-Vapor action of
VICKS
VAPORUB**Prize Devils Food Cake**2 cups sifted cake flour
2½ teaspoons baking powder
1 teaspoon salt
2-3 cup butter or other shortening
1½ cups sugar
3 eggs, well beaten
3 squares melted unsweetened cho-
colate.¾ cup milk
1 teaspoon vanilla
Sift flour once, measure, add bak-
ing powder and salt, and sift together
three times. Cream butter thorowly,
add sugar gradually, and cream
together until light and fluffy. Add
eggs and beat well; then chocolate
and beat until smooth. Add flour, al-
ternately with milk, a small amount
at a time, beating after each addition
until smooth. Add vanilla. Bake in
two greased 9-inch layer pans in moderate
oven (350 degrees F.) 30 min-
utes, or until done. Spread Orange
Mist Frosting between layers and
on top and sides of cake.**Orange Mist Frosting**2 egg whites, unbeaten
1½ cups sugar
4½ tablespoons orange juice
½ tablespoon lemon juice
1 teaspoon grated orange rind
Combine egg whites, sugar, and or-
ange and lemon juice, in top of double
boiler, beating with rotary egg beater
until thoroughly mixed. Place over
rapidly boiling water, beat constant-
ly with rotary egg beater, and cook 7
minutes, or until frosting will stand
in peaks. Remove from boiling water
and beat until thick enough to spread
adding orange rind before spreading
on cake. Melt 2 squares unsweetened
chocolate with 2 teaspoons butter.
When frosting is set, pour chocolate
mixture over cake, letting it run down
on sides.**Chocolate Marguerites**½ cup sifted cake flour
¼ teaspoon each soda and salt
½ cup brown sugar, firmly packed
2 eggs, well beaten
2 tablespoons butter
1½ squares melted unsweetened
chocolate.Sift flour once, measure, add soda
and salt, and sift together three
times. Beat sugar gradually into
beaten eggs. Melt butter with cho-
colate and add to egg mixture, blend.
Add flour gradually, then nuts. Turn
into greased small fancy pans. Place
pecan half on each. Bake in moderate
oven (375 degrees F.) ten minutes.
Makes two dozen cakes.**Orange Waffles**2 cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt
4 tablespoons sugar
1½ teaspoons grated orange rind
2 egg yolks, well beaten
2-3 cup milk
6 tablespoons melted butter
2 egg whites, stiffly beaten.Sift flour once, measure, add bak-
ing powder, salt, and sugar, and sift
again. Add orange rind to egg yolks
and mix well; combine with milk and
add to flour mixture, beating only un-
til smooth. Add butter and blend.
Fold in egg whites. Bake in hot
waffle iron. Serve hot with butter
and orange marmalade. Makes four
waffles.**Cheese Drop Biscuits**2 cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt
4 tablespoons butter or other short-
ening
¾ cup milk
1 cup grated Canadian cheese.Sift flour once, measure, add bak-
ing powder and salt, and sift again.
Cut in grated cheese. Cut in shorten-
ing. Add milk all at once and stir
carefully until all flour is dampened.
Then stir vigorously until mixture
forms soft dough and follows spoon
around bowl. Drop from teaspoon on
ungreased baking sheet. Bake in hot
oven (450 degrees F.) 12 to 15 min-
utes. Makes 18 biscuits.A. M. Kerr, Toronto is a registered
guest at the Queen today.**ARTHUR F. BETTS**

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