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We recognize in rheumatic disorders a diseased condition of the blood containing uric acid which is the cause of this irritating and painful trouble.

Rheumatism leaves in its train, distorted joints, crooked limbs, crippled hands, and the intense pain and agony is almost unbearable.

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some man can not make a little worse and
sell a little cheaper, and the people who con-
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(Ruskin)

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SUGGESTIONS

for
JUNE



Brides

MARMALADE TIME IS HERE AGAIN

Or Maybe It's Jam to You, But the Processes Are
Much the Same, the Product Delicious

(By Edith M. Barber)

It's time again to bring up the
marmalade question. Perhaps you
call it jam. But in any case you will
probably not be able to resist adding
a few extra baskets of fruit to your
market order when berries and other
fruits are at their best, and at the
same time at their lowest price.

Strawberries, raspberries, currants,
pineapple, rhubarb and gooseberries
will be among your tempters in the
early summer.

Perhaps you have noticed that
gooseberries were sort of an after
thought. Much as I like jam made
from these tart berries, such sad
memories are associated with them
that I was not able to bring myself
to use them for marmalade for
many years. It all goes back to a
visit at my sister's country place,
where the bushes were full of them
and when I unwisely volunteered to
take care of making gooseberry mar-
malade. After a year of what was
then called domestic science, I qual-
ified in my own estimation as an ex-
pert. But that marmalade just would
not get thick. I added more sugar
and I cooked it for hours and hours,
one day and then another. In the
end a dark gummy mixture with a
distinct caramel flavor filled all the
glasses in the house. I am afraid
that they stayed filled until the next
summer. I advise you to make your
gooseberry marmalade with fruit
pectin.

With other fruits you may use it
if you wish to get a delicate flavor
and a semi-solid type of marmalade.
In this case follow directions ex-
actly in the recipes given below or
those which come with the fruit pec-
tin. Color in marmalades made in
this way is preserved because of the
short cooking which the fruit needs.
If you prefer a thinner texture and a
more intense flavor, then you will
need only the fruit and the sugar.
Remember that fruits such as straw-
berries, raspberries and gooseberries
will not jelly no matter how long
they are cooked and that overcook-
ing destroys flavor. The combination
of currants with any of these fruits
will of course provide pectin.

Jelly glasses should be washed
thoroughly in soapy water, rinsed in
very hot water and set in a pan of
hot water while you are filling them.
Very hot melted paraffin should be
poured over the jelly at once. The
layer should not be too thick. When
the jam has set, it should be covered
with a tin lid or with paper to
prevent dust and yeast plants settl-
ing on the paraffin. The action of
yeast on the sugar will cause fer-
mentation.

Before the jam is put away, it
should, of course, be labeled and
dated. A cool, dry place should be
used for storage. If the glasses are
placed in covered boxes for the sum-
mer, they will keep cleaner. Boxes
should, of course, be labeled also.

Tutti-Frutti

All summer fruits may be used in
this recipe. As they come put them
in a stone crock with an equal quan-
tity of sugar, which is put in layers
between the fruit. Add enough
brandy or grain alcohol to dissolve
the sugar each time it is added.
Keep covered in a stone crock in a
cool place.

Sun-Cooked Strawberries

Select firm, ripe strawberries. Use
equal quantities of sugar and berries.
Place the strawberries in a preserv-
ing kettle in layers, sprinkling sugar
over each layer about two inches
deep. Place on stove and heat slowly
to boiling point, skim carefully and
boil rapidly for two minutes. Place
berries in single layers, with juice,
on shallow platters. Cover berries
with a glass dish or with plain win-
dow glass. Let stand in hot sun
from eight to twelve hours. Pack
in clean, hot jelly glasses or jars and
seal. The platters with the straw-
berries may stand uncovered in a
sunny window rather than in the
outdoors.

Strawberry and Rhubarb Conserve
2 cups sliced strawberries.
2 cups sliced rhubarb.
7 cups sugar.
½ bottle fruit pectin.
To prepare fruit, slice about one
quart ripe strawberries and slice
finely about one pound of rhubarb.
When measuring fruit, pack cups

tightly until juice flows to the top.
If rhubarb is not juicy enough, add
a little water. Mix fruit and sugar
in kettle and stir over a low fire until
sugar is dissolved. Bring to a boil
over a hot flame and boil hard for
three minutes. Remove from fire
and stir in fruit pectin. Continue
stirring for four minutes, skim, stir
again and pour quickly into scalded
jelly glasses. Cover with an eighth
of an inch layer of paraffin. Yield:
Ten to eleven six-ounce glasses.

Black Raspberry Jelly

¾ cups black raspberry juice.
7½ cups sugar.
½ cup lemon juice.
1 bottle fruit pectin.
Wash about four pounds of ripe
berries. To prepare juice, put fruit
in a kettle and crush over a low fire
until the juice starts to flow. Then
cover and cook over a low fire about
fifteen minutes. Put fruit in double
cheesecloth or one thickness of Can-
ton flannel and squeeze out juice.
Measure into kettle, add sugar and
lemon juice and stir well to dissolve
sugar. Put over a hot flame, bring
to a boil, stirring occasionally to
make sure that the sugar is dissolv-
ed. As soon as the mixture boils
stir in the fruit pectin, bring to a
hard boil and continue for half a
minute. Take from fire, skim quick-
ly and pour at once into scalded jelly
glasses. Cover with an eighth of an
inch layer of paraffin. Yield: Eleven
to twelve six-ounce glasses.

Spiced Gooseberries

1 cup vinegar.
3 cups sugar (brown.)
1 teaspoon whole cloves.
Few sticks cinnamon.
1 tablespoon salt.
½ tablespoon cayenne.
1 tablespoon lemon juice.
½ ounce ginger root.
4 pints gooseberries.
Cook the vinegar and the sugar
five minutes. Tie the spices in a
bag, add with remaining ingredients,
cook slowly one hour. Pack and seal.

FADS AND FANCIES BROUGHT OUT BY HOLLYWOOD STARS

A bed jacket, that looks for all the
world like a large and frothy pow-
der puff, is a new and highly favor-
ed item in the summer wardrobe of
Joan Crawford. The jacket, of hip
length with kimona sleeves, is fash-
ioned entirely from this frothy sub-
stance, dyed her favorite shade.
There are bedroom sandals to match.
Silk sandals for summer tapping
have been designed by Eleanor Pow-
ell. The shoes feature soles heavy
enough to rap out smart rhythms,
but the tiniest of silk straps anchor
them to the feet. She has them in a
variety of colors to match her many
practice costumes.

Bow knot veils are chic for this
season, according to Una Merkel.
The hat is a tiny sailor of chip straw
and poised at the very front in a
huge bow of cream colored molines.
The one, large bow loop forms a
trick little veil that gives her left
eye a definitely flirtatious appear-
ance.

Natural linen decorated by vari-
colored pompons of raffia creates a
smart new play suit in the summer
accessory wardrobe of Madge Evans.
The suit consists of shorts, a halter
top and a cape that miraculously
transforms itself into a skirt. A raf-
fia "beanie," worn at the back of the
head, completes the ensemble.

To add that chic touch to sports
frocks, take a tip from Florence Rice
and lay in a supply of vari-colored
one-half inch kid belts in your ward-
robe. They are smart with all types
of summer apparel, from play suits
to 5 o'clock frocks. For dressy oc-
casions Miss Rice advises belts in
the new metallic kids, such as gold,
bronze and silver.

Among the various heirlooms sent
to Maureen O'Sullivan by her moth-
er in Ireland, is a tiny, little-finger
ring of gold bearing a black enamel
pattern. The ring opens out to dis-
play a tiny clasp that hooks into
evening handkerchiefs for formal
wear. It was a wedding gift from her
mother, and is now one of Maure-
en's prized possessions.

RECOUNT THE ADVENTURES OF A SCAVANGER HUNT

(By Cynthia Proctor)

If you've ever been invited to a
scavenger hunt you know what great
sport it is and how much fun every
one has.

But if you have had to plan one
and make out the lists of what to
fetch back—or have been left with,
say, a pair of bedraggled geese in
your living room, you know that a
careful well-thought out plan is the
first thing on your party program.

Make out your lists well in advance
and when the guests arrive, divide
them into pairs or small groups. Tell
them that you will give them an hour
or more depending on the length of
the list, in which to get them.
Give each couple a market
basket and start them off with your
blessing!

Almost as much fun as the hunt
itself are the stories told when the
hunters return. It's fun to settle
down over the refreshments and let
each group or couple recount the
most exciting moment of the hunt.

Ask two or three non-active mem-
bers of your party to stay at home
and not join in the hunt so they can
act as judges when the loot begins
to come in. Award the high prize to
the couple bringing home the largest
number of articles. Let this little
judging group play bridge while
they are waiting if you wish.

Here is a sample list of objects to
bring back in a scavenger hunt. You
may want to change it to suit your
own locale and guests any way you
wish:

1. Three needles threaded with
green silk.
2. A phonograph record of "Dar-
danelle."
3. Pair of black stockings.
4. Chicken feather.
5. A stone weighing over half a
pound and less than a pound.
6. An old-fashioned nightshirt.
7. A used stub pen point.
8. A pair of brown rubbers.
9. A mushroom.
10. A plume.
11. A dill pickle.
12. A picture of yourself.
13. A piece of home-made cake.
14. A spool of lavender thread.
15. A calling card (not your own).
16. A telegram.
17. A pair of black cotton gloves.
18. An autograph book.
19. A yard of pink baby ribbon.
20. A side comb.
21. A square of mosquito netting.
22. One of the Elsie Dinsmore
books.
23. A tintype.
24. A bandanna.
25. A necktie clip.

Eats

This crowd are going to be mighty
hungry when they gather around
with the spoils, so provide them with
plenty of food. Here's a suggested
buffet supper menu:

Tomato Juice and Pineapple
Juice Cocktails
Pretzel Sticks Assorted Relishes
Noodle Ring, Crisped Salmon
and Mushrooms
Spiced Orange Slices Potato Chips
Hot Buttered Rolls
Lettuce Salad Bowl
French Dressing
Fresh Strawberries
Angel Food Cake Coffee

PICNIC

The annual Picnic of the Knights
of Pythias (Fredericton) will be
held this year at

STANLEY
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Thursday, July 8th

All the usual games.

SUPPER—Adults, 40c
Children 12 years and under, 25c

DANCING IN EVENING
McGinn's Orchestra

Everybody welcome to come.

Bus leaves Capital Transit at
1.30 and after. Return fare 75c

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CONCERNING RHUBARB PIE

Humble Garden Plant Makes Wonderful Fruit
Pie

(By Katharine Baker)

To know that the dessert which is
so thoroughly enjoyed by grown-up
members of a family is, at the same
time, a healthful and nourishing
dessert for the youngsters is one of
the greatest of all satisfactions to
the homemaker. This is particularly
true of rhubarb, either as plain
stewed fruit with cake, or in a pie.

There is something so tangy and
summerlike about the taste of rhubarb
that no family would want to
miss it when it is in season. It
seems to symbolize the good fresh
fruits and vegetables which are to
follow all summer long. It's almost
like a tonic and indeed does contain
healthful minerals, among them iron
which we need in our diet. The col-
or of the early rhubarb is particularly
pleasing and the fact that it is
more tender and tasty at the start
of the season makes this a good time
to serve rhubarb pie.

The trouble most cooks encounter
with rhubarb pie, as with most fruit
pies, is the tendency it has to run
all over the place. This, of course,
isn't necessary and the simple trick
of using quick-cooking tapioca as a
binder in all fruit pies is the answer
to that problem. Try it for yourself
by making this pie and solve the
difficulty of watery pies once and
for all.

Rhubarb Pie
¾ cups prepared fruit
1½ to 2½ tablespoons quick-cook-
ing tapioca
1 to 1½ cups sugar
¼ teaspoon salt
1 tablespoon melted butter
Combine ingredients and let stand
15 minutes, or while pastry is being
made. Use as filling for 9-inch pie.
Bake in hot oven, 450 degrees F., 15
minutes; then decrease heat to mod-
erate, 350 degrees F., and bake 20
to 30 minutes longer, or until fruit
filling is cooked and crust is deli-
cately browned. This recipe can be
used for plum, grape, strawberry,
raspberry, blackberry, huckleberry
or cherry pie.

Pie Crust (Plain Pastry)
2½ cups sifted cake flour
2-3 cup cold shortening
½ teaspoon salt
1-3 cup cold water (about).

Sift flour once, measure, add salt,
and sift again. Cut in shortening
until pieces are about size of small pea.
Add water, sprinkling small amount
over flour mixture and mixing with
fork only enough to make flour hold
together. Continue until all flour
has been mixed in separate portions.
Wrap in waxed paper. "Chill thor-
oughly. Roll out on slightly floured
board using light springy touch and
bake in hot oven, 450 degrees F., 15
minutes.

ANTA'S TIPS

Here are rules a girl should fol-
low who wants to be in the category
of "perfect all the time." Anita Lou-
ise should know, so here are the
seven rules she has set down in her
little black book, "Rules for Success."

1. Cleanliness. It's better to have
an accessory that doesn't perfectly
match an ensemble than to wear a
soiled one that does.

2. Over-matching. If too many ac-
cessories match, an outfit has a de-
liberate, studied appearance. I par-
ticularly dislike to see a hat of the
very same material as the dress. A
good rule to follow is to blend hose
and shoes as closely as possible to
the skirt or dress. Gloves, bag and
scarf may go together or gloves, bag
and hat. Rarely should the six ma-
jor accessories be of the same color.

3. Following trends. There are en-
ough different styles every season so
that any girl can find something
that flatters. She'll make a mistake
if she blindly buys the most talked-
of style with high disregard for how
much it does for her appearance.
4. Seasons. Don't rush them. Fre-
quently the cuts and fabrics that are
pushed the hardest the first season
are out of date in another month.
5. Colors. Cling to the shades that
complement your own coloring. There
is never a season that I don't have
one or two evening dresses in a spe-
cial shade of yellow, which I've dis-
covered is grand under electric
lights.

6. Originality. Make up some
things, such as a new way to tie a
scarf or a new place for a hanky.
Ann Sheridan attaches a huge chif-
fon hanky to an evening purse and
lets it trail away like a panel on the
breeze.
7. Suitability. Dress appropriately
for the occasion. When in doubt
wear the simpler ensemble. Kay
Francis, whose fashion reputation is
world famous, is a model of stark
simplicity.

HOUSEHOLD HINTS

(By Mrs. Mary Morton)

Menu Hint

Spaghetti Asparagus on Toast
Rhubarb, Relish
Banana Salad Poppy Seed Cake
Tea

You will find this an excellent re-
cipe for spaghetti. Wedd do I remem-
ber once serving it to a young man
who refused to eat any meat what-
ever I really didn't know he would
not have eaten a bit of bacon if he
had known about it. He thanked me
effusively for a nice "vegetarian"
meal. I am including the rhubarb
relish so that you can make several
glasses to store for winter. It is
very good.

Spaghetti—Cut up eight pieces of
bacon in small pieces add two finely
cut onions and fry until brown. Add
one can tomatoes and let cook one
half hour. Cook spaghetti in salted
water until tender then mix togeth-
er put into a buttered baking dish,
spread grated cheese and bread
crumbs on top, and bake 15 minutes.
Banana Salad—Select firm, ripe
bananas cut slice of top off each,
remove pulp, keeping skin in shape
of boat. Fill with equal parts of cel-
ery and banana, cut in small pieces,
and dress with any preferred salad
dressing. Sprinkle chopped nuts on
top and garnish, if you wish, with
whipped cream and cherries. These
are omitted of course for general
serving.

Sour Cream Salad Dressing—One
tablespoon sugar, ¼ teaspoon mus-
tard, ¼ teaspoon paprika, one cup
sour cream, one tablespoon vinegar
or lemon juice. Mix dry ingredients,
add to sour cream. Stir in vinegar
and lemon juice slowly. Serve over
shredded cabbage, lettuce, or good
on any salad.

Cooked Sour Cream Dressing.—
Two eggs or four egg yolks ½ table-
spoon sugar, ½ teaspoon salt, ¼ tea-
spoon dry mustard, one cup sour
cream, four tablespoons vinegar.
Beat egg or egg yolks in the top
part of a double boiler. Add dry in-
gredients and sour cream. Stir in
vinegar slowly. Cook over hot not
boiling water until mixture coats the
spoon. Remove from stove and cool.

**Ambassador Has
Been Asked to
Accept Post**

(Special to The Daily Mail)

FRANCE, June 22—The new French
Cabinet will probably be completed
within the next two days and there
is some discussion in regard to the
Finance Minister. The French Amba-
sador to the United States has been
asked to accept the position.

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