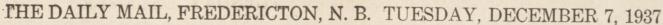


The law of average decrees that one person out of every eight shall be accidentally injured each year. Yon can't choose whether or not you will be the one to suffer this year. You can choose



To stand correctly, your weight

the diaphragm, chest and chin up to

the top of your head. Now look in a

... OF ...

Interest to Women

ARE SIGNS OF POOR POSTURE

Page Seven

Attractive hands add to a woman's the infection worse, unless it commuch care. They keep the skin

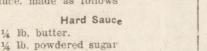
the nails.

ing the nails manicured. "ye instru-

result. Care must be taken in hav- with ether. ments should be clean. Danger In Uncleaned Instruments Doctors J. Nicholas and J. Rosset, of Paris, have treated women who developed an injury to the root of the

nail because the fiail was improperly manicured. In some cases the fingers also become infected. The fold course, when this is done, some of the skin covering the nail was anesthetic is usually necessary.

1/4 lb. powdered sugar Mix butter and sugar until the mixture becomes snow white, add a few drops of lemon extract. Roll in wax paper, place in refrigerator until hard. Cut in slices. Serve slice on



INFECTIONS AROUND THE NAILS

beauty. Most women give their hands tains some antiseptic substance. Treatment of Infections

When these infections occur, of course, they should be promptly Nowadays it is not common to see treated. The idea of the treatment cracked, broken nails, with rough is to get rid of the pain and the imhands. The skin which grows on the flamation. To do this, hot, well edges of the nails is carefully trim- dressings should be put on. These one, for a family-size pudding. It will med off. Sometimes this skin is dressings consist of gauze which is make two and a half pounds, ten trimmed too closely and germs may soaked in a hot boric acid solution, get into the skin through the tiny or just plain hot water which has opening caused by hang nails. Seri- been boiled. Then, two or three ous infection around the nail may times a day, the wounds are cleansed

> Doctors Nicholas and Rosset suggost that a 1 per cent mercuric oxide pintment be put on. Each day, too, 🛦 2 per cent solution of iodized alcohol is applied. This seeps into the sores. In very severe cases it may be necessary to pull out the nail. Of

raised away from the nail; an infla- The most important thing to remation developed; the skin was red, member is that these infections and a thin fluid oozed out. This con- around the nail root can be prevented dition was seen much more frequent- if care is used in manicuring the ly in women than in men; sometimes nails. The instruments employed it lasted for months, or even/years. should be carefully boiled or made It seems that pushing back the skin antisecptic by soaking in a solution at the base of the nail, and cutting such as alcohol, before they are used. off the top protective layer of skin The skin shou'd be first washed off make it possible for germs to get with soap and water and then, perinto the skin where they find a good haps, a 35 to 50 per cent solution place to grow. Nail polish may make of alcohol also put on.



OF THIS PUDDING

THEY MADE A TON

Working in the tiny kitchens of wo dining cars, one at Montreal and soft, and give particular attention to one at Winnipeg, Canadian National Railways chefs made a ton of plum pudding to be served to travellers this Christmas. Here is the recipe, an old English

enerous individual portions.

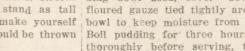
1/2 lb. bread crumbs 1/2 lb. beef suet 2 oz. flour 1/2 lb. brown sugar 2 oz. mixed peel Pinch salt 1/4 teaspoon baking soda Grated rind and juice of half lemon 1/4 pint milk

3 eggs 1/4 pound each sultanas, raisins, and currants.

look lithe and young and walk as if Here are some of the fine points and allspice,

and fat cells will collect at the back your neck up so you stand as tall floured gauze tied tightly around the of the neck; a double chin begins as possible, but don't make yourself bowl to keep moisture from pudding. to form, blurring the contour of a look stiff. Shoulders should be thrown Boil pudding for' three hours. Heat

Serve with either Hard or Custard



blame for unwelcome traitors to so the weight of your torso rests on er thoroughly. Grease inside of pudloveliness. It ages the figure and them and not on the abdominal mus- ding bowl or covered mould to prevent nudding from sticking. If pudyou are. Let your head sag forward When you raise your head, stretch ding bowl used, cover bowl with

mould on dish. Serve with sprig of

Sauce, made as follows

1/4 ounce aech cinnamon, nutmeg

you had little wings like Mercury's to test good posture: Knees and 1½ oz. brandy calves should be together but not Mix the dry ingredients together thrown back. Abdominal muscles are thoroughly, then add the beaten eggs, You have only poor posture to up and in; hips pulled in under you milk and brandy, and mix all togeth-

thoroughly before serving, then un-

back and not taut. Check up these points of posture, The shoulders are thrown forward and you'll soon see a grand improve- holly on top intil the chest becomes flat and ment in your appearance. Keep it contracted, head juts forward, and in mind while you are walking, too, and it will become an unconscious

abdomen is prominent. The back is hollow with an S habit. curve, head forward, abdomen sag- Then your figure will look more

(By BETTY BLAIR)

ging and relaxed, or a too straight symmetrical and your clothes will fit back with no curve in the middle better. You'll feel better, too, and and weight thrown entirely on the walking or standing won't make you so weary.





DATES BRING FLAVOR OF THE ORIENT TO YOUR TABLE IN THIS PUDDING

Or You Can Try For Dessert a Date Loaf That Hints of Mysteries of Far Off Arabia

(By Frances Blackwood) Few trees serve man so generous ly as the date palm. From Africa and Asia, India and Arabia it has

travelled over the world. Its leaves are used to thatch the ouses. Its trunk is cut into timber. The gootstalk yields fuel as well as ibre that can be woven into cloth.

All this from the tree that will furnish your dessert tonight. Date Pudding

Mix and sift together 1/2 cup flour, e teaspoons baking powder, 1/2 teapoon salt. Chop 1 cup of seedless dates and mix with 1 cup chopped nuts and stir into the flour mixture with 1 cup of sugar.

heels

now to be ready to meet the emergency. ACCIDENT & SICKNESS INSURANCE



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ind many samples of linens Beat two egg yolks and stir into woollens, and the arrangement in an the date mixture. Then fold in the orderly and interesting one, worthy stiffly beaten writes of the eggs. of a serious mind. Spread the mixture on a small pan,

8x4x3 is just right, that has been well in a slow oven, 325 F.

In volume seven of the collection, buttered and bake about 40 minutes you will find the ribbons of Italy, of

Spain, of England. In those days, to each man, to each town its ribbon.

ministration made an important col-

lection of French and foreign cloth;

you may look at many inventories,

at all sorts of lists, but in this collec-

tion you touch the cloth itself, touch

it with your fingers as it was touch-

ed by those who wove it. You will

Serve cut in squares, hot with There is one owned by Richard de whipped or plain cream. Or if you Lion Hearted in which were woven wish, set it away. It improves in flav- the following words: "I am the pledge or if aged a little and may be re- of kove, do not give me away.' heated by steaming or it may be

served cold.

ers to fine crumbs. Chop up a pound and stir in enough top milk or thin they bring to us in the present genthe roll in a stout piece of waxed "Have you forgotten?"

12 hours, or over night.

Light as it is, this ribbon is heavy Date loaf makes a dessert, too, that with meaning, and it has survived hints of the mysteries of far-off Arabia. Roll a pound of graham crack- so many stronger truths go down. If no words are woven in the old of dates, 1 cup of nuts and a pound quilts and coverlets of Quebec, they of marshmallows. Mix all together nevertheless are full of meaning and

cream to moisten the mixture so that eration a message which could be it can be molded into a fat roll, Wrap woven in the three simple words:

paper and set in the refrigerator for Not all of us have forgotten; the women of old Quebec have not for-Slice and serve with whipped cream gotten. They have responded to or hard sauce. If you wish, some the appeal of the Government in favchopped maraschino cherries may or of the revival of our traditional be added to the crumb mixture for a arts and this revival is an accomfleck of color as well as flavor. plished fact.



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