

SUCCESSFUL F. BETTS

One of the best of the new type of chairs, in which the occupant is watching the day's events at Currie's, same special replaced vinal a York ing wh

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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.

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Interest to Women

MAKE NOTE OF THINGS YOU LEND

(By Ruth Cameron)
I was trying to think this morning where a bit of sickroom paraphernalia that I wanted to lend to a friend was. It was not anywhere around the house, it was not in the attic, and I finally came to this rueful conclusion: That it was loaned to some other friend (so called), whose identity I have completely forgotten and who has obviously completely forgotten or decided to ignore my ownership.

One often hears anguished wails from book owners whose books have gone away and never come back, and only yesterday (so we speak) we had a discussion in these columns about how to treat that kind of a borrower.

I suppose we've all suffered, and many of us, alas! offended that way. Because it's the commonest form of borrowkeeping and doesn't seem to have quite the odium attached to it that other forms have. But as I tried to think where the sick-bed table had gone to, I wondered if there isn't more of that form of borrowkeeping than I had realized.

Perhaps other people haven't my bad memory, but I'd be surprised if there are many households in which something like this doesn't sometimes happen.

In my own case I can recall off-hand in addition to the table a college cap and gown and a khaki riding skirt that were loaned and never came back.

Neither of them were articles of great value, but still I could have used both of them since, if only to lend again.

As it happened, I didn't need them for several years after I made the loans and by the time I did need them again I had forgotten who had them.

I don't suppose people actually mean to keep such things. Probably, as the years go by, they too forget where the article came from or even that it is not actually their own.

One of the book losers said that after many painful experiences she now keeps a little notebook in which she jots down the title of every book that goes out of the house and the name of the borrower.

I should think the same notebook might well be used for the name of any one to whom anything is loaned.

And now I am wondering if all this will strike the average person who reads it, and who is probably more systematic than I am and has a better memory, as absurd and superfluous.

PUDDING SAUCES AND VEGETABLE

For the Former There Is None Really Basic

(By Edith M. Barber)
A Sun reader asks for a basic sauce which can be used for puddings and vegetables. That is rather a large order, and I am afraid that I shall have to divide the answer into two parts. I suppose that what is known as a white sauce or cream sauce may be considered a basic sauce for vegetables. I seldom use it myself in its own simple form. I almost always add an egg yolk, cream, minced ham, anchovy paste, cheese or something else to give it character. The plain white sauce is, however, largely used in both England and America. This custom drew forth the comment from Brillat Savarin that the Americans were a nation of one sauce and a thousand churches, while the French have one church and a thousand sauces!

When it comes to pudding sauces, there is none that can actually be called basic. Perhaps the most commonly used is whipped cream which may be flavored with sugar, and vanilla or sherry, or which may be combined with strained fruit pulp which may be fresh or canned. Then there is the hard sauce, that mixture of creamed butter and sugar which may be varied in many ways. It may be flavored with nutmeg, brandy or vanilla. Brown sugar may replace white sugar. It may be combined with crushed fruit pulp.

Then there are innumerable cooked sauces of which chocolate and butterscotch are favorites. There are

also many variations of the custard sauce, some of which are rich with cream and eggs.

Foundation White Sauce
2 tablespoons butter
2 tablespoons flour
1/2 teaspoon salt
1 cup milk, or milk and chicken stock

Melt butter, stir in flour and seasonings and mix well. Stir in liquid gradually, stir over low fire until smooth and thick. Let boil one minute. Other seasonings such as nutmeg, Worcestershire sauce, lemon or onion juice and celery salt, may be added if desired. One half cup grated cheese may be stirred in after the sauce thickens, or a cup of tomato juice may replace the liquid.

Hard Sauce
1-3 cup butter
1 cup confectioners' sugar
1 teaspoon flavoring.
Cream butter until soft, stir in sugar which has been sifted to remove lumps; beat together, add flavoring.

Custard Sauce
3 egg yolks
1/4 cup sugar. Salt.
2 cups scalded milk
1 teaspoon flavoring
Beat eggs slightly with a fork, add sugar and salt; then add hot milk, stirring constantly. Cook over hot water, stirring until the mixture is thick. When a coating is formed on the spoon, remove from fire, at once, chill and flavor.

HOW IT STARTED, "DOG DAYS"

There is no scientific basis for the belief that dog days are so-called because during the period July 3—August 11 dogs are more likely to go mad than at any other time. In fact, statistics for those who care to them on this subject point to early spring and fall as the guilty seasons in this respect.

We have inherited the name "dog days" from the ancient Greeks and Romans, who applied it to the six weeks following the advent of July, during which Sirius, named the dog star, the brightest in the firmament rose with the sun. On this account, there was imputed to it responsibility for the oppressive heat of mid-summer and to it the Romans sacrificed dogs in propitiatory offerings.

Alas, nothing is what it used to be. The progression of the equinoxes has changed all that, so that Sirius no longer rises, as of yore, with the sun. And dog days, instead of designating a definite calendar period, is simply used in a general sense as the time of 40 days when we may expect the weather to be good and hot, or rather hot but not good.

English Apple Grower Studies Canadian Methods

OTTAWA, Aug. 31—England's largest apple grower, Spencer Mount of Canterbury, Kent, is in Canada, making a first-hand survey of Canadian methods of grading, packing and marketing apples. He is now on his way to the Annapolis Valley, in Nova Scotia, where his survey will begin.

Yukon Parson Pulled Tooth To Get Church, Sourdough Recalls

TORONTO, Aug. 31—Rev. R. J. Bowen, London, Ont., was a newly ordained young clergyman when he went into the Yukon, back in the nineties. He pulled out a pioneer's aching tooth free of charge and got a church as his reward.

The grateful pioneer returned to his home, forty miles away, after the dental operation, told them there in blasphemous language what a swell guy the clergyman was, and celebrated by buying drinks for every one.

The clergyman was in the town the next day. Every one was eager to shake his hand. They collected enough money to build a church.

This story was told at last night's International Sourdough Reunion banquet at the King Edward Hotel. Over 200 Yukon pioneers were present.

They chuckled when Dr. J. B. Tyrrell, Toronto, reminded them of the Yukon election when a little place with a population of a dozen or so polled a majority of something like 700 votes for Senator Ross.

M. A. Mahoney, Ottawa, newly elected President, was in the chair. Controller William Wadsworth represented the city.

War or No War, British Insist On Afternoon Tea

SHANGHAI, Aug. 31—While shells burst overhead, machine gun slugs rattled against their substations, a fire raged along the Hongkew wharf, and bombs fell near-by, British police guarding warehouses today registered but one telephone complaint. They wanted tea.

NATURE'S WAY OF BUILDING MUSCLE

(By Arthur Dean, Sec. 2)

"My little boy of five and I live in an eight-family house in which there are other children. Three of my neighbors have nothing better to do than to sit around a table and gossip. I haven't the time to do this, so they don't like me. A neighbor's boy pinches my little son and acts ugly. There is no use in my talking to this boy's mother as he wouldn't be reprimanded by her. Should I teach my child to go out and fight or shall I keep him in the house? I certainly wouldn't argue with the mother or the other mothers either.—Mother.

Your problem is not unusual, but that doesn't make it any less easy to handle. Children will often quarrel or fight. I sometimes think it is a form of growth, just as kittens and puppies will fight, spring at each other, or jump over each other. It seems to be nature's way to have them develop muscle, the power of attack and of defense and to use up time.

Often children play together very sweetly. There is no noise or yelling, "It's mine and if you don't give it back to me I will tell Mama." Sometimes children play very quietly or at least mother cannot hear them. When she investigates she may find them in the woods, or in the cellar, or behind the barn, or behind the grapevine.

It is hard to handle a disagreeable child, and it is still harder to handle the parents of the offending child. We don't like to take our child's part because that is bad for him. We cannot very well slap the face of the neighbor's child because we may be arrested for assault and battery. I suppose we really ought to go over and slap the face of the parent. Within the last five years I have seen neighbors quarrelling over boundary lines and leaning trees; also quarrels among their children. If you had seen the quarrel start you would have thought that nobody would speak to anyone else again. But in a few days it is all over and everything is serene.

I wonder if you imagine that these neighbors are gossiping about you. You are working hard and are upset. Why don't you see the neighbor sometime that has the 'pinching child and tell her what happened. Laugh about it a little bit; ask her if she has any idea where he got the idea and what is she going to do about it. What would she advise you to do about it? We will all be curious to know what sort of answer you get from a frank conversation.

SILHOUETTE IS PERFECTLY STRAIGHT

(By Elinor Williams)

They're swette and sophisticated—every one of the new fur-trimmed cloth coats—full of the zest of a brand new season.

If the coats themselves aren't enough to send you on a shopping expedition, the savings of the August sales will. Only a few days left, and rumors of rising prices drifting from behind the scenes aren't exactly music to the ear.

Because they're Paris-inspired, the new cloth coats are straight and narrow, grand camouflage for the figure, and very easy to wear. One of the miracles of clever design is the fact that no amount of fur, however lavish it may be, detracts one iota from the pencil lines of the silhouette. Fur was never more skillfully handled.

The silhouette is perfectly straight in most coats. Shoulders are padded just enough to square them, making a nice balance for the neckline; exaggerated shoulders are definitely out of the fashion picture for 1938.

Waists are seamed to willowy slimness and marked with fabric belts, usually buckled with leather. Fit through the bodice, back, and waistline is something to rave about, for this new crop of coats fits as if custom-made just for you. From the waist to the hem, a slender, straight line.

Princess coats are still in vogue, but with a modified flare. The flare is relegated to the side-front where it shows only when you walk. Graceful! When you stand still, the lines of the coat are so slender that no flare is visible.

Flat furs like Persian lamb and beaver lead the fashion field with the exception of fox and skunk. That is why most coat collars are small and youthful in design. Fur cuffs simply do not exist, but otherwise furs are used in every way that you can imagine.

Fur panels, borders, and tuxedo revers are smart. So are bulky fur sleeves and plastrons of fur that make the coat look like a fur jacket and a cloth skirt.

Black is the unchallenged fashion leader, especially with Persian lamb or silver fox. Brown is second in fashion's favor, brown Persian beaver, nutria, kolinsky and sable-dyed squirrel. Natural gray squirrel is also smart.

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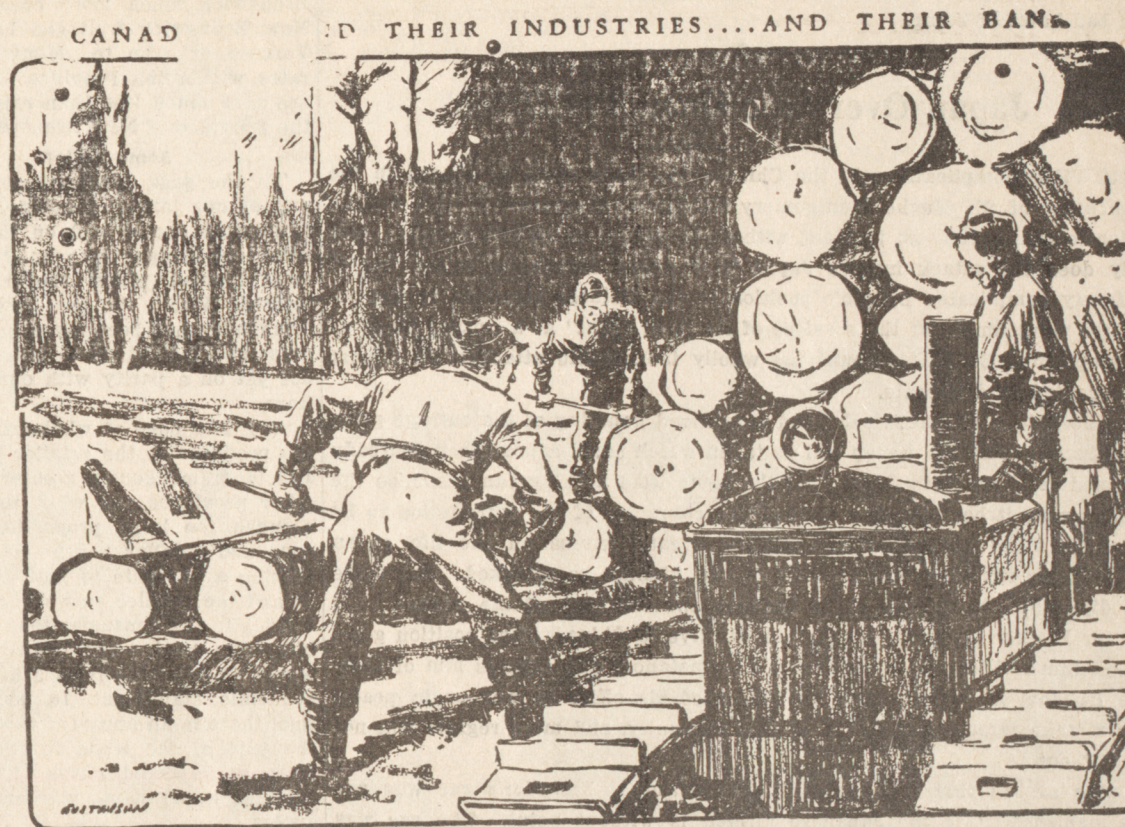
Fox makes lovely, three-way collars that give almost as much variety as three separate coats. You'll see silver fox, cross fox, more blue fox than for many years, and amur fox, delectably soft in a deep, dark blue-gray tone.

Fabrics are smoother than last year still nubby but with smaller interwoven nubs that add no bulk to the figure. Some wools are ribbed vertically with slenderizing rows of soft nubs to give new-looking surface textures.

As the season progresses, fabric will become even smoother if Paris has anything to say about it. Broad cloths continue in the mode—black and deep gorgeous colors—and suede like finishes that are flattering to wear.

Paris likes vivid color in coats, panelled with fur. Heim chooses lemon yellow tweed, its front almost completely covered with two panels of Australian opossum.

Another Heim model in tomato red tweed is combined with bands of brown baby seal, two down the front and one down the centre of the back. Dramatic! The moral is—Don't be afraid to burst into color this winter—make your plans now.



THE FOREST INDUSTRIES

The forest area of Canada on which there is timber of merchantable size is larger than the total area of France and Germany combined; the standing timber on this is estimated at 274 billion cubic feet. An area of even greater extent is covered with young growth.

This vast reservoir of wood is the source from which Canada drew wealth in excess of \$110,000,000 in 1934 (the latest figures available) in the form of primary products such as:

- raw material for saw-mills, pulp mills, wood distillation, charcoal plants;
- logs, pulpwood, bolts, etc., for export;
- firewood, railroad ties, posts, poles, fence rails, mining timbers;
- maple sugar, balsam gum, resin, cascara, tanbark, moss, etc.

The total value of manufactured products made principally from raw materials of forest origin was \$404,435,948. Forest products in 1936 afforded an excess of exports over imports—\$158,560,000—very important to Canada's international trade.

The Bank of Montreal has co-operated with every activity of the forest industries—assisting in every phase of production and marketing. The Bank has had the privilege of financing a large share of the export business of these industries. Thousands of workers are depositors, sharing in the safety and facilities of the Bank with their employing companies.

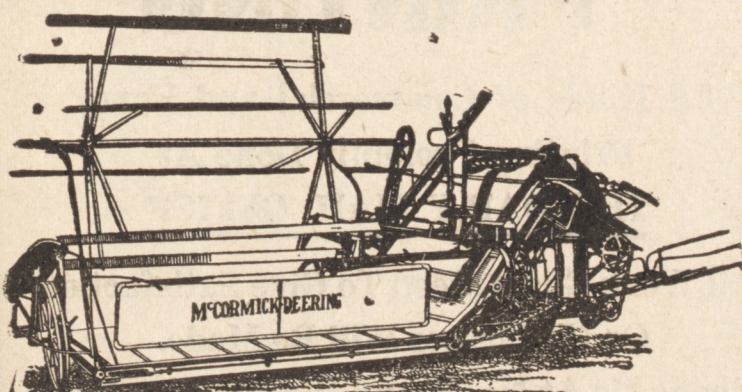
Some of the Bank's services most frequently used by employers and employees in the forest trades: Commercial accounts, foreign currency accounts; financing of shipments; commercial loans and discounts; collections; trade and credit information; safekeeping of securities; savings accounts; personal loans; money orders; travellers cheques; banking by mail.

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