

"Best for You and Baby too"

Baby's Own Soap

10 cents Individual Cartons

The Coronation ceremonies at Westminster Abbey are to be filmed but not for television.

Dr. B. R. Ross

DENTIST

RES:—
6 or 61
404 C

HARNESS OVERALLS WORK PANTS GLOVES

H. A. Burt

TEL. 1234

Headquarters For Wabasso Goods

OUR WHITE SALE IS NOW IN FULL SWING

10% and Free Hemming

Bleached and unbleached sheeting in all widths.

PILLOW COTTON, 40 x 42 in. BATH TOWELS ROLLER TOWELING PILLOW SLIPS SHEETS, ETC.

J. Stanley Delong

Phone 68-11 63 Carleton St.

Do It NOW ...

The earlier you start on the right road to advancement the farther you will go. Get the best commercial training while it is easy for you to do so, rather than postpone it until later and be forced to acquire it under difficulties.

Write for full information regarding our Business Courses.

FREDERICTON BUSINESS COLLEGE

F. B. OSBORNE, Principal, Fredericton, N. B.

We recommend the ...

FAWCETT RANGE

as being the ideal range for the modern home. In construction and appearance it is second to none. We shall be pleased to show you the latest models.

J. Clark & Son, Ltd.

FREDERICTON, N. B., AND BRANCHES

SOUVENIR MENU CARDS WILL BE ISSUED BY C.N.R.

MONTREAL, March 5—A series of artistically designed menu cards bearing cover designs depicting in rich colors traditions surrounding the stately Coronation ceremonies of ancient kings of England, accompanied by an interesting description in legendary form of the functions attending the consecration of a new monarch, have been issued by the Canadian National System for use in dining cars, and also on the passenger carrying ships of the company in the West India service. The cards have now been placed in service and will serve as an attractive souvenir of the forthcoming coronation event on May 12.

Some of the subjects dealt with bear titles such as 'Westminster Abbey,' the 'Wedding Ring of England,' 'The Legend of the Oil and Ampulla,' and 'The Stone of Scone.' In addition to these menu cards for immediate use, another one entitled 'The Coronation Chair' will be available during the month of May.

Another series of menu cards have also been designed for use in the buffet cars of the Canadian National Railways, presenting scenes of outstanding interest along the lines of the System across Canada, in which is featured sketches typical of Jasper National Park, the Gaspe Peninsula, and totem poles of the west coast. Each of these cards also carries a drawing illustrating some important improvement in equipment such as individual controlled air inlet in air, conditioned sleeping cars, air outlet in ceiling of air, conditioned cars and some modern features of the 6400 class engine, the world's largest streamlined steam locomotive.

EXPLORATION COST JUSTIFIED

OTTAWA, March 8—The Government's programme of geological exploration work seeking new mineral resources, instituted in 1935, when \$1,000,000 was voted for the purpose, was "amply justified," Hon. T. A. Crerar, Minister of Mines and Resources, told the House of Commons recently. He was questioned by Rt. Hon. Sir George Perley, who was a member of the Bennett Government, which initiated the programme.

This year Mr. Crerar asked the House to vote \$366,000 to continue his work, and the item was adopted with little debate and no opposition. To a question from Rene Pelletier (S.C., Peace River), Mr. Crerar said that, under a special vote in the supplementary estimates, to be brought down later, provision would be made for further assistance in building roads to mining districts.

Answering another question, Mr. Crerar said an exploration party this year would survey a section in Northern Saskatchewan, southeast of Goldfields.



EXAMINATION AND FITTING

You may not need glasses. Perhaps you are one of the fortunate who have perfect vision. We will be glad to examine your eyes and tell you so. If

We are able to help you see better through correctly fitted glasses.

E. H. Wilbur

69 Regent St. Phone 1305-21
OPTOMETRIST

... OF ... Interest to Women SURE, AN' IT'S A GRAND DAY FOR GIVING A PARTY

The St. Patrick's Hostess Will Find Green a Lovely Color for Entertaining

The 17th of March is not only St. Patrick's Day, but is a G-r-a-n-d Day for giving a party all in green—green linen, green flowers or foliage for decoration, green candles for light, green favors, green place cards and a green menu!

It is Nature's prevailing color, and the possibilities, therefore, for the home maker, cook, or party planner, are limited only by her ingenuity and imagination. There is practically an endless variety of novel, interesting, and delicious things you can devise for a menu in green.

The spirit and motif of the occasion can also be carried out very easily, of course, when it comes to pastries, breads, and the like. There are shamrock shapes, sticks, four-leaf clovers, and green icings, galore. There are green ices, sherbets, and fruit cups. There is even green tea.

As an example of what can be done with just a simple afternoon or evening party menu, the one given below indicates the possibilities which St. Patrick's Day offers for delightful entertaining on a simple scale, and the suggestions given above outline what can be accomplished on a more elaborate scale. The best party, of course, is the one where guests are given the most opportunity for entertaining themselves, and a huge bowl of mint cup, with iced cakes in green frosting or decorations, with cards, or dancing, or both, will provide an enjoyable and memorable St. Patrick's Day.

Menu

Fruit Cup
Shamrock Salad
Clover Leaf Rolls
Pistachio Ice Cream
Cake and Coffee
Fruit Cup

1 large grapefruit, 4 tablespoons sherry, pinch salt, green cherries.

Free sections of grapefruit from membrane. Cut sections once and add salt. Place in refrigerator to chill. Fill glasses with grapefruit, add sugar, then sherry. Garnish with cherry and serve ice cold. A sprig of mint as a garnish always adds to the appearance and flavor of the cup.

Shamrock Salad

Dissolve a package of lemon gelatin in two cups of hot water. Cool. When cool add a small amount of green vegetable coloring and 2 tablespoons lemon juice. Prepare a bunch of celery by washing and shredding it and cut 1 green pepper finely. Open a can of crab meat, flake and add to vegetables. Have shamrock molds rinsed in cold water. Put a quantity of this mixture in each and then fill

to top with the cooled jelly mixture. Allow to chill and set. Serve on a bed of watercress or shredded lettuce with mayonnaise on the side.

Cloverleaf Rolls

Renew your favorite yeast ice box rolls recipe, then form into cloverleaf rolls by making 3 round balls the size of a walnut and placing 3 of them in one cup of a muffin pan, large size. When the pan is full allow to rise until double in bulk and bake quickly, 400 degrees F. for 20 minutes.

A Colorful Cake

¾ cup fine granulated sugar, ½ cup butter, ½ cup milk, 1½ cups flour, 1 teaspoon baking powder, 3 egg whites, flavoring and coloring.

Cream together butter and sugar until very light and creamy. Add milk alternately with the sifted dry ingredients. Add one teaspoon flavoring and fold in the beaten whites of eggs.

Divide batter in two parts. Put the half of the batter in a layer cake pan and to the remaining half in the pan add green coloring—just a small amount. Mix well and bake in another layer cake pan for 25 minutes at 350 degrees F. When cool put together with Pistachio Icing.

Pistachio Icing

1 cup sugar, 1 egg white, ¼ cup water, ½ teaspoon vanilla extract, green coloring, 1 cup quartered marshmallows.

Boil the sugar and water to a soft ball stage. Pour over the stiffly beaten egg white, beating while pouring. Then add the marshmallows and continue beating until of a consistency to spread. Add a little green vegetable coloring. Ice cake and decorate top with St. Patrick's candies, with a silk Irish flag in the centre.

Pistachio Ice Cream

1 cup sugar, ½ lb. marshmallows, 1 1-3 cup heavy cream, ¼ cup water, 3 egg whites, 2 ozs. blanched pistachia nuts, coloring.

Put sugar and water into a saucepan and let boil without stirring until it will spin a thread when dropped from the spoon, 230 degrees. Add one-half pound fresh marshmallows cut in halves and, when partially melted beat until smooth, using eggbeater. Pour, while beating constantly, on the stiffly whipped egg whites until cold. Add the cream whipped solid, the nuts pounded to a paste and a little green vegetable coloring matter. Freeze slowly.

"RING OF PLENTY" WITH CREAMED FISH OR HAM

(By Mrs. Mary Morton)

Menu

Ring of Plenty
Creamed Ham or Dried Beef
Stewed Tomatoes
Cabbage and Celery Salad
Cookies
Tea

This ring of plenty will be a nice dish to spring on your next guests. It is delicious and may be filled with creamed fish, if you prefer. The creamed ham suggested is to use up the last of the baked ham you had on Sunday.

Ring of Plenty

One and one-half cups cooked

macaroni, one cup diced cheese, one cup soft bread crumbs, one tablespoon minced parsley, three tablespoons minced pimientos, three tablespoons melted butter, one tablespoon minced onion, one cup scalded milk, one egg well beaten, one teaspoon salt, one pinch pepper. Cut macaroni into short pieces. Combine ingredients in order given. Transfer to ring mold, buttered. Place mold in pan of hot water. Bake in 375 degree oven until firm, about 35 minutes. Serve hot. Ring may be filled with creamed meat or vegetable.

MAKING SANDWICHES MEANS MORE THAN SLICING BREAD

(By Edith M. Barber)

All about sandwich making! That's a large order from a Sun reader, although it seems a simple matter to slice bread, and to spread it. The original sandwich of aristocratic origin, the favorite snack of the Earl whose fame at least has gone down in history, was a simple combination of bread and meat. This type of sandwich is still popular, of course, but there are as well innumerable times which range from the toasted whole-meal sandwiches to the daintiest of open sandwiches which are known as canapés.

First of all there is the bread. Traditionally day-old bread is supposed to be used. I'm agin' that custom, even if it is easier to cut. If you have a sharp knife and keep it horizontal as you cut with a sawing motion even fresh bread may be cut easily into thick or thin slices. I like to spread softened butter or my

filling on the loaf before I slice the bread. If you want to remove crust, you should first of all cut the ends of your loaf, then the top and sides, leaving merely the bottom crust. If you are making sandwiches in whole sale lots you should order from the grover the previous day so that he will be sure to have them on hand. The large loaves which are specially designed for sandwich making. In this case, they should be cut into sections a little shorter than your favorite knife before you attempt to remove the crust. For tea sandwiches and for canapés I am very fond of using a flavored butter as a spread. The butter should be thoroughly creamed and flavored with anchovy paste, with mixed mustard horse radish and pimiento, watercress, onion juice and lemon juice, or any one of the fish or meat pastes which are already for use. After the spread bread is sliced, it may be cut

DEATH CLOSES INTERESTING LIFE OF LETTERS

Charles Hanbury - Williams Widely Known as Writer

Charles Hanbury-Williams, barrister and man of letters, and widely known as "Raconeur" of the Montreal Gazette, died at Ottawa General Hospital recently following a long illness. He was 79 on Feb. 24 last. Major General Sir John Hanbury-Williams, G.C.V.O., K.C.M.G., of London, England, Marshal of the Diplomatic Corps from 1920 to 1934, is a brother.

Though he was born in Paris, France, Feb. 24, 1858, Charles Hanbury-Williams was a member of a distinguished Monmouthshire family, a second son of the late Ferdinand Hanbury-Williams, J.P., D.P., of Coldbrook Park, Abergavenny. His mother was Elizabeth Jane, eldest daughter of John Pomeroy McRobert, formerly of the 78th Highlanders. In later years he recalled to friends how he had lived in Paris during the stirring days of the Franco-Prussian War of 1870.

Literature Life Interest

Following graduation from Oxford he became a barrister-at-law, but did not practise this profession, his life-long interest being literature. At the outset of a long and distinguished career in his chosen field he became editor of "The Monthly Review," which enjoyed considerable prestige for many years.

Living in Canada for almost half a century, Mr. Hanbury-Williams made his home in Winnipeg for many years, where for a time he was a member and secretary of the Manitoba Club. He had an intimate knowledge of Western Canada, contributing numerous articles to "Blackwood's" and other publications on fishing, hunting and other phases of life in this country.

Shortly before the war he decided to make his home in Ottawa and for a time was a member of the Parliamentary Press Gallery. In 1914 he was appointed a member of the staff of the Chief Censor of the then Department of Militia and Defence. An assistant to the late Colonel C. F. Hamilton, he was able to constantly exercise his unusual judgment and tact. He left this post in 1919, and devoted his efforts to contributing a weekly column to the Montreal Gazette under the pen name of "Raconeur."

Rich Background of Experience

It was in this last field that he perhaps became best known. His brilliant and versatile pen drew its inspiration from a rich background of experience. Mr. Hanbury-Williams was an intimate and contemporary of many leading figures in the world of letters both in Canada and abroad, which invested his writings with an intimate touch. In addition to contributing to "Blackwood's" he also wrote for "Chamber's Journal" and "The London Spectator."

For many years he had resided at Aymer, but five years ago broke his leg. It failed to knit properly and amputation became necessary three years ago. Since then Mr. Hanbury-Williams had been an invalid.

Among the survivors, in addition to his brother, Sir John, are two sisters, Mrs. H. Langford Brooke and Mrs. W. A. H. Martin, both of London, England.

into fingers, squares, diamonds, or into fancy shapes with a cutter and these may be served as they are or used as a foundation for attractively garnished canapés.

For closed sandwiches, meat or fish, cut into pieces may be mixed with minced celery, mayonnaise and a little onion juice. Here I am at the end of my column but I must mention that combination of cream cheese with sliced strawberries, that looks so well on the tea table and which also has such a good contrast of flavor and texture.

Savory Filling

¼ cup minced cooked bacon
¼ cup peanut butter
Ketchup
Mix bacon and peanut butter together. Moisten with ketchup.

Crabmeat Filling

1 can flaked crabmeat
¼ cup minced celery
1 tablespoon minced onion
¼ cup mayonnaise
Mix all ingredients together. Lobster, shrimps, tuna fish, veal, pork or chicken may replace crab meat.

DR. G. R. LISTER

Dentist

PHONE 531-11
Burchill-Wilkinson Building
QUEEN STREET : Below Regent

To Alkalize Acid Indigestion Away Fast



People Everywhere Are Adopting This Remarkable "Phillips" Way

The way to gain almost incredibly quick relief from stomach condition arising from overacidity, is to alkalinize the stomach quickly with Phillips' Milk of Magnesia.

You take either two teaspoons of the liquid Phillips' after meals; or two Phillips' Milk of Magnesia Tablets. Almost instantly "acid indigestion" goes, gas from hyperacidity, "acid-headaches"—from over-indulgence in food or smoking—and nausea are relieved. You feel made over; forget you have a stomach.

Try this Phillips' way if you have any acid stomach upsets. Get either the liquid "Phillips" or the remarkable, new Phillips' Milk of Magnesia Tablets. Only 25¢ for a big box of tablets at drug stores.

ALSO IN TABLET FORM:

Each tiny tablet is the equivalent of a teaspoonful of genuine Phillips' Milk of Magnesia.



PHILLIPS' MILK OF MAGNESIA

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

376 KING ST.

INSURANCE

HOWARD H. BLANK

RELIABLE BRITISH and CANADIAN COMPANIES

PHONES — Office 291
Residence 345-11

68 YORK STREET

YOU CAN REST ASSURED

FIRST CLASS GROCERIES

MEATS AND FISH

Slipp & Flewelling Sausages

Always in Stock

TRY US WITH YOUR NEXT GROCERY ORDER

HAROLD YERXA'S

88 YORK ST. PHONE 306

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 income—Increase Purchasing Power—Create Permanent employment and prove the greatest benefit to general business. A list of carefully selected offerings will be forwarded 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