

Dr. B. R. Ross
DENTISTHOURS:—
9-6 or by APPOINTMENT.
404 Queen Street**ARTHUR F. BETTS**

Plumbing and Heating

QUEEN STREET PHONE 512

**Headquarters For
BLANKETS**

Buy your Blankets at DeLong's, where you have a good assortment to choose from. Pure Wool Blankets in reversible and plain colors in beautiful color combinations—also white with blue and pink borders, and Hudson Bay Blankets.

We also carry a good stock of Camp Blankets

J. Stanley Delong

Phone 68-11 63 Carleton St.

A TAILORED-MADE SUIT IS
TAILORED OF EXCLUSIVE**FABRICS**

We buy only a limited amount of each pattern and fabric. That's why you can choose your fabric and know that you won't be seeing it on every other man in town! Our complete line of fall fabrics are now in. Call and select YOUR OWN distinctive Pattern.

Alex. Ingram

376 KING ST.

Why is It ?

—people in swimming pools and at beaches seem happy; and why does a man sing while bathing?

It's because of the sheer joy and fun of the effect of water on the skin; because it's a powerful gloom chaser.

LET US OUTFIT YOUR HOME
FOR A BATH-A-DAY**D. J. Shea**

80 Carleton St. Phone 563-11

HARNESS**OVERALLS
WORK PANTS
GLOVES****H. A. Burt**

TEL. 1234

**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.

IRVING, BRENNAN & COMPANY, LTD.

J. G. BADCOCK, Manager.

Fredericton Office, Suite 1, Loyalist Building Phone 454
Fredericton Charlottetown Halifax Saint John, N.B.

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 consider price only are this man's lawful prey. (Ruskin)

* Insurance is no exception.

HOWARD H. BLAIR

68 YORK ST. YOU CAN REST ASSURED PHONE 291

INSECTICIDES...

ARSENATE OF LIME
ARSENATE OF LEAD
PARIS GREEN
BORDEAU DUST
POISON DUST
COPPER HYDRO
BLACK LEAF
CUBAR

Wholesale and Retail

J. Clark & Son, Ltd

... OF ...

Interest to Women**COLD MEATS FOR THE QUICK MEAL**With Potato Salad or Creamed Potatoes Here Is
a Main Course That Prepares Itself

(By Edith M. Barber)

While cold meat is never to be scorned, it naturally reaches its greatest popularity in the summer. Almost every restaurant menu lists 'cold cuts' as one of its specialties. Tongue, chicken, ham, roast beef, corn beef and various types of summer sausages and galatines and various forms of meat loaves are all to be found at the neighboring delicatessen and can be put to good use for the quick meal, whether one or a number are chosen. There are as well innumerable canned meats that are convenient to have on hand for use on the day when you hurry home from the office to cool off and do not take the time to stop at the market.

With potato salad or hot creamed potatoes or chips and sliced tomatoes, the main course of the meal almost prepares itself. You may like to use a piquant sauce of some kind to add a distinctive touch to the cold meats. A few minced pickles or stuffed olives, a bit of minced onion, mixed with mayonnaise and you will have a tartare sauce. There should always be chili sauce or catsup and mustard as well on the table as some one is sure to ask for them.

By the way, finely cut celery added to chili sauce provides a quickly made and special sauce. Another combination of chili sauce, mayonnaise and curry powder is good with either cold meats or fish.

Hartford Sauce

1 cup mayonnaise
½ cup chili sauce
Curry powder to taste.
Combine mayonnaise and chili sauce and season generously with curry powder. Serve with cold lobster, crab or salmon or cold meat.

Tartare Sauce

½ cup mayonnaise
1 tablespoonful chopped pickle
1 tablespoon chopped olives
½ cup chopped parsley.

When ready to serve add the other ingredients to the mayonnaise. Serve with fish, soft shell crabs or cold meat.

Quick Meal

Consomme

Cold cuts

Potato salad Sliced tomatoes
Peach ice cream
Coffee

Method of Preparation

Prepare salad.
Slice tomatoes and dress.
Open can of consomme and heat.
Make coffee.

"CHERRY RIPE, CHERRY RED!"

No Fruit Makes a More Delicious Tart Jelly

There's no resisting the appeal of luscious ripe cherries! Songs have been written about these plump red juicy fruit and no wonder; because they are grand as just plain fruit when they are in season and delicious in jelly during the winter. The color and flavour of cherry jelly will be thoroughly appreciated and enjoyed next winter. It makes a bright spot on your cupboard shelves during the dark winter days and a bright red spot on the table when used to make attractive desserts or to dress up plain dishes. The following recipe gives a jelly that goes particularly well with meat because it is just tart enough to add the necessary tang to cold or hot meats.

By modern jelly-making methods is meant quick boiling. This is only made possible by the use of bottled fruit pectin and allows the fruit to retain all its color and flavour which used to be boiled away in the days when long hours of boiling were necessary to get a successful jelly. Pectin out of a bottle makes perfect jelly a sure bet every time. Another

advantage is that you can use fully ripe fruit in this process and thus get the flavour at its richest and best. It's no trouble either the whole job can be done in a few minutes from the time the fruit is prepared and the results are all you could hope for.

Cherry Jelly

Any kind except wild or chokecherry
3½ cups (1½ lbs.) juice
7 cups (3 lbs.) sugar
1 bottle fruit pectin

To prepare juice stem and crush about 3 pounds fully ripe sour cherries. Do not pit. Add ½ cup water, bring to a boil, cover, and simmer 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice.

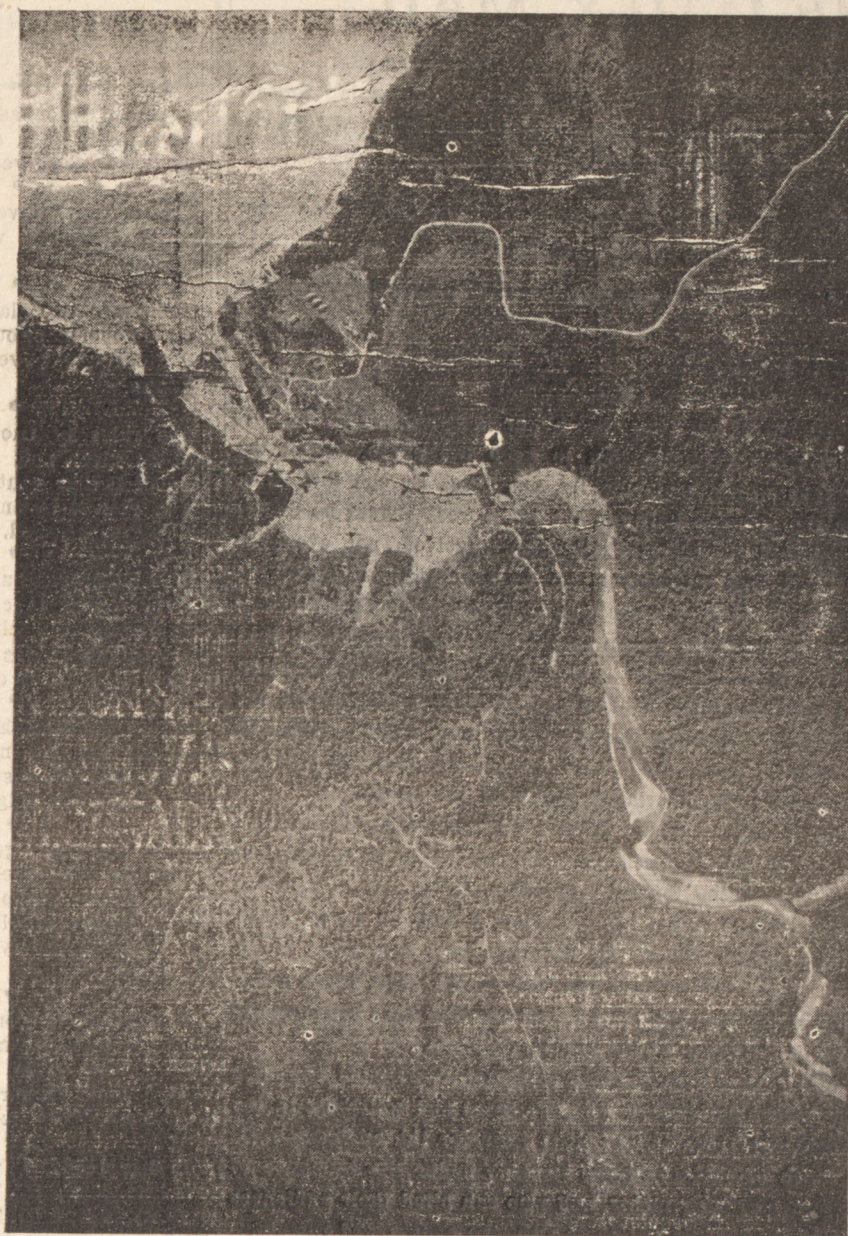
Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 10 eight-ounce glasses.



... NOW comes a new delight in using Barbour's ACADIA Baking Powder—the new, easy opening tin. No more struggles with a stubborn cover... no more temper (and Baking Powder) lost in a shower of wasted powder. Your favorite, double-acting Baking Powder is now doubly easy to get at.

THE SAME LOW PRICE 25c PER POUND TIN

It's a real treat to get this wonderful new tin, along with the double-acting efficiency of ACADIA, at the same low price. ACADIA'S double action makes it worth double what you pay for it. The first action takes place in your mixing bowl when liquid is added... the second when heat is applied. It is this well-timed, continuous action that ensures your baking success.

ACADIA DOUBLE ACTING BAKING POWDER

Aerial view of the mouth of the Great Salmon River, St. John County, illustrating detailed information obtained concerning topography and forest types. Aerial photographs are now being used to increase the accuracy of mapping and timber cruising, at the same time reducing costs.

Royal Canadian Air Force Photograph.

RECIPES**Green Pea Soup**

2 teaspoons sugar
3 slices onion
2 cups cold water
2 cups peas, cooked or canned
2 tablespoons butter
2 tablespoons flour
2 cups milk

Salt, pepper and nutmeg.
Add sugar, onions and water to peas and simmer twenty minutes and rub through sieve. Melt butter, stir in flour, add milk and stir until thickened and smooth. Add strained peas, reheat and add seasoning to taste.

Liver with Creamed Fried Onions

2 slices calves liver
Salt and pepper
1 pound onions, sliced
4 tablespoons flour
2½ cups milk
6 slices bread
2 egg yolks

Cut the liver into pieces, cover with boiling water and let stand five minutes. Drain, remove the skin and veins. Sprinkle with salt and pepper and broil or saute five minutes. At the same time fry the onions in a small amount of fat, adding more as needed. When light brown sprinkle with flour, blend well and add two cups milk and stir until the mixture thickens. Season and serve around the liver on French toast, prepared by dipping the bread in the egg yolks mixed with the remaining one-half cup of milk and frying until light brown.

Potatoes Hashed in Cream

3 tablespoons butter
4 cups diced potatoes, baked
Salt and pepper
2 cups milk, 2 cups cream.

Melt the butter in a frying pan, add the potatoes and seasonings and stir over fire until fat is absorbed. Add the milk and cream and cook slowly half an hour until thick.

Gelatin Cream

1½ tablespoons gelatin soaked in ¼ cup of water
3 cups milk
3 eggs
½ cup sugar
Salt

1 teaspoon vanilla
Add the soaked gelatin to the milk and scald in double boiler. Beat the yolks of the eggs and to them add the sugar and salt. To this add some of the hot mixture and when well mixed add to the milk and gelatin, stirring constantly. Cook until it thickens, add the vanilla, and remove from the fire. Add the whites of the eggs, stiffly beaten, pour into molds, and cool. To vary this recipe one cupful of nuts, or eight or ten macaroons may be ground and sprinkled over the pudding when it is removed from the molds.

Caramel Custard

1 cup sugar
3 eggs
Salt
3 cups milk
1 teaspoon vanilla
Put half the sugar into a small frying pan and stir over a low fire.

**SHELVES BETWEEN
THE KITCHEN AND
PANTRY BIG HELP**

The house that boasts a pantry may greatly facilitate the business of serving by taking a tip from a housekeeper who had shelves built against the wall between the kitchen and pantry. In the centre of this wall an opening was made providing for a turntable on which food could be placed. Dishes were placed on the table in the kitchen and served from the pantry. This table can be completely shut off from view when not in use.

If the housewife desires a really elaborate type of revolving server, a heating unit may be installed below it in one of the cabinets. In this case dishes could be served and kept hot until the guests were ready to use them.

Such an improvement to the home is eligible under the Dominion Government Home Improvement Plan.

**BLUE FOR A
PRINCESS****Beautiful Young Indian
Royalty Orders Her
Wardrobe**

PARIS—Princess Karam of Kapurthala, the beautiful young Indian princess who was named second on the list of the world's best dressed women, dresses almost entirely in shades of blue or in black. Her summer wardrobe, furnished by Mainbocher, includes a cocktail suit in red, white and blue print. The skirt and bolero top are of blue crepe dotted in white, while the big sash is of the same material with white dots printed on red. There is a scarf attached to one shoulder and then brought up to tie the turban fashion about the head instead of a hat.

She has ordered a tailored suit in ribbed navy blue wool made with a straight skirt fitted, short jacket and worn with a frilly blouse of embroidered white organdy. She likewise selected from Mainbocher an afternoon dress in navy blueorgette with an allover design of ruching in navy Valenciennes lace.

A second cocktail dress is in navy taffeta made with a full circular skirt which comes to just below mid-calf length and is appropriate for informal dancing. The Princess was seen at the theatre the other night in an evening suit of black chiffon. The tailored evening suit consisted of a skirt and jacket which were worn with a blouse of pale pink tulle.

At a gala at the Ambassadeurs, she was seen in a gown of blue lace worn over a foundation of white organza and cut on classic evening gown lines.

She has another evening gown from Mainbocher in vivid green

CHURCH SERVICES

St. Andrew's Presbyterian Church
Regular Sunday services were conducted yesterday at 11.00 a.m., and 7 p.m. by Rev. George E. Ross. The service was largely attended by members and visitors.

George Street Baptist Church

The summer union service of the Brunswick Street and George Street Baptist churches was conducted in the George Street Baptist church by Rev. John Linton. The theme of the sermon was "The Influence of Personality." The service was largely attended.

St. Paul's United Church

The union service of the Wilmot and St. Paul's church was held in St. Paul's church last evening. The service was the final union service to be held in that church this year, from next week the services will be held in the Wilmot church. A male choir assisted in the music. The theme used by Rev. George Telford who conducted the service was "Christian Intolerance."

Turn To Right

(Continued from Page Two)

ishment' and that the proper person to do it is none other than Adolf Hitler, Germany's Fuehrer.

In fashionable French circles it has become good form to express admiration for Hitler, faith in the purity of his motives and a half-expressed desire that he should come to France and restore order.

Not only do these people ignore the real humiliation of the rich under Fascism, but they are prepared to believe no evil of their enemy—much like a prominent American industrialist, recently in Berlin, who returned with the conviction that Hitler does not want war because Hitler told him so personally, and gave him a decoration.

The spirit of the French conservatives is combatted by two important men among them, like Editor Henri de Kerillis and Deputy Jean Ybarnagaray, an adherent of Col. Francois de la Rocque, the Fascist leader, but it exists.

It is this that keeps the Popular Front together, despite financial reverses, and is likely to provoke a new wave of assault upon orthodox finance and the so-called 'two hundred families'—not in the immediate future, but let us say, in the autumn. For spiritually, the Popular Front is as strong as ever.

This open influence is reflected in other departments of midday's wardrobe. Take shoes, for example. Have you noticed those shredded pumps evidently made by shoemakers who were short of leather but had plenty of string?

tulle made with a long train beneath a tulle bustle effect and worn with a long mantilla of green tulle.