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J. Stanley Delong

63 Carleton St. Phone 68-11

Goodbye — Hello!

Here we are, all of us, ready to wave "Goodbye" to Old Year 1937-Smile "Hello" to Young Year 1938.

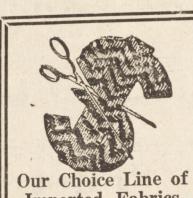
Before we lease the one and turn to the other, let's pause a minute or so — '38 shows this: People are now living longer than ever before, their health is better, their "pep" greater.

During '37 our Friends have been good to us, and we have tried to be good to them,-Thanks, and may '38 bring you increased health and prosperity.

J. Shea

Phone 563-11

80 Carleton St.



Imported Fabrics Means DOLLARS

TO YOU

ALEX. INGRAM

TAILOR FREDERICTON, N. B. 376 KING ST.

... OF ... Interest to Women

ENVIRONMENT VERSUS GOOD PARENTAL ADVICE

are going to move into a better neigh- we were girls. borhood." I often wonder just what is "Our parents are not rich; we do

traced to the Renaissance.

is on a main street and as composed of paid them all. old one and two far Try Touses. the movies to get them out of the studies.

which to play, and they resented be- Looking Up."

Many of my readers write me, "We fighting was good exercise, even if

better neighborhood. The following not even have a car. Sunprised? Well, atter may shed light on the subject. they thought a coilege education far "Dear Dr. Dean: I heartily agree more worth while than a car. Besides with you that money and manners do doctors' bills are not conducive to not necessarily go together. My name unnecessary luxuries, although many is one that would immediately brand times we feel a car a necessity. Only me as 'foreign,' although my parents last June I was graduated from colwere born and educated in Boston, lege. My sister and I are heartily Mass., in fact, my mother and father grateful to our parents, and we are still are funthering their knowledge glad that they kept us from going out of law there. Nevertheless, when we at night with the neighborhood chilmoved to our present home in an old dren; glad that they did not allow residential section of Boston we were our taste to be cheapened by sex and nidiculed just because of the sound of gangster movies; glad that they enour names, which, by the way, can be couraged us to study and promised us college as an ideal even when they "Our name means something to us, dressed well but modestly and deto the family and to any one who has clined to take expensive vacations, been educated, and we have seen no when bootleggers and other four mer President American Public reason to anglicize it. The neighbor- flushers were parading around in Health Association) hood into which we moved and whore large cars and taking extended tours. I direct my suggestions today to all we still live is a 'smanky' section but We had heavy doctors' bills, but we women who have turned the corner of

were moving into the section, people uries which they have well earned. Many of these persons are swept

way.' These children were bold, un- "What about our neighbors? We velops into pneumonia. are now highly respected in the com-

and summer; my sister and I fought show that a neighborhood can be one gets along in years, the tissues hand to hand battles with these chil- practically anything, it is the parents are not so elastic as they used to be diet. dren. Maybe we were rough, but we who count in bringing up children. and one cannot so readily stand dras had to give them what they gave us. Parents can turn out morons and tic changes in temperature. We never provoked fights; their criminals in the 'best' neighborhoods. yards were never clean enough in Money? That matters even less.— right to think of your health as being

TRADITIONAL HUNT MEETS AT SCHOOL GROUNDS



Lord Hillingdon, right, M.F.H., and his huntsman, prepare to move out from the grounds of the Stowe School in Buckinghamshire, Eng., following a rousing send-off by the boys studying there.

IN THE WINTER OF HER YEARS

"When we bought the house we ac- munity. My father has held high of- ment, a weak heart, or some chronic cold, wear woollen stockings and fually fought to keep them off the fice in a local organization for sev- sickness. This need not necessarily property. The yard was large, and eral years. The neighbors who most alarm you, if you are careful to avoid flooded over in the winter, making a bitterly opposed us when we first ar- overtaxing the diseased organs. Cold fine skating rink. The neighbors' chil- rived, now look up to us. Our man- weather puts a greater strain on the of youth is yours for plenty of rest, dren used to throw bricks, cans and ners were not contaminated by theirs. heart and kidneys of older people, other refuse into the yard winter "I have written this letter to try to than it does on younger people. When cise outdoors ever day, freedom from

> At your age, you surely have the more important than anything else Supposing your grandson is ill, or your daughter wants you to take care of the children while she goes somewhere. Do not on this account take chances with your health because you feel that you must go out in any kind of stormy weather.

Supposing someone at the home you Place a layer of cooked peas or after they have been shaped). Bake plan to visit has a cold. Stay away pocked spinach in the bottom of a the cutlets in a greated pan in a and do not take a chance of getting in B which helps keep the nerves in Place on the vegetables a layer of fat, having the fat sufficiently hot to stand. Your friends will admire your any variety of Canadian fish, using brown an inch cube of bread in 40 independence if you insist that no either slices of fish or fillets cut in- seconds. The white sauce may be one who has a 'cold' call on or visit

(By Dr. Herman N. Bundesen, For- | chances are that you will live longer

middle age; the women whose resist- disturbed. When you lose rest, you "I am glad to say that I am work- ance is not what it was when they ing stations have blossomed for h ing row, and even though I could save were yourger, who tire more easily, Try to be free from worry; let nothwhere old gardens on stood. When my pay, I am glad to hand it over to whose power to come back after an ing interfere with the rest and relax-I was a child a cheap class of poorde my parents to help them to any lux- illness is not what it used to be. ation you must have to keep well. who left their children out on the Sometimes in the not too distant fut- away many years before they have grows older, his arteries tend to hardstreets all day or who sent them to ure I hope to be able to continue my lived a complete life, because of a en. His circulation is slowed up. A neglect of a cold, which easily degreat strain is put on the heart, so

you exercise it. When you worry about every little

thing that happens to any of your family or friends, your rest may be lower your resistance to infection. Try to keep warm. As a person

is especially important that you Dow Moore. Many of you may have some ail- keep warm. When you go out into the warm wraps.

Forget your birthdays and concen rate on keeping young. The fountain a certain amount of moderate exerwerry, and careful attention to your

Diet is important to you because, as a rule, older people eat less than the small quantity of food, they may eave out some of the important things they need. Try to eat wholegrain cereals, fruits, vegetables, and milk regularly. These are called the protective foods. For example, they contain one of the vitamins you need -vitamin B. Many doctors believe that some of the aches and pains that

older people have result from not eating enough foods which have vitamroper condition, Whenever you do not feel well, go to bed immediately, panticularly if

you are chilled. Try to keep away

BURDEN NOTES

R. B. Crewdson has gone to Madison, Maine, to spend a few days with his daughter Mrs Byron Lawrence.

Mr. and Mrs. Judson Grant and Mr. and Mrs. James Dunphy and Mr. and Mrs. Ildon Jowett and Camilies spent Christmas with Mr. and Mrs. Lewis

Mrs. Martha Kelly is spending 2 few days with Mrs. Huntley Crewd-

Rev Mr Killam and Mrs. Killam ment Christmas with Mr. and Mrs. William Walker. Miss Espy Moore is spending a few

days with her paernts Mr. and Mrs. Otis Niles of Long Creek was call-

ing on friends in this place recently. Miss Espy Moore and Archie Moore spent Christmas evening with Mr. and Mrs. Roy Tapley.

Alfred King of Kingsclear made a business trip to this place one day

Forbes Kelly was calling on friends here last evening

ounger ones; and when people eat a vere weather. Above all, let the children do their own worrying; you worried enough about them when they were little.



To Our Friends, Clients and Competitors May Peace and Happiness Be Yours!

HOWARD H. BLAIR YOU CAN REST ASSURED

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.

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Charlottetown

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Phone 454 Saint John, N.B.

among the most nourishing of foods. of Canadian fish may be used. The Canadian Fish Cutlets two tablespoons of onion juice. two half milk and half vegetable water or sired, two teaspoons Worcestershire until smooth and thick, meanwhile sauce. Add to the fish and season stirring constantly.

the cheese is melted.

a cup of liquid (a cup of milk or of

Canadian Fish and Cheese Casserole (It is well to chill the cutlets again arge, shallow, greased baking dish. moderate oven or fry them in deep the infection. The children will under to suitable serving portions. Sprinkle made by melting a quarter of a cup of you. You have that right, and the from crowds and do not go out in se salt and pepper and cooking oil over butter, or using a quarter of a cup of cooking oil, blending in a half cup of the fish. Place the aish in a hot oven for six or eight minutes. Then, hav- flour, adding two cups of warm milk, ing a cheese sauce ready, pour it over and cooking the mixture until it is the fish, sprinkle with fine bread thick and smooth, stirring it concrumbs, dotted with butter, and put stantly. A tomato sauce goes well the dish back in the oven until the with the cutlets.

top is nicely browned. The cheese Canadian Fish Foods, rich in nut-sauce may be made as follows: Melt ritive value and in vitamins, are two tablespoons of butter, blend with very easily digested because of the it two tablespoons of flour, and add tenderness of their flesh.

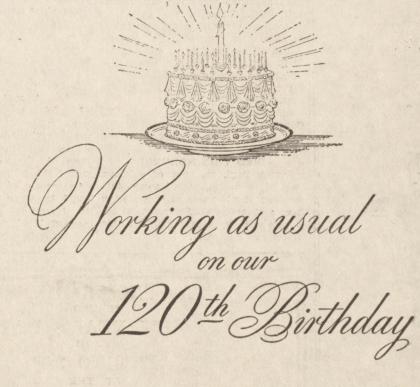
Canadian Scallop Supreme

milk and vegetable water combined); Place in a greased baking dish cook the mixture until it is thick and three cups of dicent fresh or left-over smooth, stirring constantly, and just vegetables (carrots, potatoes, onions, before removing it from the stove add etc.) and add one cup of cooked and half a cup of grated Canadian cheese, flaked Canadian fish. Pour a white and continue to stir the sauce until sauce over the fish and vegetables, sprinkle finely-siffted bread crumbs Canadian Fish are rich in vitam- over the top, dotted with butter. ins and health-building minerals and. Bake in a moderate oven until the having regard to nutritive value, are crumbs are nicely browned. Any kind white sauce can be made by melting Flake two cups of any desired kind three tablespoons of flat or butter, of Canadian fish or shellfish and add blending in three tablespoons flour, salt and pepper to suit the taste and adding two cups of liquid-either teaspoons of lemon juice and, if de- all milk-and cooking the mixture

ings two cups of thick white sauce | Canadian Fish Foods are comparwhich have been thoroughly chilled. able to meats in nutritive value and Form the mixture into cutlets and they are especially rich in healthroll in finely sifted bread crumbs. guarding minerals and vitamins.







One hundred and twenty years ago there of Canadian life, our Bank has kept discount clerk, a second bookkeeper, and conditions. a porter—that was the entire staff. To- In times of expansion and depression,

the intervening, eventful, growing years Birthday.

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day we are more than 6000, in more in the best and the worst of economic than 500 Branches, all working to render conditions; through peace and wars, modern, experienced banking service. panics and political upheavals, Canadians Our Bank's career has been inseparably have learned to rely upon the unwavering safety and banking assistance of woven into the career of the nation and the Bank of Montreal. Older than the every part of it. Founded in 1817, the Dominion itself, yet young as the latest Bank at once became a financial path- sound business enterprise of Canada, we finder for Canada's pioneers. Through all are working as usual on our 120th

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