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## WANT A GOOD LAWN? HERE'S HOW TO GET IT

Just as soon as the soil is dry and  
firm enough to walk upon after the  
snow has disappeared is the time to  
commence operations for ensuring a  
good lawn. The first thing to do is to  
remove all the dead grass by giving  
the lawn a thorough raking and at-  
tention should be directed to fixing up  
the bare patches by sowing fresh  
seed. The seed should be broadcast  
evenly on the bare patches after they  
have been raked to the depth of two  
inches. The seed should then be cov-  
ered lightly with a sprinkling of sifted  
soil and packed down firmly. The  
patches should be kept moist, but not  
flooded, for at least two weeks through  
the application of a fine spray.

Fertilizer is necessary for the lawn  
and should be applied just as soon as  
the raking and seeding have been  
done; and as soon as the fertilizer  
has been applied it should be well  
watered in, care being taken to use a  
fine spray, so that the seed is not dis-  
turbed in the newly seeded areas.  
When the time for cutting arrives,  
which is as soon as the grass is long  
enough to allow the mower to func-  
tion properly, regularity in the pro-  
cess should be observed, and it is a  
mistake to allow the grass to grow  
two inches at any time.

Reliable grass mixtures may be ob-  
tained from seedsmen but for those  
people who wish to mix their own,  
L. C. Young, of the Dominion Experi-  
mental Farm at Fredericton who, as a  
Canadian authority on grasses, has  
lectured on home lawns in the United  
States, recommends for the average  
lawn a mixture of four parts Ken-  
tucky Blue grass and one part Red  
Top at the rate of three to four  
pounds per 1,000 square feet of lawn.  
If it is desired to include White Clo-  
ver, one-eighth part should be added  
to the mixture. Where the above mix-  
ture does not give satisfactory results  
owing to local conditions, Rhode Is-  
land Bent grass should be used at the  
rate of two to three pounds per 1,000  
square feet. For shady areas, one-  
third the quantity of Rough-Stalked  
Meadow grass should be added. Failure  
to grow grass in shady places is  
due more often to conditions of low  
fertility and lack of moisture than to  
the shade itself.

## PYORRHEA IS CURABLE, N. Y. U. PROFESSOR SAYS

**S. C. Miller Finds That It Strikes at Children, Too**

MINNEAPOLIS, April 19—Pyorrhea  
is curable, in the opinion of Dr. Sam-  
uel C. Miller, associate professor in  
the New York University College of  
Dentistry. Dr. Miller presented his  
"minority opinion" to Minnesota  
dentists assembled in convention.

He detailed his observations, based  
on 7,000 cases over a ten-year pe-  
riod. He attacked the general belief  
in the incurability of pyorrhea, as  
well as the idea that this disease con-  
fined itself to older persons. It has  
been noticed in children as young as  
six, he said, and a large proportion of  
the cases occur in late adolescence.

"Five years before the patient him-  
self realizes he has the ailment," Dr.  
Miller said, "the dentist can detect it  
by X-ray. The X-ray will show a  
thickening of the membranes."

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## ... OF ... Interest to Women

### POINTS ON BISCUITS TO REMEMBER - THEY SHOULD ALWAYS BE SERVED HOT

**The North and the South Have Their Own Ways of Making Hot Breads--There's a Choice Between Baking Powder and Buttermilk and Soda.**

(By Edith M. Barber)

Hot biscuits for lunch! Just an-  
nounce that they are waiting and you  
will need no bell. They are just as  
good for dinner and in certain South-  
ern homes I have had them for break-  
fast.

Have you noticed how these hot  
breads, which are all called biscuits,  
vary in texture and flavor? They are  
all simple combinations of flour,  
shortening and liquids, plus the ris-  
ing agent. In my opinion the shortening  
should be added with a heavy hand. A  
liberal amount is necessary in order  
that biscuits may be flaky and ten-  
der. Most of us here in the North use  
baking powder for 'light'nin' but  
some of my Southern friends are  
convinced that buttermilk and soda  
rather than sweet milk and baking  
powder should be used.

Whatever the ingredients, the  
shortening must be cut or rubbed  
into the flour until the mixture is as  
fine as cornmeal. Care must be used  
in adding the liquid, as if the mix-  
ture is too wet, the addition of extra  
flour is quite likely to result in  
toughness. If you are planning to roll  
and cut the biscuits, it is well to add  
the liquid, using a little less than  
you think you may need at one side  
of the flour and then to draw in all  
the dry ingredients with a knife. For  
drop biscuits the liquid should be  
added all at once and the mixture  
should be stirred vigorously for a  
moment.

The addition of sugar and an egg  
to replace part of the liquid will  
make a rich, sweet biscuit which  
should always be dropped. Cut rais-  
ins or dates or nuts may also be ad-  
ded. I also like peanut butter bis-  
cuits. In this case the peanut butter  
is cut in with the shortening.

Quick cinnamon buns may be made  
from the rolled dough by spreading  
it with softened butter, brown sugar,  
cinnamon and raisins if you like. The  
sheet should be rolled and then cut  
into one-inch slices which should be  
put close together in a pan for bak-  
ing. The dough may be rolled thin,  
cut into tiny rounds and sprinkled  
with orange juice and sugar for a  
dainty tea biscuit. Cheese may be  
used instead of the orange juice, or  
cheese may be added with the short-  
ening. I am giving you the recipe to-  
day for a highly seasoned rich cheese  
biscuit which is almost like pastry.  
These biscuits should be served hot  
with cocktails or with a salad.

Tiny, very rich biscuits may be  
used as a crust for a chicken pie.  
They should, of course, be extra  
ones to pass. You should have heard  
the acclaim with which a pie of this  
sort, plus any number of extra bis-  
cuits, was received the other night at  
a supper party.

And then, of course, there are the  
fruit shortcakes, the basis for which  
is always a very rich biscuit dough. I  
like to pat half of the dough into a  
pie pan, to spread it generously with  
butter, before I cover it with the top  
layer which has been patted into  
shape on the board. After the short-  
cake comes out of the oven, the top  
may be lifted from it and there will  
be no soggy mess which results when  
hot dough is cut. The same method  
may be used to make tiny hot bis-  
cuits which are to be filled with  
minced ham, grated cheese anchovy,  
paste or jelly.

Just remember that whatever kind  
of biscuits you make that they must  
be served hot—that word should be  
underlined theoretically whenever  
biscuits are served.

**Rich Baking Powder Biscuits**  
2 cups flour  
2 teaspoons baking powder  
4 tablespoons shortening  
1/2 to 1 cup milk or water  
3/4 teaspoon salt

Mix and sift dry ingredients and  
rub in the shortening with the fingers  
or cut it in with a knife. Make a  
hole in the flour at the side of the  
bowl and add half a cup of liquid.  
Add enough more liquid to make a  
soft dough. Roll on a metal surface  
or oilcloth until one inch thick. Cut  
into rounds and bake ten or twelve  
minutes in a hot oven, 450 degrees F.  
This recipe makes ten medium sized  
biscuits.

**Sweet Rolls**  
Rich biscuit dough  
2 tablespoons softened butter  
1/2 cup brown sugar  
1/2 teaspoon cinnamon  
1/4 cup chopped raisins.  
Roll dough one-quarter inch thick,  
spread with butter and sprinkle with  
sugar, cinnamon and raisins. Roll like  
jelly cake, cut in 3/4 inch pieces, place  
close together in greased pie plate

and bake ten to twelve minutes in a  
hot oven, 425 degrees F.

**Rhubarb Cobbler**  
1 quart rhubarb, cut into pieces  
1 cup sugar  
1/2 cup water  
Grated orange peel.  
Rich biscuit dough.  
Put the rhubarb, sugar, water and  
orange peel in a deep heatproof pud-  
ding dish and cook four minutes on  
top of stove. Roll the dough and cut  
into rounds. Place on top of the rhu-  
barb and bake in hot oven, 450 de-  
grees F., 10 to 12 minutes.

**Peanut Butter Biscuits**  
2 cups flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
2 tablespoons sugar  
4 tablespoons shortening  
4 tablespoons peanut butter  
3/4 cup milk  
Mix and sift flour with baking pow-  
der, salt and sugar. Add shortening  
and peanut butter and rub with dry  
ingredients until the mixture is as  
fine as cornmeal. Add the milk all at  
once and stir until mixture forms a  
soft dough. Drop from a teaspoon on  
ungreased baking sheet and bake in  
a hot oven, 450 degrees F. twelve to  
fifteen minutes.

**Shortcake**  
2 cups flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/4 cup sugar  
1-3 cup shortening  
3/4 to 1 cup milk  
Softened butter.  
Mix and sift dry ingredients and  
rub in the fat with the fingers or cut  
in with a knife. Stir in enough milk  
to make a smooth dough. Divide the  
dough in half and pat one-half into  
pie pan. Spread with softened butter  
and nut other half, patted to fit the  
lower half, on top. Bake in a hot  
oven, 450 degrees F., 15 to 20 min-  
utes. Split and cover one layer with  
crushed fruit. Place the other crust  
on top and cover with whole berries  
or sliced fruit. Serve with plain  
cream or garnish with whipped cream

**Cheese Savories**  
1 1/2 cups flour  
1 teaspoon baking powder  
1 teaspoon salt  
1 teaspoon paprika  
1/4 teaspoon mustard  
Dash of cayenne  
1/2 cup shortening  
Cold water, about two tablespoons.  
1 1/2 cups cheese, rubbed through a  
strainer.

1 egg white  
Mix and sift the flour, baking pow-  
der and seasonings. Cut in the short-  
ening and when the mixture is well  
blended add cold water to make stiff  
dough. Roll into thin sheet, sprinkle  
with cheese and make three folds.  
Turn dough one-fourth way round,  
roll thin, sprinkle with another layer  
of cheese and make three folds. Re-  
peat until cheese is used. After the  
final rolling the dough should be one-  
eighth inch thick. Cut into fancy  
shapes, brush with egg white. Bake  
on an ungreased baking sheet in a  
hot oven, 450 degrees F. eight to ten  
minutes. Serve with cocktails or sal-  
ad.

**Raisin Scones**  
Rich biscuit dough  
3/4 cup seedless raisins  
1 egg yolk  
1 teaspoon water  
To the dough add the raisins. Add  
enough extra liquid so that scones  
may be dropped from tablespoon on-  
to a baking sheet. Beat the egg yolk  
with the water and spread over the  
scones with a pastry brush or piece  
of cheesecloth. Bake in a hot oven,  
450 degrees F. for about 10 minutes.

### Marriage Couples Wear Out Stone Steps

CHICAGO, April 17 — It took 35  
years for couples seeking marriage  
licenses to wear away the marble  
steps leading to the County Clerk's  
Office.

The steps were being replaced by  
workmen today because County Clerk  
Michael Flynn said "they were so  
worn, it was becoming too dangerous  
to walk up and get a license."  
And how many steps did it take  
to wear through the marble?  
County Engineer Phil Hogan, who  
likes to dabble with figures, had the  
answer—approximately 5,450,280. It  
was based, he said, on records which  
showed 1,075,713 marriage licenses  
were issued during the 35 years.

## THE NOBLEST FLAVOR OF THEM ALL

**Chocolate Is In a Class By Itself**

(By Katharine Baker)

Every woman wants to play the  
role of a gracious and popular host-  
ess. And every woman knows that to  
be successful in this depends, to a  
large extent, on food—delicious food  
beautifully prepared and always  
promptly served! So whether you  
want to bask in the sunshine of your  
guests' approval or that of your fam-  
ily, which is harder to win and real-  
ly worthwhile to keep, look to your  
menus. Plan them wisely and be  
sure to get variety.

One way to insure variety is to  
keep some squares of unsweetened  
chocolate on hand at all times and  
from these dozens of interesting and  
different dishes can be prepared.  
There are few foods in the whole  
list which we use to make tempting  
dishes that offer as many possibili-  
ties as chocolate. That is because  
chocolate is not only a real food,  
being rich in energy-giving, but be-  
cause it has such a universally pop-  
ular flavour. In ice cream, in cake,  
in beverages, in candies and des-  
serts of all kinds, you will find that  
chocolate leads the field in popular-  
ity.

Here are two chocolate desserts,  
one, Chocolate Pudding, a good old  
standby which we never grow tired  
of but which can be dressed up to  
look like new, and Chocolate Parfait  
a gala dessert for company occasion.

**Chocolate Pudding**  
3 squares unsweetened chocolate  
3 cups milk  
3/4 cup sugar  
6 tablespoons flour  
1/4 teaspoon salt  
1 teaspoon vanilla  
Add chocolate to milk and heat in  
double boiler. When chocolate is  
melted, beat with rotary egg beater  
until blended. Combine sugar, flour,  
and salt; add gradually to chocolate  
mixture and cook until thickened.

stirring constantly; then continue  
cooking ten minutes, stirring it oc-  
casionally. Remove from fire, add  
vanilla. Stir frequently while cook-  
ing. Chill and serve with cream.  
Serves six.

Here are a few ideas as to dress-  
ing up this old favorite. Fold 1/2 cup  
premium shred cocoanut (plain or  
toasted) into pudding; top with ad-  
ditional cocoanut. Fold 1/2 cup chop-  
ped walnut meats into pudding; top  
with whipped cream and walnut  
half. Fold 1 diced banana into pud-  
ding; top with whipped cream and a  
few banana slices. Fold orange mar-  
malade into whipped cream; use as  
garnish for pudding, topping with a  
bit of marmalade. Fold in few slices  
of dates into pudding; top with whip-  
ped cream and date slices. Flavour  
whipped cream with peppermint ex-  
tract; use as garnish for pudding,  
topping with a sprig of fresh mint or  
a cube of mint jelly.

**Chocolate Parfait**  
3/4 cup sugar  
3/4 cup water  
3 egg whites, stiffly beaten  
3 squares unsweetened chocolate  
melted and cooled.  
2 cups cream, whipped  
2 teaspoons vanilla.  
Bring sugar and water to a boil  
and boil until a small amount of sy-  
rup forms a soft ball in cold water,  
or spins a long thread when drop-  
ped from tip of spoon. Pour syrup in  
fine stream over egg whites, beating  
constantly. Continue beating until  
mixture is cool. Add chocolate and  
blend; fold in cream and vanilla.  
Turn into freezing trays of automat-  
ic refrigerator and let stand 3 or 4  
hours. Or turn mixture into mold,  
filling it to overflowing; cover with  
waxed paper and press cover tightly  
down over paper. Pack in equal  
parts ice and salt 3 to 4 hours. Serve  
with whipped cream, if desired.  
Makes 1 1/2 quarts parfait.

## A PEACH OF A CAKE

**1937 Model of an Old Favorite**

(By Katharine Baker)

Desserts are just about the hard-  
est part of planning meals, particu-  
larly during the months when the  
supply of fresh fruits is limited. But  
don't let it get you down when the  
family get tired of preserved fruits  
because you don't have to serve them  
the same thing over and over again.  
There are dozens of ways in which  
old favorites can be varied a little  
to surprise and please those present  
and here is an outstanding example  
of what can be done.

Some time ago we gave you the  
recipe for Peach Upside-down Cake,  
and we are so confident that it went  
over big with your family, that we  
want to give you another variation  
of it. It's almost like gilding the lily  
to add delicious rich chocolate to  
this delightful cake but it is so good  
that you'll want to make and serve it  
from now on.

For those of you who know the  
goodness of a perfect upside-down  
cake, this will be meeting an old  
friend in a new dress and for those  
who have never tried this delicious  
combination of fruit and cake in a  
satisfying dessert, it will be mak-  
ing a new friend. A tip for the be-  
ginners from experienced cake-mak-  
ers is to be sure and use the best  
cake flour on the market. It must be  
light and fine. And to further insure  
the successful outcome of this cake,  
get the best chocolate your grocer  
has. It can be obtained in one ounce  
squares, scored for breaking into  
half ounces, which makes for easy  
and accurate measuring.

**Chocolate Upside-down Cake**  
1 cup sifted cake flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
2-3 cup sugar  
1/4 cup softened butter  
1 egg, well beaten  
6 tablespoons milk  
1/2 teaspoon vanilla  
1 square unsweetened chocolate  
melted.

## START ORGANIZING NEW AIRWAYS

**Hon. C. D. Howe Goes to Montreal to Consult the C. N. R.**

OTTAWA, April 19—Initiation of  
Canada's proposed trans-continental  
air mail, passenger and express ser-  
vice, for which a \$5,000,000 corpora-  
tion was created in the recent parlia-  
mentary session, will move closer to  
realization today when Transport Min-  
ister Howe goes to Montreal for con-  
ferences with the Canadian National  
Railways management. Armed with  
the necessary legislative authority,  
and actually head of the corporation  
which was created with the provi-  
sional officers drawn from his depart-  
ment, Mr. Howe will enter upon or-  
ganization stage of the task.

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