

All-Out-of-Sorts! Nervous, Irritable, Peevish!



This may be due to lack of proper rest, the worry over business, the too free use of tea, coffee or tobacco, the keeping of late hours, the never ending drudgery of housework, but whatever the cause you have been putting too heavy strain on the nervous system.

If you are tired, listless, irritable, distressed, you will find in Milburn's H. & N. Pills a remedy to make the weak nerves strong, the shaky nerves firm, a medicine that will help put you on your feet again.

**HARNESS
OVERALLS
WORK PANTS
GLOVES**

H. A. Burt

TEL. 1234

CURTAINS AND DRAPES

JUST RECEIVED...
OUR NEW SPRING RANGE OF
Curtains in plain and figured
Marquettes, flail and tuskan
nets, Curtains, widths from 27
to 54 inches. Lengths from 2 to
3 yards. Drapes in all the new
shades. Also a full range of Tap
estries and Homespuns.

"See our stock before
purchasing."

J. Stanley Delong

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A TAILORED-MADE SUIT IS
TAILORED OF EXCLUSIVE

FABRICS

We buy only a limited amount
in each pattern and fabric.
That's why you can choose your
fabric and know that you won't
be seeing it on every other man
in town! Our complete line of
fall fabrics are now in. Call and
select YOUR OWN Distinctive
Pattern.

Alex. Ingram

876 KING ST.

A MESSAGE TO INVESTORS IN THE MARITIME PROVINCES —

Surplus funds invested in sound development
of natural resources and industry within the
Maritime Provinces will return maximum in-
come—Increase Purchasing Power—Create
Permanent employment and prove the great-
est benefit to general business. A list of
carefully selected offerings will be forward-
ed on request.

IRVING, BRENNAN & COMPANY, LTD.

J. G. BADCOCK, Manager.

Fredericton Office, Suite 1, Loyalist Building
Fredericton Charlottetown Halifax Saint John, N.B.

Phone 454

There is hardly anything* in the world that
some man can not make a little worse and
sell a little cheaper, and the people who con-
sider price only are this man's lawful prey.
(Ruskin)

* Insurance is no exception.

HOWARD H. BLAIR

68 YORK ST. YOU CAN REST ASSURED PHONE 291

LAWN MOWER TIME IS HERE AGAIN

WE HAVE A VARIETY TO CHOOSE FROM.

Federal 14" Bronze Bearings \$ 7.90

Speedy 14" S.K.F. Ball Bearings 9.90

Speedy 16" S.K.F. Ball Bearings 10.25

Garland 16" S.K.F. Ball Bearings 13.35

Garland 18" S.K.F. Ball Bearings 13.90

These Lawn Mowers are all equipped with the Eureka Positive
Drive. The pawls are accurately machined from crucible steel.

J. Clark & Son, Ltd

SUGGESTION

for
JUNE



Brides

DANDELION GREENS, SASSAFRAS ROOT, WHAT MEMORIES THEY BRING BACK!

Heralds of Spring, They Still Compete With Beet
Greens and Spinach in Effecting Succulent
Dinner Combinations

(By Edith M. Barber)

Dandelion greens and succulent
sassafras roots were the heralds of
spring in the small town where I
was brought up. On Saturdays the
door bell was likely to ring a num-
ber of times and at the door we
would find children from the nearby
country district offering for sale
these products which they had dug
themselves in the woods and fields.
Sometimes we would have a mess
of the greens, the results of our own
labor in helping to get the lawn
ready for spring. Sometimes we
would make a search for sassafras,
the excuse for our first early picnic
in the nearby woods. We all loved
the tender bark of the smaller roots
and the tea, made by boiling the
tougher roots and combining the re-
sultant liquid with hot milk, in
spite of the fact that it was sup-
posed to be good for us in the spring.

While sassafras tea is a thing of
the past, dandelion greens are actu-
ally cultivated for market. They are
much more consistent in texture and
quality than the ones I used to
know. They compete at this season
of the year with beet greens and
spinach. In the foreign markets we
find many other greens, all of which
are succulent.

Of course, today there is not a
time of the year when we cannot
purchase a variety of greens for
cooking and for eating raw in salad
form. We do not have to wait for
the first leaves of the garden lettuce
to be ready. We depend upon Boston
lettuce, romaine and iceberg through-
out the year, perhaps most of all
upon the latter, because of the firm-
ness of the heads, which can be
shipped so well to far-distant places.
Once upon a time we knew this let-
tuce as Simpson. Its now common
name was given it because of the
chopped ice in which it is packed
for shipment.

The heads of iceberg are so firm
that they are a little difficult to
separate. I like to cut off the stem
end and let a heavy stream from the
faucet do the work for me. I am
one of those persons who like to
have lettuce leaves separated and
pulled apart. I am not so fond of
the popular 'hearts', which have
a way of slipping around on the
plate. Perhaps I imagine it, but the
separated leaves always seem to
have more flavor.

Dressing for Plain Lettuce

If a plain lettuce salad is served
the dressing should of course, be
highly seasoned. A dressing of the
Russian type is particularly good at
luncheon. I also like my own special
tomato dressing with lettuce or with
mixed greens. And then there is
that savory German dressing made
with bacon fat as a base. With a din-
ner salad I prefer the special or a
French dressing.

I wonder if you have ever combin-
ed cooked greens with raw for a
main luncheon salad? A ring of chop-
ped cooked spinach mixed with a
French dressing may be filled with
mixed greens, tossed in French
dressing. Mayonnaise flavored with
horseradish may be used as a gar-
nish for the spinach.

Special Tomato Dressing

1 can tomatoes
6 tablespoons salad oil
2 tablespoons vinegar
Salt, pepper, paprika
1 clove garlic
one 1 1/2 inch slice of bread
Drain juice from can of tomatoes,
and reserve for another purpose. To
pulp, add oil, vinegar and season to
taste. Rub clove of garlic into bread
and allow to remain for half an hour.
Remove garlic and add bread to to-
matoes. When soft lift out crust and
beat. Chill and serve on lettuce, ro-
maine or other salad green.

Spinach Ring

4 cups cooked spinach
1/4 cup butter
Salt, pepper, nutmeg.
Drain spinach, chop and season
with butter, salt, pepper and nutmeg.
Dress into a ring mold and steam
until ready to serve. Unmold on a
plate.

Dressing for Green Salads

Livers of two chickens, boiled
Yolks of two hard cooked eggs
1/2 teaspoon salt
1 teaspoon prepared mustard
1-8 teaspoon white pepper
3 tablespoons vinegar

1/4 teaspoon Worcestershire sauce
1/2 cup olive oil.
Mash and mix to a paste the chick-
en livers and egg yolks. Add season-
ings, pour in olive oil drop by drop
stirring in the same direction until
the consistency of thin mayonnaise.
Mix with salad.

Shredded Lettuce with Bacon Salad

6 strips bacon
1 head lettuce
1/2 cup vinegar
Cook the bacon until light brown
but not crisp. Cut in small pieces
and add with the hot fat over shred-
ded lettuce. When well mixed, add
the vinegar. Mix well and serve.

German Dressing

2 strips bacon
1 tablespoon flour
2 egg yolks
1/4 cup water
1/4 cup vinegar
Pepper, salt, paprika
Cut bacon in small pieces, fry
lightly, remove from fire. Add flour
and blend well with bacon fat. Stir
in beaten egg yolks, add water and
vinegar and stir over a low fire a
few minutes until smooth. Season to
taste with pepper, salt and paprika.

Thousand-Island Dressing

1/2 cup mayonnaise
1 tablespoon tarragon vinegar
1/2 cup whipped cream
1 chopped hard-cooked egg
1 tablespoon chopped green pepper
2 tablespoons chopped cooked beet
1 tablespoon chopped onion
1/2 teaspoon minced parsley
Mix the ingredients in order given
and serve with lettuce or other sal-
ad vegetables.

Cottage Cheese Salad

1/2 pound cottage cheese
2 tablespoons minced onion
1 tablespoon minced pimiento.
Mix the onion and pimiento with
the cheese and season. Press into
small bowl and set in refrigerator to
chill. When ready to serve salad,
turn cheese out on small platter and
arrange lettuce or romaine around it.
Pass French or spicy dressing.

French Dressing

1 teaspoon salt
1/2 teaspoon paprika
1 teaspoon sugar
1 teaspoon onion juice
3 tablespoons vinegar
1 teaspoon mustard
1/2 cup salad oil
Mix dry ingredients and all to the
salad oil. Add onion juice and vine-
gar and stir or shake in a sealed
bottle or jar until the mixture be-
gins to thicken. A small piece of ice
added before stirring makes it thic-
ken at once. Store in refrigerator in
airtight jar. Preparation time, 3 min-
utes.

Roquefort Dressing

Add two ounces of Roquefort
cheese to French dressing. Beat with
fork until cheese is well mixed with
dressing. Serve with lettuce or other
leafy vegetables.

Spanish Gov't Busy Moving the Civil Population

(Special to The Daily Mail)
BILBAO, June 16 — The Spanish
government is busy moving refugees
and civil population by road, air and
sea. The British press say that if
Bilbao falls, and it is quite possible
that it might fall, it will only be an-
other dark episode of the war.

German Minister To Visit London For Consultation

(Special to The Daily Mail)
BERLIN, June 16 — The German
Foreign Minister is to visit London
next week and although not on offi-
cial business it is understood that he
will go into conference with several
of the leading British statesmen.

Tribesmen in Turkey Are In Revolt

(Special to The Daily Mail)
TURKEY, June 16 — Over 1,000
tribesmen have been reported revolt-
ing and 25,000 troops have been sent
to control the situation.

French Form of Government Is Strongly Endorsed

(Special to The Daily Mail)
PARIS, June 16 — The French
Popular Front Government under
Premier Blum have gained an over-
whelming victory in the House of De-
puties. The bill which will grant them
unlimited power in regard to coping
with the financial situation was pass-
ed by a majority of 99 votes.

The former Premier bitterly op-
posed the bill, but Communists joined
with the Government and the Bill
went through, but it will have to go
before the Senate.

DURHAM BRIDGE

DURHAM BRIDGE, June 15 — Mr.
and Mrs. Walter Stewart had a visit
from the stork recently and it left
them a baby girl.

Miss Blanche Shields spent a few
days this week visiting relatives and
friends in Devon and Fredericton.

Miss Christine McDougal who has
charge of a girls' school in Trinidad
spent a few days the guest of Miss
Doris Bradley. On Friday afternoon
Mrs. George Bradley had a tea for
the pleasure of Miss McDougal.

On Sunday evening she spoke in
the United Church of Canada, giving
a history of Trinidad and the mis-
sion work done in that field. She re-
turned to her home in Debec on
Monday.

Mr. and Mrs. Fint O'Donald and
son Cedric and Mrs. W. A. Sansom
took a trip to Alma on Sunday.

Miss Clark, a returned missionary
from India, spoke in the Baptist
church on Monday evening. She has
been in India for over thirty years.
She gave a vivid history of the work
there on the Baptist field.

The W.M.S. of the United church
met at the home of Mr. and Mrs.
Clarence Richardson on Tuesday
afternoon for their June meeting.
Mrs. Jack McLean had charge of the
devotional service and Mrs. George
Bradley the study book. After the
meeting Mrs. Richardson served cof-
fee, sandwiches and cake. The July
meeting will be held at the home of
Mrs. H. Cowperthwaite. The W.A.
of the Anglican church will meet there
too and a union service will be held.

How mother helps to

**PREVENT
MANY COLDS**



● At That First Sniffle
— or sneeze — signs that a cold may
be coming on ...



● Quick! A Few Drops
of Vicks Vapo-Rol up each nostril



● It S-p-r-e-a-d-s
Its scientific medication swiftly spreads
through nose and upper throat—
where 3 out of 4 colds start

Mother relies on Vapo-Rol for help
in preventing her own colds, too. She
can feel the tingle as this scientific
medication spreads through the trou-
ble zone in her nose and upper throat.
Vapo-Rol is specially prepared to
stimulate Nature's defenses in this
area. Used in time, Vapo-Rol helps
to prevent many colds ... and to
throw off head colds in the early stages.

Quickly relieves "Stuffy Head"

**VICKS
VAPO-ROL**

Look in your Vapo-Rol package for the
interesting story of Vicks Plan for Better
Control of Colds in the home. In clinic
tests among 17,353 people, this Plan
cut sickness from colds more than half!
Follow Vicks Plan for Better
Control of Colds

HOW WEALTH IS SHARED IS SHOWN BY AUTO SALES

In Number of Typical American Cities, Survey
Reveals, Half of Cars Are in Families of
\$1,000 to \$3,000 a Year Class

(By Frederic J. Haskin)

WASHINGTON.—One of the most
startling indications of the extent to
which wealth is shared in the United
States has just been given by a
department of commerce survey
which shows that, in a number of
typical American cities, half of the
automobiles and considerably more
than half of the mechanical refrig-
erators are owned by families hav-
ing incomes ranging from \$1,000 to
\$3,000 a year.

When it is realized that but a few
years ago the automobile was exclu-
sively for the rich man and that
even an old-fashioned icebox was
considered something of a luxury
for poor people these figures are
nothing short of amazing.

To be sure, it is true that posses-
sion of an automobile by a person of
small or moderate means has, in this
strange age, implications beyond
those of wealth distribution. That
there are a large number of persons
owning automobiles who can not af-
ford them few will deny. Many of
them purchase automobiles at the

expense of proper housing and even
adequate nourishment, yet the fact
remains that they have them. As to
the mechanical refrigerators, that is
a somewhat different matter. A
family is not likely to install so ex-
pensive a machine unless it has
some idea of maintaining a home
and a decent standard of living. It
must be taken into purview that, in
these days, both automobiles and
mechanical refrigerators can be
bought on the instalment plan. Also
it is reported that not every pur-
chaser on such a plan completes his
payments. Yet the fact is stubborn
that these many people, half the
people of these communities, are in
possession of these things which so
short a time ago represented luxury.

To show that especially favored
communities have not been selected
for the survey, but that typical towns
have been used, it may be said that
among those are Portland, Or.; Cas-
per, Wyo.; Oklahoma City; Paducah,
Ky.; Fredericton, Md.; Des Moines,
Iowa; Erie and Burlington, Vt.
While, as O. Henry emphasized in
his tale of the cosmopolite in a cafe
every citizen is persuaded that his
town is the most favored place in
the universe, still the indifferent
person must admit that this list is
average. It contains no Pasadena,
no Palm Beaches. It shows the situ-
ation at Middletown on Main St.
And yet half the people owning lux-
uries are of low and moderate in-
come classes. It is a showing that
would astonish every city in Europe.

The study shows that use of lux-
urious or semi-luxurious household
equipment increases as family in-
come increases, but the outstanding
fact, reflecting the American stand-
ard of living, is that accessibility to
these amenities starts at such a re-
latively low point. For example, in
Portland, Or., it is shown that the
group of families having \$1,500 a
year income or less had twice as
many bathtub and shower installa-
tions as all the higher income class

es combined. Of course the low in-
come groups but, nevertheless, the
fact is illuminating.

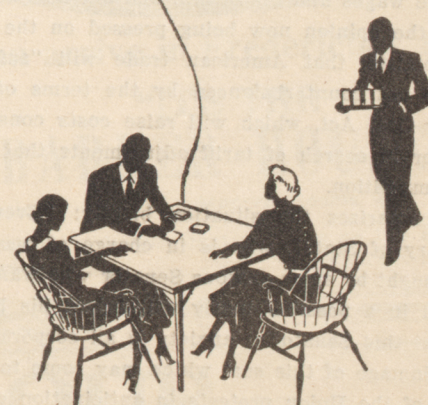
To what extent these people lived
in separate houses, owned or rented
or in apartment houses, is not stat-
ed in this report. So far as apart-
ment houses are concerned, it can,
presumably, be assumed that every
apartment would be equipped with
bathing facilities. Looking in any
way chosen, the statistics stand out
clearly, showing a remarkable level
of convenience.

Portland should be as typical as
any American town. It has indus-
trial workers in many lines and is
an important trading centre. How the
people of Portland spend their money
should be a fair indication of how
people of other cities spend theirs.
It is shown that people in the in-
come group between \$1,000 and \$1-
500 a year are addicted to the auto-
mobile. One-fifth of all reporting
families in that group possessed at
least one car and some actually had
two.

There are plenty of people thriving
in the United States today who for
years used kerosene lamps for illu-
mination. This statement refers to ur-
ban dwellers of competent means. Of
course, kerosene lamps are widely
used in rural districts today. When
gas came along it was considered
somewhat tricky, dangerous and ex-
pensive. It was a thing of luxury.
That situation may be contrasted
with what this official survey shows
concerning modern illumination.
With scarcely an exception, families
in the \$1,000 class in all the cities
surveyed—not merely Portland—use
electricity for lighting. Some used
the current for heating, cooking and
other purposes, but all had electric
light. Moreover, the majority of
those having income of \$500 a year
had electric light.

There was much variation among
the cities as to the use of fuel for
heating. In many, coal is the prin-
cipal fuel. Where cities are in nat-
ural gasfields, that fuel leads be-
cause it is very cheap. Fuel oil
leads where conditions are favor-
able for its purchase, and a surpris-
ing amount of wood still is used.
Portland is a wood-burning city.
This is readily understandable be-
cause Portland is the metropolis of
one of the last heavily wooded re-
gions of the United States. Not only
is cordwood low in price, but there
is a great quantity of mill waste,
slabs and the like, available for
firewood, usable in fireplaces, heat-
ing stoves and cook stoves. However
it is found that the higher income
classes turn to coal.

There are many vagaries, so many
human elements involved in any
such survey that it is risky indeed
to draw any economic conclusions.
It might be hazardous that there
are no such things as economic con-
clusions because economics never
conclude. However, it is possible to
show straws and how they blow al-
though when the wind will change
is difficult to forecast.



"What do you usually play for?"
"Fun—and my host's Sweet Caps!"

SWEET CAPORAL CIGARETTES

"The purest form in which tobacco can be smoked."—Lancet

