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BITTERS**

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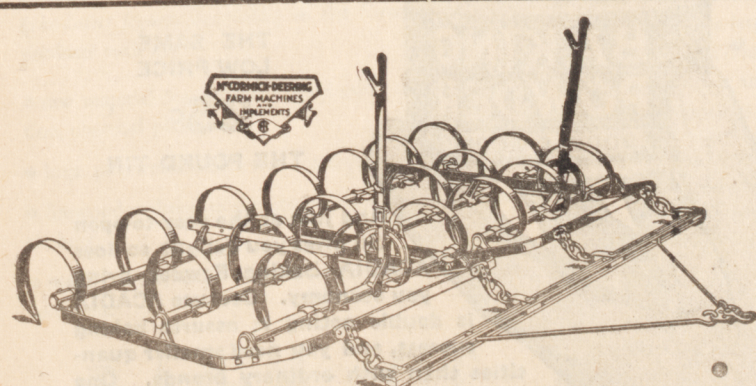
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There is hardly anything* in the world that
some man can not make a little worse and
sell a little cheaper, and the people who con-
sider price only are this man's lawful prey.
(Ruskin)
* Insurance is no exception.

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FAIR WEATHER WIFE IS UNFAIR TO HER MATE

(By Vida Hurst)

"I love my husband," said the woman. "That may not sound like a problem, but it is wrecking my life. When we were first married, we were one of the happiest couples in the world. He had a good position and I stayed home and kept house for him as a wife should. He was generous. We were able to afford a car and I had pretty clothes.

"Then he lost his job and I was forced to go to work. Since that time I have been advanced to a position that pays enough for me to live on nicely if I had only myself to consider. But my husband has not been able to secure a permanent position. He feels defeated and bitterly resents the fact that I have to use my income for our living expenses. I, too, have begun to feel that the situation is unfair. I am sorry for him but I doubt if he will ever make good as long as he is living with me.

"Now this is my question. I have a chance to take an apartment with two other women, which will make life much easier for me. My husband can probably make enough to support himself, but if he can't I am willing to help him. He says if I leave him everything is over between us. I am anxious to get away from my present depressing environment, but I do not want to break all connection with him. What can I do?"

"You are giving a perfect example of the old saying, 'What's yours is mine, but what's mine is my own,'" said the older woman. "When he made good money you were glad enough to share it with him, but you have probably made him feel that he is eating the bread of charity now that the situation is reversed.

"What kind of a partner are you anyway? You say you love him? Then prove it by putting your shoulder to the wheel. Quit whining! Bolster his courage and build up his pride instead of destroying it.

"Have you ever tried living with a couple of your own sex? Do you know the absolute dreariness of feminine companionship? Do you have any idea how other women's tastes can get on the nerves of a woman who is accustomed to living with a man?"

Why don't you act like a wife and meet the situation with fortitude and generosity. Maybe your husband will surprise you by regaining his self-confidence and finding a better job."

HEAVY COIFFURE ADDS BULK TO FIGURE

(By Antoinette)

One thing a good many women still heed to learn is that the right coiffure slenderizes the neck, does flattering things to chin and jawline and has a general 'refining' effect on the face length, breadth and width.

There are women going around thinking they are quite an eye-ful, whose heads are so out of proportion with surplus hair weight that they lose the effect of real smartness for which they strive. I am startled often by the bushy mops of hair still on parade. This type of hairdress widens the head and the features and crowds the neck down into a lumpish shortness and thickness and also adds thickness and weight to the silhouette. With half of the hair cut out from underneath and a line to the coiffure cultivated that slenderizes face and neck, these women would be infinitely more attractive.

The wit and wisdom that women have applied to line of dress should be studied and applied to the hairdress. Women are educated now to know that superfluous trim of any kind on a frock just adds that much more bulk. So with hair styles. You want the head outline neat and trim. This is an arbitrary rule, after which you may indulge your fancy for pretty curls and trick waves if you wish.



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... OF ...

Interest to Women

WHAT IS MORE DELICIOUS THAN SHAD!

And Its Roe, One of the Superlative Delicacies!
Here Are Quick Meal Suggestions

(By Edith M. Barber)

Tales of early Manhattan tell us that during the spring the rivers that touch the banks were so full of shad that some of them could be literally picked up by hand. In the brush traps which were placed across the river, innumerable fish were caught every year. Even today a few shad come up the busy Hudson. What an obliging fish the shad is to bring itself to market!

With the improvement of methods of transportation, the shad season lengthened. In 1848 we find one Philip Hone mentions in his diary that this 'toothsome fish' is now being shipped in large quantities from South Carolina. The largest could be bought for fifty cents apiece.

Every one agrees that neither fresh nor salt water provides any more delicious fish than shad. The flesh is tender, rich and full of flavor. It is true that it contains many bones. Most of these can be removed at the market if you desire. Because shad, like other fish, cooks quickly, it is an appropriate choice

for the quick meal. This is also true of the roe, which is considered one of our greatest delicacies. Canned shad roe, by the way, is an addition to the emergency shelf.

With fish sliced cucumbers in a well seasoned French dressing or with sour cream to which minced chives or onions and parsley have been added or a tart cabbage or a green salad should be served.

Broiled Shad

Split shad and brush with melted butter or olive oil, seasoned with salt and paprika. Put on well greased broiler, flesh side up. Broil until well browned, turn and broil until brown. Remove to platter, spread with butter and garnish with parsley.

Stewed Potatoes

3 tablespoons butter
3 cups diced potatoes
2 cups milk. Salt and pepper.
Melt the butter in a frying pan, add the potatoes and stir over the fire until the fat is absorbed. Add the milk and seasoning and cook slowly about half an hour. More milk may be added if needed.

ASPARAGUS AS A QUICK MEAL DISH

With Toast and a Hollandaise, Nothing Can Be
More Delicious for Supper

(By Edith M. Barber)

"In order to have it most agreeable to the palate, asparagus must be immersed in boiling water backwards," states Apicius in a recipe which dates back nineteen hundred years.

We may translate the backwards to mean that only the stalks should be put in water. The tops will cook in the steam if the pot is tightly covered. I have created an asparagus boiler by using one part of the double-boiler as a cover for the other. After the stalks have been thoroughly washed to get rid of the sand, I retie them into a bunch and cook them in a small amount of boiling water, seasoned with a little sugar and a little salt. And remember that asparagus should not be overcooked. If the tough ends are removed before cooking, fifteen or twenty minutes will usually be long enough for the tender stalks.

Every once in a while when asparagus is at the height of its season and therefore reasonable in price, I like to have enough of it for a full meal and to make it the supper dish. I must have toast with it and a Hollandaise, sour cream or sweet cream sauce. An once in a while I like to serve it cut into pieces and dressed with sweet cream seasoned with salt

pepper and a little nutmeg.

The business woman housekeeper will find asparagus with her favorite sauce and toast a perfect main dish for a quick meal.

Hollandaise Sauce

½ cup butter
2 egg yolks
1 tablespoon lemon juice
Few grains cayenne.
Divide the butter into two pieces, put one piece in a saucepan with the yolks of eggs and lemon juice, hold the saucepan over a larger one containing boiling water, stir constantly until the butter is melted, then add the second piece of butter and stir until it thickens. Remove from fire, season with cayenne, serve at once.

Special Sauce

2 egg yolks
3 cups sweet or sour cream
½ teaspoon lemon juice
Salt and paprika.
Beat egg yolks slightly; add other ingredients and stir over hot water until sauce begins to thicken. Serve with cauliflower, asparagus, broccoli or with fish.

Quick Meal

Shrimp cocktail
Asparagus with special sauce
Toast
Cucumber salad
Strawberries
Cookies

For Lovers of Fine Tea

**"SALADA"
TEA**

HOW TO BREAK NEWS OF ENGAGEMENT

(By Cynthia Proctor)

Engagement announcement parties are fun and you can keep the news of your engagement 'under your hat' until the last minute if you announce it at this kind of a luncheon party.

'Under Your Hat'

Pink mat stock, pink lace edge paper and silver tinsel ribbon are transformed into a delectable poke bonnet centrepiece and tiny announcement favors to match it.

Bonnet favors are tucked within the crown of the large hat and at a word from the hostess they are to be drawn out. Tightly rolled pieces of paper slipped into the crowns contain the interesting news of the engagement. The tiny bonnet brim is a three-inch mat stock circle with a 1½ inch circle cut out ½ inch from one edge into which a small nut cup is slipped to make a crown. It is covered with crepe paper and the tip of the brim with a lace paper dolly, gauze ribbon, and silver tinsel form the trimming.

At each place is a hat box made on a half pint ice cream carton covered with daintily figured wrapping paper and finished with a perky ribbon bow. The place card tags are, of course, addressed in true Parisian style to 'Madam' or 'Mademoiselle.' When emptied of their contents or sweets they are just big enough to tuck the dainty poke bonnet favors into.

Table Decorations

Even the table cover and napkins are delicate pink. They are damask design paper and have been made even more attractive by fringing the ends.

Coffee

Method of Preparation
Prepare asparagus and cook.
Slice cucumbers and dress.
Prepare strawberries.
Prepare cocktail.
Make sauce.
Make toast.
Drain asparagus.
Make coffee.

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and
VEGETABLES
PHONE 313
NORTH DEVON

Half the fun of the engagement announcement is springing the news as a complete surprise. Here are several clever ways to do it.

Light on the Subject

The favors at the luncheon table in the form of little imitation candles with halos of glittering cellophane may match the color of the decorative scheme. They will 'throw a little light on the subject' when the hostess tells her friends to 'pull out the flame' to learn what the future holds. The yellow paper 'flame' is attached to a tightly rolled piece of paper that contains the news.

The whole thing is made on a toothpick and can be easily slipped off. Cellophane, cut about one inch wide and slashed down one edge into a fine fringe ¾ inch deep is fastened around a wire, then shaped and fastened to the toothpick.

Directions Given

If you would like detailed directions for making the large poke bonnet hat for the 'Under Your Hat' table decoration, we would be pleased to send them to you. Send a self-addressed stamped envelope or postage to Cynthia Proctor, the Boston Traveler.

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"TO LONDON TO SEE THE QUEEN"



Bound for London and the colourful ceremonies attendant upon the celebration of the Coronation of H. M. King George VI, 158 High School girls from Canada and Newfoundland sailed from Montreal Friday, April 30, in the Canadian Pacific liner Duchess of Athol.

Travelling under the aegis of the Overseas Education League the students start their tremendous adventure by viewing the Coronation procession from a stand in Hyde Park. Then will follow in quick succession an Empire Youth Rally at the Albert Hall, May 18, the Empire Service of Youth to be held in Westminster Abbey, which will still be in its Coronation trappings, at which the Archbishop of Canterbury and Dean of Westminster will speak, sight-seeing in London, two weeks as guest pupils at famous English boarding schools, and two weeks sea-bathing and hiking interspersed with lectures by noted British authors at Eastbourne. They return to Canada aboard the Empress of Australia from Southampton, June 24, arriving at Quebec July first.

Every province of Canada is represented in the party which represents the pick of Canadian students. An equal number of boys sailed two days earlier and will return aboard the Montcalm, from Liverpool, June 23, arriving at Montreal June 30. Educational authorities throughout the Domi-

nion co-operated in the selection of the students. Students who were unable to leave their studies for the coronation will have an opportunity of visiting the Old Country during Coronation year. Boys will leave in the Empress of Australia July 2, for a 57 day tour of Scotland, England and Germany; and girls, specializing on Great Britain, sail from Montreal the same day aboard the Duchess of Bedford. Both tours will be under the direction of the Overseas Education League.