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in town! Our complete line of  
fall fabrics are now in. Call and  
select YOUR OWN Distinctive  
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Alex. Ingram

376 KING ST.

ROUGE LASTS  
LONGER ON A  
CREAM BASEFoundation - Important  
Item in Creating Nat-  
ural Makeup

(By Antoinette)

When girls complain that their  
makeup doesn't seem to have lasting  
qualities, invariably it is because  
they do not use foundation cream or  
lotion.

A foundation is an important item  
in creating a natural makeup. In fact  
it is an essential to a successful  
makeup because it makes for a much  
easier application of rouge and causes  
the makeup to cling for a longer  
time.

When you apply foundation, don't  
stop at the chin. The throat needs it  
as much as the face does. There was  
a time when the throat was much  
neglected but more and more women  
are realizing that stopping at the  
chin is a mistake.

When the throat is no longer  
young and the skin not smooth and  
velvety, a foundation will do flatter-  
ing things. It will hide the lines and  
make the skin appear smooth and soft.

Apply the foundation as the first  
step in your makeup program. On a  
dry skin a cream foundation usually  
is the choice. It softens the skin  
and enables the rouge to spread ev-  
enly and easily. For the oily skin-  
ned person a lotion is better than a  
cream.

A thin application is all you need.  
Pat it lightly on the throat, the chin,  
the cheeks and the forehead, and  
then blend it into the skin. There is  
a wide selection of shades to enable  
everyone to match her skin tone.

Give the same thought to the selection  
of a foundation that you give to the  
choice of a powder; always keep-  
ing in mind that you match your own  
natural skin tone. Your makeup is  
bound to have more lasting qualities  
when applied atop a foundation.

Phil Spitzky is one of the most au-  
thoritative music arrangers among  
radio maestros—BUT—he has most  
of the scoring for his all-girl or-  
chestra done by three feminine experts,  
Evelyn Kay, concert-mistress; Pat  
Harrington, trumpeter; and Gypsy  
Cooper, saxophonist.

Now Science Explains  
Why So Many People  
Past 40

Feel That They're Slipping  
Losing Their "Grip" on Things



Many people round 40 think they're  
"growing old." They feel tired a lot  
"weak." Have headaches, dizziness,  
stomach upsets.

Well, scientists say the cause of all  
this, in a great many cases, is simply  
an acid condition of the stomach.  
Nothing more.

All you have to do is to neutralize  
the excess stomach acidity.

When you have one of these acid  
stomach upsets, take Phillips' Milk  
of Magnesia after meals and before  
going to bed. That's all!

Try this. Soon you'll feel the  
mother person! Take either the  
familiar liquid "PHILLIPS" or the  
convenient new Phillips' Milk of  
Magnesia Tablets. Made in Canada.

ALSO IN TABLET FORM:  
Phillips' Milk of Magnesia Tablets  
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... OF ...

## Interest to Women

SPECTACULAR COLOR  
SCHEME IN PURPLENovel Method of Assorting Partners Will Make a  
Hit and the Dances and Favors Are in  
Keeping With the Occasion

(By Cynthia Proctor)

Elizabeth Woodward of the Ladies  
Home Journal is responsible for a  
breath-taking prom idea that will  
have your guests literally gasping.  
She tells us about it in the March  
number of the magazine and it will  
answer your requests for school  
party ideas, here and now.

Throw your class colors out of the  
window, says Elizabeth Woodward,  
and plan a sophisticated Prom in  
purple, pale green and touches of sil-  
ver. The general idea is a vineyard  
in Valencia. Such a color scheme  
will make a huge barnlike hall super-  
spectacular.

Use huge purple balloons to make  
huge bunches of grapes. Purple bal-  
loons with a few unripe green ones  
thrown in and tied on strings of un-  
even lengths, will look like giant's  
fruit.

Hang the grape clusters high up in  
the corners of the room and around  
the sides against an arbor of strips  
of white and crepe paper. Cut out  
huge leaves from green and silver  
paper and fasten them on the arbor.

Fill in your side walls with green-  
ery and palms and transform hang-  
ing lights into huge bunches of  
grapes.

## Partner Finders

For a partner finder, fill up two  
huge goblets with green and purple  
marbles, numbered with little gum-  
med stickers in pairs. Each boy  
matches his purple marble with the  
girl's green one.

Let three girls, balancing flat bas-  
kets of artificial fruit on their heads  
do the cutting in for a novelty dance.  
They surrender the baskets to the  
girls whose partners they dance off  
with. And let three boys wait round  
with big water jugs for another cut-  
ting number.

## Mix-Up

A Macaroni Mix-up is a grand way  
to sort out partners, too. White ser-  
pentine, all mixed up on a round  
platter, with all the ends hanging  
over, looks quite like macaroni. Let  
the boys choose ends from one side  
and match up with the girls who are  
holding the ends on the other side.  
When the serpentine is all unravel-  
led and partners found and the floor  
is a mess anyway, pass around plat-

ters of round green and purple pack-  
ages of brightly colored confetti.  
And let it rain!

## Favors

Ask a couple of underclass girls  
dressed in peasant costumes, to pass  
out favors which might be clips in  
the form of clusters of grapes and  
fruit for the girls and real bouton-  
nières for the boys. The same girls  
can preside over the gaily painted  
punch in the corner, too, and serve  
grapey-looking punch and cookies.

## Orchestra

Your orchestra might trot out a  
few Neapolitan airs for you and on  
your programs you might name the  
dances for grapes—the Muscat Hop  
and the Malaga Swing. You'll have a  
prom no one will ever forget!

## Other Plans

If you'd like other ideas, you'll  
welcome a prom in the form of a bon  
voyage party or a carnival prom, or  
a jungle party.

## Ballroom Dance

The balloons to the ankles of each  
sufficiently agile girl. She starts  
dancing in a quiet, orderly manner,  
with the gentleman who has chosen  
her. But the stag line can cut in  
provided they can step on the lady's  
balloon and make it collapse with a  
loud snap. This will not promote or-  
derly, peaceful behavior!

## The Three Terrors

This stunt is another noisy dash-  
ing affair. Three men are chosen  
who stand on the side lines, clasp-  
ing hands. Each has his head thrust  
into the corners of a pillow case in  
which eye, nose and mouth holes  
have been cut. At first they appear  
harmless enough but suddenly they  
go crazy. Screaming and yelling,  
they rush out on the floor and en-  
circle some hapless couple by form-  
ing a ring around them, which is in-  
stantly done since they are already  
joining hands and it takes but a  
second for the first and third man to  
join their disengaged hands to com-  
plete the circle.

The imprisoned lady must now  
choose one of the hooded hoodlums  
as her partner, her ousted escort dor-  
ning the headgear which he discards.  
Then the Three Terrors swoop down  
on the next unsuspecting couple. If  
the crowd is large have several  
groups of "terrors."

RHUBARB WITH ORANGE  
A GOOD MEAT RELISH

(By Marjorie Mills)

Probably one of the first spring  
and summer fruits you'll use to re-  
plenish the jelly closet will be rhubarb.  
We like the Spiced Rhubarb  
Conserve and the Spiced Rhubarb  
Jam the best of all.

You've tried the way of baking  
rhubarb with orange to produce a  
relish that is so good with meats,  
haven't you? And the best part of  
baking rhubarb is that you can do it  
with other foods are baking that  
require slow cooking.

Spiced Rhubarb Conserve  
1 orange  
1 lemon  
1 ounce ginger root  
1/4 pound red cinnamon candy  
1 blade mace  
2 whole cloves  
1/2 cup water  
1/4 cup vinegar  
1 1/2 cups strawberry rhubarb  
3 cups sugar  
1/4 cup raisins (optional)  
1/4 cup nutmeats (optional)

Cut the orange and lemon into  
very thin slices, removing seeds. Tie  
spices in a small bag and add to the  
fruit with the water and vinegar.  
Boil these ingredients until fruit is  
tender. Add rhubarb, sugar and rais-  
ins and cook until the marmalade is  
fairly thick. Add the nutmeats and  
cook ten minutes longer.

## Baked Rhubarb

3 cups rhubarb  
1 cup sugar  
1 orange, juice, pulp, grated rind  
1/4 teaspoon cinnamon  
1/2 teaspoon mace  
Cut rhubarb into small pieces with-  
out removing the peel. Add sugar,  
juice and pulp and grated rind of  
one orange, cinnamon and mace. Mix  
all together, put into a covered cas-  
serole, and bake in a moderate oven  
for 45 minutes or until tender. The  
cover can be removed during the last  
15 minutes of cooking to allow ab-  
sorption of some of the juice. This  
dessert should be served hot.

## Spiced Rhubarb Jam

3 cups unpeeled rhubarb  
1 cup sugar

1 teaspoon ginger

Cut rhubarb into pieces and add  
sugar and ginger and let stand 15  
minutes. Then bring to a full rolling  
boil in a large kettle, stirring fre-  
quently to prevent scorching. Keep  
at the boiling point for three min-  
utes, then remove from fire and stir  
in 1/2 bottle fruit pectin. Skim, then  
pour quickly into sterilized jelly  
glasses. Paraffin while the jam is  
hot. This is delicious served with  
meats.

## Frozen Fruit Salad

1 can pineapple  
1 can white cherries  
1 can apricots  
1 tablespoon butter  
1 tablespoon flour  
1 tablespoon sugar  
1 tablespoon lemon juice  
1 egg  
1 cup heavy cream, whipped

Drain contents of pineapple, re-  
serve the juice and cut pineapple in  
pieces. Drain can of cherries and pit  
them. Drain can of apricots and cut  
in pieces. Melt butter in top of dou-  
ble boiler add flour and then add  
pineapple juice, sugar, lemon juice  
and egg. Stir, and cook these until  
they are smooth. Fold in whipped  
cream. Fold in fruit. Freeze salad in  
a refrigerator or in a mold packed  
in salt and ice and when ready to  
serve, unmold and serve with Cream  
Mayonnaise. Serve with julienne po-  
tato stix, and plain or simple sand-  
wiches, small cookies and coffee.

## Canning Dandelions

Thoroughly clean and wash greens.  
Pack as tightly as possible in quart  
jars, add one teaspoon salt and fill  
with cold water. Place in a canner  
in cold water. Bring water to a boil  
and continue boiling for 1 1/2 hours. Clamp  
down and cool. When ready to use,  
cook piece of salt pork, add greens  
and boil for about 15 minutes.

## Dandelion Wine

Pick three quarts of early dandelion  
buds at night. Pour over them  
four quarts of boiling water. Let  
stand until morning. Slice then three  
oranges, three lemons, and add four  
pounds of sugar. Put on stove and

ENTIRE PROGRAM  
BRITISH MUSIC

CHICAGO, April 29—Influence of  
the British Coronation on May 12 has  
made itself felt on the Carnation  
Contented programme for Monday,  
May 10, when a broadcast made up  
entirely of "Coronation" and British  
music will be presented over the  
NBC-Red network at 10 p.m. EDT.  
This adds one more to the already  
long list of NBC programmes having  
to do with the historic ceremonies  
in London.

The orchestra, under Frank Black's  
direction, will play "Coronation  
March" from Meyerbeer's "The Pro-  
phet," and accompany the quartet in  
"The Changing of the Guard." Vy-  
an Della Chiesa, lyric soprano star  
of the series, will sing "Annie Laur-  
ie" and participate with the quartet  
and orchestra in excerpts from Mes-  
sager's opera "Monsieur B. A. Can-  
can," a French composition, the scene of  
which is laid in London.

The famed singing violinist of Black's  
Carnation orchestra will play the old  
English air, "Drink to Me Only With  
Thine Eyes," and the Lullaby Lady,  
Opal Cravel, will sing "Slumber Boat."

The Contented programme is heard  
each Monday from the NBC Chicago  
studios under sponsorship of the Car-  
nation Company.

## My Man Godfrey

Hardboiled CBS engineers who  
ear every programme that is broad-  
cast nationally and take it as part  
of the day's work become radio fan-  
tasy when Arthur Godfrey broadcasts  
his program of recordings each Sat-  
urday morning.

Godfrey's programme, the Sundial  
Hour, is a daily Washington feature  
of WJVS. Because he must be in  
New York, Friday, for his Professor  
Quiz broadcasts on Saturday over the  
CBS chain, Godfrey transmits his  
Washington programme Saturday  
morning from WABC in New York.  
To avoid hiring special lines for this  
broadcast, the programme is thrown  
upon the entire network and is heard  
in the control rooms of each CBS out-  
let. Only WJVS releases the broad-  
cast however. Thus CBS engineers  
are Godfrey's only national audience,  
exclusive of his local Washington fol-  
lowing.

A great part of his fan mail comes  
from this base group of radio lis-  
teners and he fills most of their re-  
quests on his Saturday morning pro-  
gramme.

Arthur Godfrey, announcer and com-  
mentator with 13 programmes keeping  
him busy, projects unusual geniality  
and mild humor—BUT—his first big-  
time radio notice was the result of a  
series of talks ribbing just about  
everyone in Washington, D. C., all  
circles.

warm until sugar is entirely dissolv-  
ed. Let stand in crock in warm place  
for 14 days. Stir well every day.  
Strain and add 1/2 pound raisins.  
When fermenting ceases, strain and  
bottle.

## Shredded Wheat Bread

2 cups boiling water  
2 shredded wheat biscuits  
1 teaspoon salt  
1-3 cup sugar  
1-3 cup molasses  
3 tablespoons shortening  
1 yeast cake  
1/2 cup lukewarm water  
5 or 6 cups bread flour

Pony boiling water over crumbled  
shredded wheat biscuits, add salt,  
sugar, molasses and shortening. Let  
cool to room temperature. Add yeast  
cake dissolved in half cup lukewarm  
water, mix well and add bread flour  
enough to make a firm dough. Let  
rise overnight or until double in  
bulk, then cut down, and add a little  
more flour to make a stiffer dough.  
Form into loaves or biscuits and let  
rise 1 to 1 1/2 hours. Makes two loaves  
bread or one loaf and a large pan of  
biscuits. Bake 40 to 50 minutes in a  
moderately hot oven, 400 degrees F.  
for the first 15 minutes then reduce  
to 350 degrees F. for remaining time.  
Do not reduce temperature from 400  
degrees F. for biscuits, which should  
take 25 to 30 minutes to bake.

## Braised Beef Casserole

Small piece salt pork  
2 pounds beef, inexpensive cut  
1/2 cup peeled and diced carrots  
1/2 cup peeled and diced turnips  
1/2 cup peeled and diced onions  
1/2 cup peeled and diced celery  
2 cups boiling water  
1/2 teaspoon salt  
1/4 cup paprika  
Flour and seasonings

Cut salt pork in scraps and try out  
in hot skillet. Add beef which has  
been cubed and sear and brown the  
meat on all sides. Place in casserole  
and add vegetables. Rinse skillet  
with water and add salt and paprika.  
Pour it over the meat and vegetables  
in the casserole. Cover dish closely  
and bake meat in slow oven, 250 de-  
grees F. Baste every half hour. Turn  
it after two hours. Bake till tender—  
about 3 1/2 hours. Thicken the dripp-  
ings with flour and add seasonings.

Biggest Show on  
Earth in London

NEW YORK, APRIL 29—The only  
change in Coronation regalia will be  
in the crown worn by Queen Eliza-  
beth on May 12, says Bl. v. Davis,  
authority on British coronations. The  
crown, re-designed for each Queen  
according to her tastes, this year con-  
taining the celebrated Koh-i-nor dia-  
mond, he says.

Davis, who will give a word pic-  
ture of the coronation ceremonies  
over NBC networks, declared on sail-  
ing that he was bound for "the big-  
gest show on earth." Nobility will  
wear full Coronation regalia for the  
first time since 1911.

She's Accustomed  
To Sing on Sunday

NEW YORK, April 29—"I'm an old  
fashioned girl," says Gladys Swarth-  
out, NBC mezzo-soprano. "I don't  
like strenuous Sundays. I do like  
noontime dinners, because I can't  
have them any other day of the week.  
I need to sing. I should sing for the  
joy of singing quite apart from car-  
er or compensation. My first ambi-  
tion was to sing in a church choir. I  
simply could not bear the way the  
choir singer in our church held her  
book. I immediately hoped that I  
could do better. At the age of 13 I  
planned up my curls and sang in the  
choir. I love to sing church music.  
My baritone husband, Frank Chap-  
man, and my family, like to hear me  
sing church music best of all. So it  
seems very natural to be singing on  
Sunday, whether in church, in my  
home, or over the radio.

We sing with special pleasure be-  
cause it is Sunday. Although we have  
no radio audience at the studio, Mr.  
Chapman and myself always dress  
just as we would if we were person-  
ally calling upon our friends on Sun-  
day night.

"I lead too calm and simple a life  
to ask more of Sunday than a festive  
family gathering for the big noontime  
dinner, a call or two in the after-  
noon, a few songs with friends in the  
evening."

Miss Swarthout's programme, heard  
over the NBC-Red network each Sun-  
day at 10 p.m. EDT, is sponsored  
by the country's leading ice and ice  
refrigerator companies.

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Own  
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You and  
Baby tooARTHUR F. BETTS  
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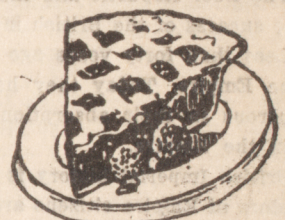
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tween.

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sive and mighty nice to have.

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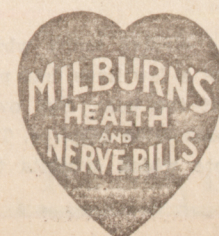
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As the Years Creep On

In the later years of life we start to lose that  
snap and vigor of our younger days. The blood does  
not circulate as it once did, the vitality is on the  
wane, and the nerves not just as steady as they used  
to be.

Little sicknesses and ailments seem harder to shake  
off, and evidences of a breakdown begin to appear.  
Those who wish to maintain their health and vigor  
and retain their energy should use Milburn's H. &  
Nerve Pills at this time of life.