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Interest to Women

GUMDROP CAKE IS AS DELICIOUS AS IT IS COLORFUL; WINS RECOMMENDATION OF MARJORIE MILLS FOR CHRISTMAS

There's something about Christmas festivities that makes us want to invite friends in for afternoon tea or evening parties—just those friendly gatherings we remember much longer than the more formal occasions. And it's fun to surprise our guests with some of our own baking. We're helping all we can by suggesting sure-fire hits in recipes. Repeats, some of them but that's a good sign they are popular.

Both gumdrop cake and cookies are ever so colorful and delicious. But don't get all worried because there isn't any shortening in the cookie recipe. It comes that way and cookies are so good. And if you want to try sifting the entire amount of flour and dry ingredients over the gumdrop or fruit or nut they will 'stay put' in the batter and not sink disconsolately to the bottom of your cake.

Some one wants a recipe for making Jewish wine with dried cherries. Can any one help with this recipe?

By the way, we have had a great many requests for a good egg nog recipe. On the front page of the Traveler today you will find one which we think is unusually good.

Gumdrop Cake

1 cup butter
1 cup sugar
2 eggs, beaten
2 1/4 cups bread flour
1/2 teaspoon salt
2 teaspoons baking powder
1 teaspoon vanilla
3/4 cup milk
1 pound gumdrops, black ones removed, chopped fine, small gumdrops may be put in whole.
3/4 cup raisins.
Cream butter, add sugar and beaten eggs. Sift flour, salt and baking powder together over chopped candy

and raisins. Dredge well. Add vanilla to milk and add flour mixture and milk to first mixture alternately. Bake in a large greased loaf tin in a slow oven, 275 to 300 degrees F., for 1 1/2 hours. This cake will keep for a long time.

Gumdrop Cookies

4 eggs
2 cups brown sugar
1 tablespoon cold water
2 cups cake flour
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 cup pecans
1/2 cup gumdrops, sliced, black ones removed

Beat the eggs well, add sugar and water and beat again. Sift the dry ingredients together and add a portion to the gumdrops and nuts. Add rest of flour to the egg and sugar. Add gumdrops. Bake 25 minutes at 325 degrees F. These are best made in a thin sheet and then cut into square rather than dropped from a spoon.

Waldorf Salad

6 large red apples
1 cup diced celery
1/2 cup grapes, sliced
1/2 cup nutmeats, chopped
1 cup mayonnaise dressing
1 head lettuce
Slice peeled apples and mix with celery, grapes, nuts and mayonnaise. Serve on lettuce bed topped with a whole nut meat.

Baked Salmon with Sour Cream

1 can salmon
1 cup sour cream
Break salmon into large pieces. Remove bones and excess skin. Place in a baking dish and add sour cream. Cover the dish and bake at 350 degrees F. for 45 minutes. Serve on toast garnish with tomato and lemon slices. Serves four to six.

BEEF STEW SIMPLE TO PREPARE MUST BE SERVED HOT

Dish Lends Itself to Using Odds and Ends —
Here Are Directions For the Novice

(By Frances Blackwood)
"Elegant as simplicity, and warm as ecstasy."

There are beginners who write asking how to make beef stew. These lines from Cowper should be their motto. For beef stew should be both simple and hot.

Follow these rules if you are a new hand at the job and then vary the thing to suit after you have the knack of it. For stew lends itself gracefully to the saving of many an odd end from the refrigerator.

First get stewing beef from your butcher, 1 1/2 pounds should serve four or five people, and ask, too, for a small piece of shin bone split in half so you can get the marrow out.

Allow two or three full hours for making the stew. The meat is cut in one-inch cubes. Heat a skillet, preferably an iron one—a Dutch oven is splendid for this sort of cooking, or a casserole that will stand heat on top of the stove. Rub the pan with just enough fat to grease it, then sear the meat, browning it quickly on both sides. Lift it from the pan.

Melt a tablespoon of bacon fat or butter in the pan and add a cup of sliced onions and let these simmer until they are tender and take on color. Then add 8 or 10 small potatoes or half that number of larger ones cut in half and brown those just a little. Put the meat back in the pan and lay the marrow bone in the centre. Lift a little of the marrow out of the bone first and cut it and add it

here and there among the vegetables. Cover these things with the contents of a can of tomatoes and then add a cup of water. Or, cover them with water and add half a bottle of catsup. Add two teaspoons of salt, half a teaspoon of sugar, one scant tablespoon of Worcestershire sauce and a liberal sprinkling of black pepper.

Cover the pan and let simmer, on no account let them boil hard, for two full hours. The liquid should then be reduced to just the right amount. If it cooks too hard and boils away too much you will have to add a little water before the time is up but don't let it be thin and swimming at the end. Remove the pieces of bone and serve the stew piping hot.

The Charm of Candle-light

(By Helen M. Hill)

In many homes there are candles; candles in lovely, lustrous-colored candlesticks; candles in candlesticks of brass, of old wrought iron, of wood. Candlesticks of all kinds and all colors, expensive and otherwise whose candles, never lighted, are kept for ornamentation only.

There is something wonderfully restful and enticing about candle-light, especially at the hour when twilight blends into the fast-gathering darkness and drawn curtains shut out the swiftly-falling wintry night. That pleasant intimate hour when unexpected guests dropping in, candles are lighted, chairs drawn up about the open fireplace and soft voices with quiet laughter mingle in the shadows with the hissing of the tea kettle, and the mellow light from the candles twinkles on the table, the fine china and old silver. And then, when the blazing logs on the hearth have burned down to glowing embers and the flickering light of the candles faintly illuminates the otherwise dusky room, there comes a magic into the candle's orange flame which turns a somewhat shabby room into a thing of beauty.

A magic which chases shadows up the walls, glints the old furniture, the old books and darkened floor and makes an ideal background for the finer things of life; gracious conversation; good music, treasured memories and old folks dozing, lost in happy dreams of by-gone days. And those to whom the nightly rite of candle-lighting is an unknown art, lose many an hour of homely pleasure and miss many an hour of quiet enchantment.

Roasting the Goose

The traditional Christmas goose makes a very delicious and inexpensive main dish for the Yuletide feast. To begin with select a young goose, this may be told by its brittle windpipe, white skin, plump breast and yellow feet. Singe, draw, wash and wipe the goose. Beat the breast flat, draw up the legs and skewer, or tie both legs and wings close to the body. Rub over with butter, and dredge with flour, salt and pepper. Stuff with the following dressing: One pint stale bread crumbs, two small onions, boiled and mashed, half cup boiled rice, one teaspoon powdered sage, half teaspoon salt, quarter teaspoon pepper, one tablespoon melted butter and half cup milk. Roast in a covered pan, placing strips of bacon over breast. Allow a little more than twenty minutes to the pound. Baste frequently with the bacon drippings and fat from the goose.

Giblet Gravy: Boil the giblets slowly two hours, or until tender with a slice of onion, three peppercorns and a blade of mace. When ready to make the gravy take two tablespoons of oil from the roasting pan and stir into it two tablespoons of flour. Add the water the giblets were boiled in, and either water or milk enough in addition to make the gravy of the right consistency. Add giblets chopped very fine and season to taste.

Santa Claus' Helper

I wonder if old Santa Claus
Needs any little boys
To help him fill the candy sacks
And polish up the toys?

For if he does, I'd take the job,
I think it would be fun
To taste of all the chocolate drops
And try out every gun.

But Mother says it would not pay
To leave my happy home;
For those who work for Santa Claus
Must work for love alone.

A Christmas Acrostic

C on Candles and Candies;
H for holly so bright;
R for Rings and for Ribbons;
I for Ice Cream so white;
S for Snow and tin Soldiers;
T for trumpets to blow;
M for Mistletoe wavy;
A for Apples you know;
S for jolly old Santa,
who brings to us all good cheer;
All of these letters for Christmas,
The best day of all the year.

WHISKERED ENVOYS REPORT SANTA CLAUS IS STILL REAL

Some Long-Legged Boys Appear Dubious But St. Nicholas Finds Most Tots Have Faith

These are the busiest days of the season for Santa Claus and his assistants in the city's stores. Every day groups of children, wide-eyed and awe-struck, trudge up to Santa's throne, and whisper into his long white curls the list of things they want for Christmas.

The younger they are the more attention they receive, though Santa Claus always is polite even to the long-legged boys who watch him with a doubting eye. There is not a Santa Claus in town who will admit that modern children have lost their faith in the Christmas saint and his chimney, reindeer, stockings and all.

In one store yesterday there was a great to-do over an eleven year old girl who was sure Santa Claus was real in spite of schoolmates.

This Santa Claus knows everything. Why shouldn't he? He's been coming here from the North Pole every year for 1935 years, and he never forgets a face. Sometimes he finds old friends in the crowd whom he hasn't seen for years and surprises them by calling out their names.

Santa Claus arrives from the North Pole in a sleigh with white satin curtains, leaving his reindeer on the roof where it is cold and nice. The first thing he does is to call "Iceland 0000" on the telephone and order Jack Frost to send some good Grade A snow for our Christmas, and to send some juice of magnesia for one of the reindeers that has tinseltits from eating something off a Christmas tree.

"Be sure and hang up your stockings," he tells all the children finally, after more conversation with Bo Peep Alice in Wonderland, and Shirley Temple in Hollywood, "and be sure to get big stockings—your father's golf stockings are the best—with no runs in them. Because if they have runs, the toys run out and I get the blame."

"Hello, here's my little pal," he chatters. "What do you want for Christmas? Well, here's a girl with pretty curls. What shall Santa bring you, honey? My, my, daddy, that's a fine big boy. I'm sure I have a train of cars he'd like. Run along darlin', I won't be forgettin' your blue Irish eyes. Hello, here's a good girl. I can tell she always eats her spinach. doesn't she, mother? Well, here's a Mickey Mouse book for her."

And so it goes for hour after hour.

Sometimes Santa Claus is assisted by Mickey Mouse and Minnie, sometimes by dwarfs, clowns and penquins. Usually there is a small souvenir, a stick of red and white candy, a toy balloon, picture book or horn.

It sometimes develops that Santa Claus is a fatherly soul who worries about the dangerous presents children demand.

"Oh, a bicycle?" he frowns. "Do you mean a two-wheeler? Do you live in the city? Well if I bring you a bicycle will you be very careful where and when you ride it?"

He feels a responsibility, too, for the manners of his young friends.

"Have you been a good girl this year?" he says. "Did you do what your mother told you? That's fine. Here's a candy cane for you now, and I'll be around to your house Christmas morning."

Children are occasionally invited to help entertain Santa Claus. This takes a very hard-working Santa, for it is difficult enough to persuade a bashful child to step up and shake hands with him, but to labor with him until he consents to sing a song or speak a piece, requires such patience as no one but a Christmas saint would possess.

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