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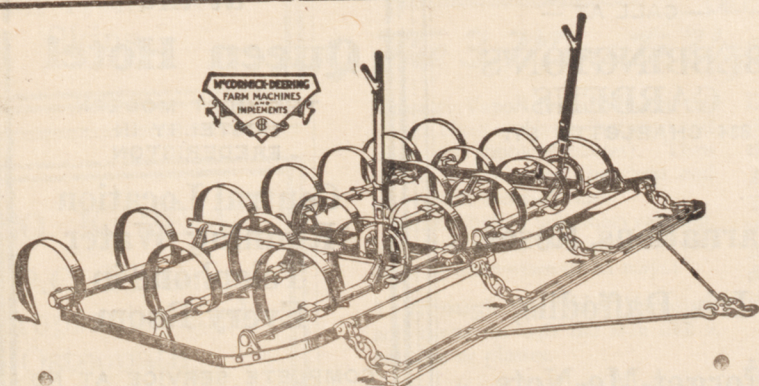
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... OF ... Interest to Women

WHY BUFFET SUPPER'S POPULARITY AMONG HOSTESSES OF AMERICA

More Guests Can Be Entertained Than at Formal
Dinner and People Can Choose Their
Own Companions

(By Edith M. Barber)

"It is so jolly the way you enter-
tain in America," said an English
visitor to me the other day at a buf-
fet supper. "We never do anything
like this in London. It is so nice
and informal and the food is so dif-
ferent and so good."

The buffet supper has certainly
become a popular way of entertain-
ing, and with good reason. It allows
us to ask a large number of guests
than most of us could entertain com-
fortably at a formal dinner. People
like it because they can choose
their own supper companions and
can even progress from group to
group if they like. The hostess does
not have to worry about seating the
guests congenially. She can get
along with less help for service. She
also likes to be able to choose her
menu without following any set
rules, and she may serve, if she likes,
any pet specialty.

Not long ago I even went so far as
to give my guests a breakfast at sup-
per time. We were going on later to
the Newspaper Women's Ball where
an elaborate supper was to be served
at one o'clock. So at 8 p.m. I
gave them 8 a.m. codfish cakes and
hot biscuits with jelly and marmal-
ade and coffee with grapefruit for
dessert. I did add old-fashioned cole
slaw, which would hardly be suitable
for breakfast.

A letter from a reader asks if baked
beans would be an appropriate
supper dish for a party which she is
planning to serve without a maid. I
find that both men and women like
nothing better. There should, of
course, be hot Boston brown bread
and a salad which may be either the
cole slaw or a mixed green salad to
which grapefruit has been added if
desired. Cold meat may be served as
well, if you like. Cold cuts with Swiss
cheese are always in good standing.

Among my friends is one who special-
izes in buffet suppers. Marion
Stephenson counts a week lost in
which she does not entertain friends
in this way. Her parties have a way
of growing in numbers, and buffet
service solves the problem. What-
ever else she has, we can count upon
a marvelous salad and a huge dish
of cottage cheese. She has a particu-
larly good casserole of beef with
one of those sauces which you are
always trying to analyze while you
eat. My own specialty of this sort is
boeuf en daube, the recipe for which
I finally created and which, after a
number of trials, has just the flavor
of the dish of the same name which
I found at its best in Brittany.

I have adopted an aspic of seafood,
which formed the first course at the
Newspaper Women's Ball at the As-
tor, and which was received with ac-
claim, for a supper dish. The origi-
nal recipe calls for a fish stock, and I
have substituted a simple aspic. This
might serve as a main dish on a
warm night, or may replace the sal-
ad when cold meat or a cheese dish
is served. Russian dressing adds a
last touch.

Now that fruits in greater variety
are arriving in the market you may
like to use strawberries and shred-
ded pineapple tied together with cog-
nac, Benedictine or sherry for des-
sert. A canned fruit compote of this
sort is just as delectable when the
right fruits are selected. They may
be served in separate glass dishes
or may be combined.

Of course, there is nothing better
than a luscious home-made cake or
pie or a molded Charlotte, one of
which I used recently at a party of
my own. And then, of course, there
is ice cream. It always rates 100 per
cent, as a party dessert from child-
hood on.

Molded Seafood

1½ tablespoons granulated gelatin
2 tablespoons cold water
2 cups hot water
2 tablespoons lemon juice
½ cup vinegar
2 teaspoons mustard
1 tablespoon Worcestershire sauce
1 teaspoon salt
1 tablespoon sugar
2 teaspoons onion juice
Canned shrimps, crabmeat or lob-
ster.

Soak gelatin in cold water and dis-
solve in hot water. Cool. Add lemon
juice, vinegar and seasonings. Mix
well. Arrange shrimps around edges
of mold and add enough of gelatin
mixture to cover shrimps and chill
until set. Arrange pieces of crab-
meat or lobster over congealed aspic
and add remaining gelatin mixture.
Chill until set. Unmold and serve
with Russian dressing.

Russian Dressing

½ cup mayonnaise
¼ cup whipped cream
½ cup chili sauce
1 tablespoon minced green pepper.
Mix ingredients thoroughly and
serve with salad.

Pineapple Charlotte

1 package lima flavored gelatin
1 cup boiling water
¼ teaspoon salt
3 tablespoons sugar
1 cup crushed pineapple
1 cup chopped Brazil nuts
1 cup cream, whipped
Sliced pineapple, strawberries.
Empty package of gelatin into a
bowl, add boiling water and stir un-
til gelatin is dissolved. Stir in salt
and sugar. Drain pineapple and add
juice. Chill until mixture is quite
thick. Beat with a rotary egg beater
until light and foamy. Add crushed
pineapple and chopped nuts and fold
in whipped cream. Pour into a mold
and chill several hours. When ready
to serve, unmold and garnish with
sliced pineapple and strawberries.

Boeuf en Daube

6 strips of bacon
3 pounds round steak, cut into 2-
inch pieces
Flour
¾ cup water
¾ cup red wine
1½ teaspoons salt
3 cloves garlic
9 onions
9 carrots, sliced
12 peppercorns
8 cloves, 4 bay leaves.
Cook bacon in skillet until light
brown, but not crisp. Drain and cut
into one-inch pieces. Sprinkle the
beef with flour and brown on all
sides in bacon fat. Add water, salt
and wine, bring to a boil and turn
into large casserole. Add remaining
ingredients and bacon, cover and
bake in a slow oven, 300 degrees F.

Deviled Shrimps

¼ cup butter
2 tablespoons flour
1 cup milk
½ teaspoon salt
¼ teaspoon paprika
¼ teaspoon mustard
Nutmeg
2 tablespoons chopped parsley
1 tablespoon lemon juice
2 cups canned shrimps
¾ cup buttered bread crumbs
Melt butter, stir in flour and when
well blended, stir in milk. Cook, stir-
ring constantly until smooth and
thick. Add seasonings and shrimp.
Pour mixture into a baking dish,
sprinkle with buttered crumbs and
bake in a moderate oven, 350 degrees
F., fifteen minutes, until crumbs are
golden brown.

Creme Fromage

1½ tablespoons granulated gelatin
1 tablespoon cold water
½ cup boiling water
2 tablespoons sugar
3 tablespoons strong coffee
6 ounces cream cheese,
3 eggs whites.
Soak the gelatin in cold water five
minutes. Add boiling water and stir
until gelatin is dissolved. Add the
strong coffee to the dissolved gelatin
mixture. Stir well. Beat cream cheese
with a fork until creamy, then add
sugar and coffee mixture. Chill un-
til begins to set. Fold in stiffly beat-
en egg whites and chill until set. If
desired, this may be served chilled
and served with wedges of pineapple
or strawberries.

Baked Beans

1 quart beans
¾ pound salt pork or ½ pound
corned beef
1½ teaspoons salt
1 teaspoon mustard
½ cup molasses
Boiling water.
Soak the beans in cold water over
night. Drain, cover with fresh water
and cook until soft. Drain and place
in an earthen bean pot. Bury meat in
the beans. Mix salt, mustard and
molasses and add one-fourth cup of
boiling water. Pour over the beans
and add enough boiling water to
cover. Cover and bake in a moder-
ate oven, 325 degrees F., 8 hours.

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SHOULD DIVORCED PAIR REMARRY?

"Mrs. K's" Former Husband Wants Her to Give
Him "Another Try"

(By Beatrice Fairfax)

A divorcee asked me recently if I
would advise her to remarry her for-
mer mate.

She and her husband parted eight
years ago, she said. Their daughter
has married and has her own apart-
ment and so has the ex-husband. But
he doesn't enjoy going out to his
meals and the woman doesn't enjoy
keeping house as a solitary.

There had been another woman in
her husband's life, Mrs. K. confided,
and she used to rage and rave over
this and spend extravagantly to get
even. Now they have both seen their
mistakes. Mrs. K. admits her life's
pretty lonely.

"The other day," she went on to
say, "I was walking out with my
young grandson in the park, when
we met my former husband.

"The youngster ran to him eagerly.
The situation was almost too much
for us, and I think we came near
breaking down. He said: 'If you were
as lonely as I am you'd be willing to
give me another try.' I wanted to be
high-hat with him, but just couldn't."

As Mrs. K. and her former hus-
band seem to have lived down or dis-
carded those things which caused the
domestic crash, remarriage would
seem to be a safe risk for them.

They have both been through the
Gethsemane of loneliness, than which
there is nothing harder to bear in
middle age, and which will not grow
less as time goes on.

Their plan of life has been broken
and neither of them seem to know
what to do with themselves. If they
remarried, they would have a home
of their own, which is evidently what
they need, instead of leading a life
of forlorn detachment.

Burnt children sense what is a
safe distance from the fire sooner
than those who have not been burn-
ed. Consequently this couple will
know what is safe to avoid better
than if they had not been through
this experience.

Never refer to that siren who was
the cause of your divorce, I advised
Mrs. K. Then he will be glad enough
to forget your shortcomings, if, like
the rest of us, you have any.

Many men and women, mismatched
and utterly wretched in their first
marriages, have chosen more wisely
a second time. But it has seemed to
me that the reason these second
marriages have been more happy
than the first is because each has
gained more patience and knows en-
ough to avoid the pitfalls of the first
venture.

In this case, neither the father or
mother would care to make a home
with their daughter and the alterna-
tive to that is the lonesome apart-
ment each maintains. The young
grandson is undoubtedly a great
bond. If both of them decide honest-
ly to put their best into this remar-
riage, I don't see why they would not
be able to make a go of it.

GIRDLE MODE CALLS FOR A SLIM WAIST

If You Want Slim Waist
to Wear Wide Belt
Exercise

(By Antoinette)

If you haven't a waistline to en-
circle beautifully this season and the
summer and fall seasons, too, girls,
you must scout around and get one.

Miss Grace Moore is wearing one
of the wide belts that give a lovely
line to the silhouette. Almost as
wide, it is, as a Spanish toreador's
waist trimming. There is something
beautifully feminine about the mark-
ed line of waist, and with the red-
ingote influence in summer things,
the wide belt becomes an impera-
tive thing.

A good corset does a magnificent
thing for the figure, but it cannot be
expected to do a great deal for a
silhouette with a fat and spreading
waistline, spare tired above and be-
low. What happens when you put the
padded waist into stays with the new
pinched waistline is that the flesh
goes up above the girdle rim and
makes the underarm and diaphragm
sectors thicker. So if you want to
wear the new smart girdled dress-
line, better get up a few minutes
earlier in the morning and take the
fat off with some good, sturdy exer-
cise.

I'll give you an old timer that a
friend reports is as good a waistline
refiner as any new exercise you can
find. It's the old floor touching one
but touch the left toe with the right
hand and the right toe with the left
hand and see that you give a good
swing on the waistline when you do
it. Another one you might be work-
ing away at meanwhile is standing
tall with hands and arms stretched
high overhead. With knees bent
slightly and arms carried back rear-
ward, stretch and stretch.

Our Friend the Cat

Perfectly white cats are invariably
deaf, they are sure to be, if they
have blue eyes.

The Egyptians considered the cat
a sacred animal, and usually mum-
ified its remains.

The cats of the Isle of Man, and
those of North Borneo are all tailless.
All of the mummy-cats unearthed
in Egyptian tombs have red hair, due
perhaps to the embalming fluids and
agents used in mummifying them.

There are three times as many
muscles in the tail of a cat as there
are in the human hand and wrist.

At the end of each hair of a cat's
whiskers is a bulb or nerve fibre
which makes that particular hair a
very delicate "feeler."

A cat's head has a regular parti-
tion wall projecting from its side, in-
ward, which, naturalists say, is a
protecting against concussion of the
brain.

BEAN SOUP

Do you ever make a bit of soup
with your left-over beans? You may
use baked beans, Lima beans or the
little white beans that make the best
pea soup. Add a little water and a
piece of onion to the beans and cook
slowly until soft. Put through a
sieve, add milk, a generous piece of
butter and salt and pepper to taste.

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Real Man Finer For Adversity

(By Vida Hurst)

"You'd be a fool to marry such a
man," the girl's father said. "He's a
drunkard and a philanderer. I would
rather see you dead."

"But, Daddy," she pleaded, "you do
not understand. He has done things
he regrets, but it was because he was
so unhappy. His wife deserted him,
and then he lost his job. That was
the reason he started drinking. He's
really an idealist at heart, but so
sensitive he couldn't face the disillu-
sionments of his marriage."

"If he had been a real man he
would have faced them," her father
argued. "It isn't what happens to us
that matters, but how we take it. A
fine, strong person becomes stronger
and finer under the blows of adver-
sity. It's only the weaklings who
seek escape. A man as dissipated as
he has been will bear the marks of
it to his grave."

"But he will be different when we
are married," she argued. "With me
to encourage him he says he can
start all over again. He has prom-
ised to stop drinking and his affairs
with women are already a thing of
the past."

"That's what you think," the older
man said. "But if you insist upon
marrying him you'll find his past
clinging to him like barnacles. No
life is entirely free of difficulties,
and the first time anything goes
wrong his bad habits will fasten
themselves upon him stronger than
ever. He's no good, I tell you. No
matter how much you try to bolster
him up, he will disappoint you time
after time, until you lose all faith in
him. But when you reach that point
your own future will be ruined. Take
my advice, my dear, and free your-
self from such an entanglement be-
fore it is too late."

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night, his horse suddenly stumbled,
over a rocky cliff above the sea, be-
tween Kinghorn and Burnt-island in
Fife, the rider being killed on the
spot. Scotland had reason to mourn
his death, and the words of Fordun,
the Chronicler, are true. "Let no
one," he writes, "question the salva-
tion of this king because of his vio-
lent death, he who has lived well,
cannot die ill."