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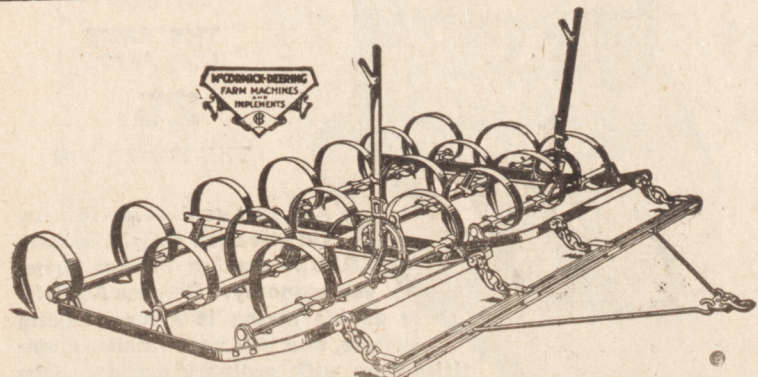
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BLOND FURNITURE IS SUMMERY

Now those hard woods which you
have admired in modern furniture
are used in the period styles you
like. The news comes just in time
for spring, because blond furniture
makes any room look cool.

It was the modernists who redis-
covered the old fact that furniture
doesn't have to be dark brown. The
new colors produced by 'bleaching,'
'pickling' or other processes, range
from the pinkish and creamy whites
of mahogany to the grayed cocoa
tone of pickled walnut.

You have your choice of finishes—
You have your choice of finishes
—highly waxed or the cool straight-
from the forest flat effect.

All-blond rooms now can be ob-
tained. Dining room groups in blond
are striking against deep toned walls
such as plum or deep blue.

In bedrooms, the clear effect of
light wood is just right. It is versa-
tile enough so that it looks masculine
when combined with black, brown
or navy blue walls, and feminine
when used in subtle pastel schemes.

If you're afraid of a whole room in
blond, try a simple piece in the living
room and see how it flatters the rest
of the furniture; for instance, blond
mahogany coffee table in front of a
sofa.

For enlivening the dark end of a
room, one of the new pieces may be
perfect—a pickled pine bookcase, a
bleached mahogany desk, a pair of
occasional chairs.

They're real period furniture. In
fact, the new maple, with its soft
honey color, is much more authentic
than the crude reddish maple.

BRIDAL GLOVES

Spring's most romantic glove story
is that of the bride. For generations
the wedding gloves, like the wedding
dress and slippers, have been cher-
ished and carefully tucked away with
the 'something old, something new,
something borrowed and something
blue.' Romance has always been as-
sociated with gloves.

If the sleeves of the bridal gown
are anywhere from three-quarter
length up to the shoulder, you should
wear gloves. Very long ones that
meet very short sleeves are a choice
of many of the fashionable brides
this season. Since the ring must go
on, the cleverest way of freeing the
finger without damaging the glove is
to open a seam and tuck the glove
finger inside. After the wedding you
can have the seam sewed up again at
the store from which you bought the
gloves. Ivory white glove kid is the
rule and splurge on them. Buy the
finest pair you can find, as they are
something you will keep always.

As for the attendants, many a
bride has found that gloves in color
add a great deal of chic to the pic-
ture they make. The color tone may
be taken from the bouquets they
carry, or, as in the case of the
bride's mother, from the corsage.

However, there are other ways of
using colored gloves: to match rib-
bons or trimmings on hats, to match
the jewels the bridesmaids wear and
any other original way you can think
of. Gloves nowadays come in such
lovely flower and jewel tones that
you shouldn't have any difficulty in
working out your ideas.

In your trousseau, of course, you
should have a glove wardrobe. Your
going-away gloves could be an ele-
gant pair of soft, thin glove kid, or a
pair of Mokado gloves, or a pair of
fine costume gloves, such as the
'Aris of Paris' gloves the local shops
are showing. You'll need sports
gloves in a sturdy leather like pig-
skin or Kassanova, that new, very
soft but durable leather you'll find
around town. The colors in Kasa-
nova are enchanting.

Your dress-up clothes will depend
upon the kind of honeymoon you
take, but you should have at least
two pairs of afternoon gloves, one in
spanking white Mokado or a lovely
beige, and a pair of longer glove kid
or suede gloves to wear with your
shorter sleeves. For evening the lit-
tle short, knuckle-length glove kid
gloves with a touch of gold or sil-
ver are very smart and youthful.

Gloves are becoming more and
more important because of the grow-
ing vogue for femininity and elegance
in your clothes. They are, next to
hats, perhaps, the most feminine
gesture in our costume. So consider
them carefully.



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... OF ... Interest to Women

TALKATIVE NEIGHBORS ARE THIEVES OF TIME

Women Who are Breadwinners as Well as House- keepers Have All Too Little Opportunity to Per- form Necessary Home Tasks

(By Ruth Cameron)

A letter friend wants me to write
on thieves of time.

The people who come in and steal
a busy person's time at inconvenient
moments.

The other night I had an import-
ant letter to write on a money mat-
ter very vital to us," she writes, "and
a neighbor whom I like came in be-
fore we had the dishes done or the
paper read and by the time she had
departed I was too tired to write the
letter. When women are employed
as we are, we naturally must do our
housework at night. Phone calls and
lengthy talks leave us with un-
washed dishes and no plans carried out.

"They don't mean to do harm,
these thieves of time, but let them
be up against it some time."
To this letter I answered with my
sympathy. She is, I know, a busy
woman who gets much more out of
her time than most of us.

I also asked this question:
"Didn't you invite the thief of
time to go on thieving?"

"Didn't she say, 'I must go, I know
you have a lot of things to do,' and
didn't you say, 'Oh, no, don't hurry?'"
Not that I was listening at the key
hole but that I've been there myself.

It happens to all of us—this strug-
gle between politeness and busyness.
A man in his office is to some ex-
tent safe from it. If a caller stays
too long, he generally has a signal
whereby his secretary appears and

says regretfully that some one wants
to see him, thus giving the over-
stayer a gentle psychic shove toward
the door without any antagonism at-
taching to the man he is visiting.

But women, even when the de-
mands of their home job may run 16
hours to the man's eight at an office,
or when they are handling two jobs,
an office and a home job, are still
helpless in their homes against the
careless, friendly time thief.

The old rules of courtesy hold
them. When some one says, "I
must go," they just have to answer,
"Oh, don't hurry."

Of course, they don't have to say it
with conviction and it is this lack of
conviction that should give the time
thief his hint that he is being a thief.
Or if you do put conviction into it,
blame yourself, not the thief.

Another thing the time thieves do
is to catch us the night we feel mis-
erable and might stave off an indig-
estion attack or a cold by getting to
bed extra early, and keep us up late.
That is, if we abet them by saying,
"Oh, no, I wasn't really going to bed.
I was just getting all ready so that I
could read awhile before I went to
bed. Don't hurry."

Once more, true courtesy goes
back to the Golden Rule. Would you
rather be told at once when you are
making it hard for some one, or
would you rather stay and have her
resent it inwardly and complain af-
ter you have gone?

RAISINS TAKE THE FOOD STAGE

This Week We Celebrate an Event That Has Long Been a California Institution

(By Edith M. Barber)

It was the glint of gold which drew
the wagon trains over the arid plains
and the rugged mountains to the
western empire of California. It was
the discovery that the dry soil of the
valleys could be irrigated and pro-
duce gold in the form of fruits and
vegetables, however, which has made
California one of our most important
States. The vineyards started from
the European vines now produce en-
ormous quantities of several vari-
eties of grapes.

While California supplies us with
part of our supply of bunched grapes
a much larger part of the crop is used
in the manufacture of wine and in
the preparation of raisins which we
use throughout the year. From the
white muscates come the large rais-
ins, a few of which are sold in clus-
ter form, but most of which are stem
med, seeded and sterilized before
they are packed. The Thompson seed
less grapes provide us with the small
raisins, for which we find so many
uses.

For the last thirty years raisin
week, the first of those innumerable
weeks which we are asked to celeb-
rate, has been an event in California.
To those of us who use raisins all
the year around, it is significant be-
cause it calls our attention to the

generous way in which our large fer-
tile country contributes to the needs
of our ever-increasing population.

Raisin Conserve

4 pounds raisins
2 grapefruits, peeled and cut into
pieces.

4 oranges, peeled, sliced thin
6 slices pineapple, cut into pieces
1 lemon, juice only
Sugar.

Mix the fruit with lemon juice and
chop one minute. Weight and add ¾
as much granulated sugar as there
is fruit. Cook until clear and thick,
about one hour. Stir frequently to
prevent burning. Pour into sterilized
glass jars.

Mixed Fruit Paste

½ cup uncooked prunes
¼ cup figs
¼ cup raisins
1 cup dates
¼ cup nut meats
¼ teaspoon salt
¼ teaspoon ground cloves.
1 tablespoon lemon juice.

Remove seeds from raisins, dates
and prunes. Put them with figs and
nuts through food chopper. Add salt
and cloves and fruit juice and knead
well. Roll into squares or diamonds
or into fancy shapes. Sprinkle with
granulated sugar. Shake to remove
superfluous sugar.

NO SENSIBLE GIRL LETS BALKY ROMEO WASTE THE BEST YEARS OF HER LIFE

(By Marguerite M. Marshall)

The girl who wants life, as well as
love, had better fire a bashful sweet-
heart and get a new man.

If there's one object more time-
and temper wasting than a stalled
automobile, it's a balky Romeo. He is
the young man who leads Juliet to
tear brim of matrimony and then
balks at jumping off. He 'rushes' her
to a fare-you-well—takes her to din-
ner, to shows, dances, to foot ball
games. He telephones her regularly.
He sends candy and flowers. He
spends in her society as much time
as she permits—and incidentally, he
scores off all the other boys. He even
pets, murmuring all the things her
shell-like ear delights in hearing—
all except two.

Weeks, months, sometimes years
go by and he never says "I love you."
Also he never says: "Will you marry
me?"

The end? Well, it may be as path-
etic as the case which was reported
the other day in a despatch from
Cumberland, Maryland. For there,
Miss Mary Estelle Dollard, a nurse
gravely ill with pneumonia, became
on her hospital bed the bride of Jas.
Harry Barrett. She had barely the
strength to whisper the responses in

the wedding ceremony for which she
had waited 20 years—and until she
faced death.

Barrett himself admitted that the
pair had been 'going together' for
that length of time.

"But I was always a little bashful
when it came to getting married," he
added.

This is by no means an isolated in-
stance of delay linger and wait
courtship, although I believe it is not
as common as it used to be. Those of
us in the 40s, particularly if we grew
up in small communities, can remem-
ber plenty of endurance-race rom-
ances.

Often the heroine had been a
bright, pretty girl, with several suit-
ors whom she might have wed. In-
stead, sheer feminine perversity and
eternal hopefulness made her wait
the slow motions of the one man in
the group who, devoted enough, was
either too bashful or too selfish ac-
tually to commit himself to matrim-
ony.

I recall one such instance, the hero
villain of which was my own small
town's gay blade, who just couldn't
be bothered with domestic respon-
sibilities. It seemed like poetic jus-
tice that, when he finally led to the

FLAVORSOME CHICKEN RING WILL MAKE LAGGING APPETITES 'PERK UP'

(By Frances Blackwood)

Chicken Ring

1 good-sized fowl
1 green pepper
¾ cup chopped celery
1 cup chicken broth
½ cup milk
9 egg yolks
1 cup grated soft bread crumbs
Seasonings

The chicken should be singed, then
cleaned and cut up for stewing. Put
in a pot with water enough to come
about up to the top of the chicken.
Add salt, pepper and a slice each of
lemon and onion and cook at a gen-
tle simmer, covered, until chicken is
tender. Let cool in broth. Set aside
the largest portion of the breast to
use in the next night's dinner. Strip
all the rest from the bones and run
it through meat chopper, with the
celery and green pepper. Combine
broth with milk, add a rounded table-
spoon of butter, bring to boiling
point. Mix crumbs with chopped
chicken and pour the milk mixture
over this. Add 1 teaspoon of Worces-
tershire sauce, the juice of half a
lemon and salt and pepper to season
to your taste. Mix very thoroughly.

Beat the egg yolks until thickened
and lemon colored, add to chicken
mixture and mix well. Put in a but-
tered ring mold. Cover top with two
thicknesses of buttered paper. Set in
a baking pan with water to come half
way up the side of the mold. Bake in
a moderate oven for an hour, or until
set. Time depends on depth of pan.
Unmold on a hot platter and serve,
centre filled with creamed mush-
rooms. If you have no ring mold, use
a loaf pan and serve the mushrooms
around the loaf.

Chicken Potpie

1 large stewing chicken
6 cups flour
1 teaspoon salt
1 full cup shortening lard preferred
Water, or milk, to moisten.
Have chicken cleaned, singed and

cut for stewing. Put in deep pot, cov-
er with water, add salt, pepper and
a thin slice of onion and simmer
gently until nearly done, perhaps 2 or
2½ hours. Keep covered and let cook
at a gentle simmer only. Take a
chicken from pot. Pour out the broth
wash the pot and put back the large-
est, toughest portions of the chick-
en first—legs, thighs, etc. Make a
pie crust of the flour sifted with salt
by adding shortening and mixing to
crumbs, then add the liquid, using
just enough to make a dough that
can be handled. Roll it out very thin,
a portion at a time, on a well-flour-
ed board. Cut it in small squares,
about 2x2. After a layer of chicken
has gone into the pot cover it with
one layer of the crust. Sprinkle this
with a light dredging of flour, put in
a second layer of chicken, then more
crust and so continue until all is
used. A sprinkling of salt and pep-
per on each layer of chicken is a
help, too. Then add the broth that
was drained off. If there isn't enough
of this to cover the potpie complet-
ely, add water to make up the amount.
Cover the pot with a tightly-fitting
lid and cook for half an hour after
simmering starts. Do not lift the
lid. Serve chicken and crust and
the gravy that will be in the pot all
together on a large hot platter.

AUSTRALIA PLANS TO OPEN COLONIES

MELBOURNE—Australia has been
asked to propose at the Imperial
Conference that mandated territories
should be opened to world trade and
investment under a League of Na-
tions' pool, on condition that 'dic-
tator countries' abandon aggression
and agree to disarmament. The
suggested proposal was made in a
manifesto addressed to Premier J. A.
Lyons, and signed by a number of
politicians and professors of econ-
omics.

The manifesto urges Australia to
give a lead to the Imperial Con-
ference by offering to throw open Aus-
tralia's mandated territory of New
Guinea. The trade restrictions caused
by the policy of Imperial preference
should also be reduced, the manifesto
declares, in an effort to minimize
war risks.

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tinuous action that ensures your baking success.

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