

Dr. B. R. Ross
DENTISTHOURS:—
9-6 or by APPOINTMENT.
404 Queen Street**ARTHUR F. BETTS**

Plumbing and Heating

QUEEN STREET PHONE 512

Headquarters For
BLANKETSBuy your Blankets at DeLong's, where you have a good assortment to choose from. Pure Wool Blankets in reversible and plain colors in beautiful color combinations—also white with blue and pink borders, and Hudson Bay Blankets.
We also carry a good stock of Camp Blankets**J. Stanley Delong**

Phone 68-11 63 Carleton St.

TAKING TIME BY
THE FORELOCK

—is a wise suggestion. So we say, have your heating plant repaired or inspected NOW! At this time of the year we can give you immediate attention and the service of our most competent workmen.

By waiting until the fall rush is on you may be at greater expense, or experience unavoidable delay.

SEE US FOR PARTICULARS

D. J. Shea

80 Carleton St. Phone 563-11

**FINEST**
FABRICS

They're here now! The last word in flannels, chevots, worsteds and tweeds. Pick out your favorite pattern.

Alex. Ingram

876 KING ST.

HARNESS
OVERALLS
WORK PANTS
GLOVES**H. A. Burt**

TEL. 1234

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.

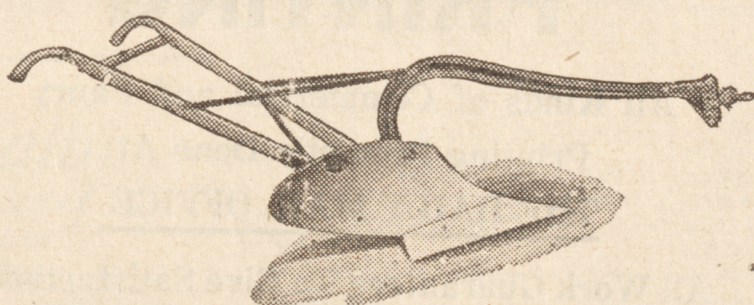
J. G. BADCOCK, Manager.

Fredericton Office Suite 1, Loyalist Building Phone 454
Fredericton Charlottetown Halifax Saint John, N.B.**HONESTLY . . . IT'S THE BEST POLICY**

Disability Benefits are paid for Life. Every sickness and every accident covered. Additional benefits to cover hospital expenses. Double Indemnity for Travel Accidents. Full, Honest Coverage on Infection and Blood Poisoning. Benefits paid in full every month. All Premiums Waived in Case of Permanent Disability. Policy not affected by change in occupation. Air Travel Coverage. Financial Aid—If Injured Away From Home.

HOWARD H. BLAIR

88 YORK ST. YOU CAN REST ASSURED PHONE 291

**McCORMICK - DEERING and FLEURY**
PLOWSARE HERE IN GREAT VARIETY. WE HAVE A STYLE TO
SUIT YOUR REQUIREMENTS.**J. Clark & Son, Ltd**

— "A GOOD PLACE TO DEAL" —

...OF...

Interest to Women**WHAT GOES INTO THE**
PUPILS' LUNCH BOXES?

(By Marjorie Mills)

Every morning now we see children trotting off to school with lunch boxes tucked under their arms and it makes us wonder just what goes into them. Do you take particular pains to make your youngsters' lunch box not only nourishing but appetizing? The children at that age are pretty likely to be hurt if little Johnny's mother puts up a nicer lunch for Johnnie than you do.

We've tried particularly hard to gather together some real favorites for you to try next week in those ever so important school lunches. Don't forget to wrap them up neatly and perhaps put in a new kind of cookie or a few stuffed olives or pickles once in a while for a surprise, will you? Here are additional helps to spur you on to an important and fascinating chore.

Nippy Cheese Sandwich Filling2 tablespoons tapioca
2 cups canned or fresh tomatoes, strained and heated2½ cups grated cheese, (½ pound)
1¼ cups dried beef, finely ground
¼ teaspoon pepper
¼ teaspoon mustard¼ teaspoon Worcestershire sauce.
Add the tapioca to the tomato juice and cook in a double boiler until the tapioca is clear, stirring frequently. Add cheese gradually and stir until melted. Remove from the fire, add dried beef and seasonings, and allow to cool before spreading on bread. Makes 2½ cups filling.**Fruit and Nut Filling**1 package of dates, pitted
¾ cup walnuts, measured before chopping½ pound layer figs
Orange juice

Remove the stems from figs and shell walnuts. Grind the dates, figs and nuts through a food chopper, using the medium knife. Add orange juice until the mixture is of right consistency to spread. This can be kept in glass jars indefinitely. If the mixture becomes too dry upon standing, add a little boiling water at the time of making the sandwiches.

Combination Sandwiches1—Boston brown bread, cottage cheese and raisin filling.
2—Cottage cheese, green pepper and onion.

3—Peanut butter, sliced banana, lemon juice, cooked dressing.

4—Sliced cold tongue, lettuce and mayonnaise.

5—Chopped watercress or chives and butter.

6—Peanut butter and dates, moistened with honey.

7—Carrot, celery and nuts, moistened with mayonnaise.

8—Cream cheese and blackberry or raspberry jam.

9—Tomato, lettuce and bacon.

10—Chopped prunes, lemon juice and orange marmalade.

Filled Cookies1¼ cups flour
1½ teaspoons baking powder
½ cup fat
½ cup sugar
1 egg yolk½ teaspoon vanilla
2 tablespoons milk
Sift baking powder and flour together. Cream the fat and sugar together, stir in the unbeaten egg yolk and the vanilla. Stir in about ¼ of the flour. Shape into a loaf and chill.While the mixture is chilling, prepare the following filling:
Filling for Cookies
1 cup dates, sliced
1 tablespoon honey
1 tablespoon butter
2 tablespoons lemon juice
¼ cup chopped nuts, optional

Put all of the ingredients into a saucepan, except the nuts. Stir over low heat until thick paste is formed. Stir in the nuts. Then cut the chilled dough in thin slices. Place a level teaspoonful of the mixture in the centre of each slice; cover with a second slice; press the edges together firmly with a fork; prick the top slice to allow the steam to escape. Bake on a greased cookie sheet on the top shelf in a moderate oven, 375 degrees for 10 to 15 minutes. Makes about three dozen cookies.

Spice Cookies½ cup molasses
¼ cup sugar
1½ tablespoons butter
1½ tablespoons shortening
1 tablespoon milk
2 cups flour½ teaspoon each, soda, cinnamon, clove, nutmeg and salt.
Heat the molasses to boiling point, add the sugar, shortening, butter and

milk. Mix and sift dry ingredients, add to first mixture. Chill, roll, cut and bake in a moderately hot oven, 375 degrees F., until done—10 to 12 minutes.

Cocoa Layer Cake1 cup boiling water
½ cup cocoa
½ cup shortening
1 cup sugar
2 eggs
2½ cups sifted flour
¾ cup buttermilk or sour milk
1 teaspoon vanilla

Add boiling water slowly to cocoa and stir until smooth. Cool. Cream the shortening and add sugar gradually, then drop in the eggs, one at a time, beating after each addition. Blend in cocoa mixture. Add sifted flour alternately with milk to which vanilla has been added. Put in two greased layer cake pans and bake in 350 degrees oven 20 to 25 minutes.

Banana Milk Shake1 fully ripe banana
1 cup cold milk
Slice the banana into a bowl and beat with an egg beater or electric beater until creamy. Add milk and mix thoroughly. Serve ice cold. Makes two medium sized drinks.**SAVE THESE RULES**
ABOUT VARNISH STAINS

1.—For very fresh stains on washable goods use soap and water. Older stains may also be removed in this manner if the spot is first thoroughly rubbed with rubbing oil, lard or butter.

2.—If the spots are large or scattered, sponge the stain with pure

**16 STORIES**
FOR YOU!

Tell your mother every time she buys a 16, 25 or 32 ounce jar of Barbour's Peanut Butter or a pound of Barbour's Acadia Eaking Powder she can now get, FREE, for you, a Burgess Story Book with colored pictures. You know how good Barbour's Peanut Butter is and she knows how good it is for you. So get your first book TO-DAY and don't stop until you've collected the 16 different stories in the set. At your grocer's.

Your friend,
ANNE POSSUM

turpentine; then rinse several times in fresh quantities of this solvent.

3.—Turpentine and ammonia may be used for a stain that is old yet not real hard. Moisten spots with ammonia and sprinkle with turpentine. Roll article up for 15 or 20 minutes, or soak it for several hours, if necessary. Then wash in warm soap and water.

4.—Oil solvents such as carbon tetrachloride, chloroform, benzol, applied in the same way as turpentine are also satisfactory.

5.—Benzol and wood alcohol in equal parts can also be used. Soak the stained article in this agent until the stain is removed.

WHEN IS IT ADVISABLE
TO REPRESS CHILDREN**Ruth Cameron Suggests That a Mother Who Is Too Unselfish With Her Offspring Is Likely, in Turn, To Make Them Selfish**

(By Ruth Cameron)

"Yes, they are nice children, but . . ."
A neighbor said that about some children who had been visiting her.

I thought the children very bright, interesting children, and I am always interested in 'buts,' so I asked to have this one explained.

"Well," she said, "I think they're harder than most children to have around because they have the idea that grownups just exist for them."
"Don't all children have that idea more or less?" I asked.

"More or less is right," she answered. "And these have it so much more than when they are in the house you might just as well give up any idea of having any life of your own. Their mother is a very easy-going person who likes to see them happy, which is lovely in some ways. I think. But it just means that when she wants to have any life of her own, she has to get out of the house; she hasn't trained them to let her have it there. And it means that any one who goes to that house has to submit to the same. I've visited her and I know. They interrupt her at any thing she is doing and do the same to any one else. And the same thing happens when she visits me. I like the children and I like her. But I just can't think that that's the most comfortable way in the end to bring up children. Maybe it's the easiest at the time, but I don't think it is in the long run."

"Of course, I know you shouldn't repress children too much, but good Lord, I think you can confuse repression and discipline. We all have to stand for some repressions in life, if you mean giving other people their chance to live, and I can't see that it is going to hurt the children to begin to realize that other people have rights."

My neighbor is an old maid, and so of course, all the mothers can say she is just an old meanie and no judge anyway.

But she does, as a rule, get along with children and is willing to put herself out a lot for them. So perhaps there might be some small kernel of justice in what she says.

Children have rights and privileges and grownups have rights and privileges.

Sometimes they conflict. And some times in this conflict the child's rights are trampled on. At least we are told they were in an earlier day. But sometimes grownups' rights are also trampled upon.

Mothers who are too unselfish, almost always make selfish children. And selfish children are unadjusted children, since the rest of the world is either going to refuse to be imposed upon, or to permit it and to resent it.

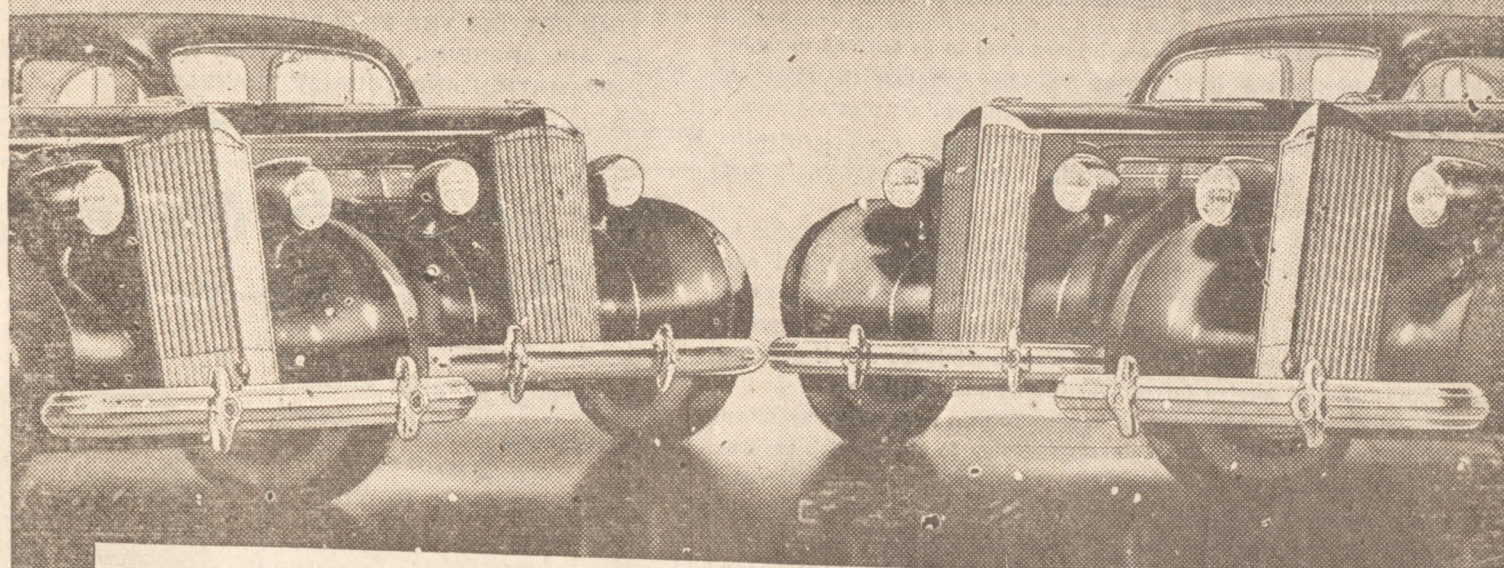
It isn't possible to have children in a household without to some extent fitting the routine to them, but, as my neighbor said, it's a question of more or less.

HONEYCOMB PUDDING

Cream together one half cup of sugar and one half cup of butter. Add four well beaten eggs and one half cup of milk. Stir in one half cup of flour, a cup of seeded raisins also floured, spices to taste and a cup of molasses in which has been dissolved one half teaspoon of soda. Bake half an hour covered, and serve with hard sauce.

DATE PUDDING

Stone and cut in halves one pound dates. Sift together two cups whole wheat flour, a teaspoonful cinnamon, ½ teaspoon nutmeg, and ¼ teaspoon salt. Mix with one cup of syrup and one cup sour cream in which has been dissolved one teaspoon soda. Mix into a stiff batter, adding dates last. Pour into a greased mold and steam two hours and a half. Serve cold with whipped cream.

Four great new Packards...
FOUR NEW LOW PRICES!**For 1937, Packard presents the top-quality**
car in each of four price classes**F**OR 1937 Packard offers you the four greatest Packards ever built. Each is the leader of its price class. And each sells for a new low price!**The 1937 Packard Twelve** is the finest car money can buy. It steps so far ahead mechanically for 1937 that there simply is no other make of car with which to compare it.**The 1937 Packard Super-Eight** succeeds both last year's Eight and Super-Eight, and brings to motorists a combination of mechanical advancements which promise to revolutionize fine-car motoring.**The 1937 Packard 120** is proof that a car can be a sensation three times in a row. This car, whose outstanding performance has been the talk of the motoring world,

is an even better car this year.

And—out of Packard's 36 years of experience in building fine cars, now comes a brand-new Packard—**The Packard Six.****The greatest low-priced car**
America has ever seen

Priced at \$1713 f.o.b. Windsor, the new Packard Six is a car that is destined to completely re-shape the low-priced car picture! It brings to its field a combination of qualities that no car of this price has ever possessed before—long mechanical life combined with long style life.

The Packard Six, and its brother Packards, are now ready for you to see and drive. Come in at your earliest convenience and let us demonstrate the tremendous values these Packards offer this year.

THE BRAND-NEW PACKARD SIX
\$1013. and up including taxes f.o.b. Windsor

And up, list at factory, standard accessory group extra

THE GREATER PACKARD 120
\$1332. and up including taxes f.o.b. Windsor

And up, list at factory, standard accessory group extra

THE NEW PACKARD SUPER-EIGHT
\$3219. and up including taxes f.o.b. Windsor

And up, list at factory

THE ADVANCED PACKARD TWELVE
\$4713. including taxes f.o.b. Windsor

And up, list at factory

Every Tuesday night—THE PACKARD HOUR, starring Fred Astaire—NBC Red Net work, Coast to Coast, 9:30 E. S. T.