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Curtains in plain and figured
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nets, Curtains, widths from 27
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REFRESHMENTS FOR BRIDAL PARTY

By MARJORIE MILLS

So many questions about wedding
refreshments are popping up in the
mail we're suggesting a few menus
for wedding breakfasts, teas and buf-
fets that aren't too difficult to prepare
for the small home wedding.

We're always glad to help you on
quantity refreshments for all occa-
sions so if you have a special menu
to serve a large party, send it along,
and would like to have it extended.

We've some new "Spring and Sum-
mer Luncheon and Dinner" leaflets
worked out to serve large numbers.
If you wish to have a set, send a self-
addressed envelope to Marjorie Mills,
the Boston Traveller.

WEDDING BREAKFAST

Bouquet Cocktail
Lobster Newburg in Swedish Timbale
Cases
Piedmont Potato Croquettes
Bowknot Rolls Coffee
Strawberry Parfait
Wedding Cakes

WEDDING BUFFET

Cheese Straws Ripe Olives Celery
Crabmeat and Pineapple Salad
Shoestring Potato Stix
Buttered Rolls
Burnt Almond Charlotte
Coffee

BOUQUET COCKTAIL

Fill small glasses with any desired
fruit cocktail, having it smooth on
top. Garnish with a lace paper doily
pasted around the glass, mint leaves,
tinted skinless grapes, etc., to repre-
sent an old-fashioned bouquet.

LOBSTER NEWBURG

2-pound lobster, boiled.
1-4 cup melted butter.
2 tablespoons sherry.
1-3 cup cream.
2 egg yolks, slightly beaten.
Salt, cayenne, and grated nutmeg.
Slice lobster meat, cook in butter
3 minutes. Add sherry, cook 1 min-
ute add cream. Season and add egg
yolks. Stir until thickened.

SWEDISH TIMBALE CASES

3-4 cup flour.
1-2 teaspoon salt.
1 teaspoon sugar.
1-2 cup milk.
2 egg yolks, slightly beaten.
1 tablespoon olive oil.
Mix dry ingredients; add milk gradu-
ally and egg yolks, then add olive
oil. Let stand overnight if possible,
thus preventing bubbles. Put into cup.
Here's the way to fry the cases: Put
iron into cold fat, having fat deep
enough to more than cover iron. Heat
to 375 deg. F., remove iron from
fat, cool slightly, lower into cup of
batter to not more than three-fourth
depth of iron. Lower into hot fat and
fry until delicately brown. Remove
from fat, slip timbales from iron and
drain, inverted, on soft paper. If bat-
ter will not cling to iron, fat is not
at the right temperature. It may be
either too hot or too cold.

PIEDMONT POTATO CROQUETTES

2 cups hot, riced potatoes.
2 tablespoons butter
3 egg yolks
1-2 teaspoon salt.
Few grains cayenne.
Mix ingredients in order given and
beat thoroughly. Shape in balls, one
tablespoon to each. Roll in flour, dip
in egg and roll in blanched and shred-
ded almonds. Fry.

STRAWBERRY PARFAIT

1 quart box strawberries
2 cups sugar
1-2 cup water
3 egg whites
1 pint whipping cream
Wash, pick over, hull and wash
berries. Sprinkle with half the sugar,
cover, and let stand for several hours;
then force through finer strainer. Boil
remaining sugar and water until mix-
ture threads. Pour syrup gradually,
while beating constantly, on egg
whites until stiff. Cool and fold in
cream beat until stiff. Freeze straw-
berry juice to a mush, add cream
mixture and continue freezing.

CRABMEAT AND PINEAPPLE SALAD

2 teaspoons granulated gelatine,
soaked in
1-3 cup chicken stock or grapefruit
juice
1 tablespoon tarragon vinegar
1-2 cup mayonnaise
1-2 cup grapefruit pulp
1-2 cup pineapple, crushed or cubed
1 cup crabmeat.
Dissolve soaked gelatine over hot
water. Add vinegar and add slowly
to mayonnaise, beating thoroughly.

... OF ... Interest to Women APPENDICITIS SIXTY YEARS AGO AND NOW

(By Dr. Herman N. Bundesen)
(Former President American Public
Health Association)

Grandmother or grandfather may
tell you of some one they knew in
their youth who suddenly "got a pain
in the right side of the stomach,"
went to bed with a high fever and
died in great pain a few days later
from what was called "inflammation
of the bowels." What that person in
all probability had was appendicitis.

That we may understand this sub-
ject more fully, let us see what the
appendix is and where it is located.
It is not in the stomach, but is con-
nected with the first part of the large
bowel. We are not aware of any use
it has in the body.

In most persons nothing ever hap-
pens to the appendix. However, in
some people particles of material
from the intestine get into this little
sac and cause trouble. An infection
starts. This is appendicitis. The per-
son so afflicted may have fever. He
may vomit. The doctor, in making
an examination of the blood, often
finds that the white blood cells have
increased in number. These are the
cells which help to battle many in-
fections which attack the body.

First Diagnose! in 1886

Earlier than half a century ago,
people who had appendicitis did not
know just what the trouble was. In
1886 a Boston doctor wrote an article
describing this disease, and telling
the world that many of the people
who had died from so-called acute in-
digestion had really died from ap-
pendicitis. From that time on, sur-

Mix fruit and crabmeat and add to
first mixture. Pack in oiled molds.
Chill, unmold and serve on lettuce.

SANDWICHES FOR FIFTY

"Sandwiches aren't so difficult to
make at home," writes Mary Os-
borne of Boston, "but when it comes
to supplying them in quantities I am
staggered. Can you help with that
and what about a 'dessert-drink' to
serve with them?"

HAMBURGER CHEESE BUNS

10 pounds ground beef
50 round buns
1 1-4 pounds snappy cheese
1 1-4 pounds India relish or picca-
llilli.
Season the ground beef with salt
and pepper and form it into round
cakes. Fry on both sides until done.
Split the buns and toast them, cover-
ing the lower half with a slice of
cheese. Place them under a low broil-
er flame until the cheese is melted.
Cover each with a hot hamburger
cake, spread with relish or picallilli
and cover with top half of bun, spread
with salad dressing.

AMBER SANDWICHES FOR 50

4 jars creamed cottage cheese.
3 cups strained honey
10 slices whole wheat bread.
Peanut butter
Lettuce.
Blend the cream cheese and honey.
Spread one slice of bread with it,
and another slice with the peanut
butter.
Put together with a crisp lettuce
leaf between slices.

CHOCOLATE FLOAT

4 1/2 cups chocolate or cocoa syrup
12 quarts milk
5 quarts vanilla ice cream
Beat chocolate syrup and milk to-
gether in an electric mixer. Pour into
ball glasses and top each with a
scoop of ice cream.

MARCHED THROUGH LONDON

LONDON, May 4.—The South Af-
rican military contingent of a hun-
dred and fifty marched through the
streets of London today in their cot-
ton drill shorts and tunics. They
were headed by his majesty's Cold-
stream guards pipers and bugles.
They were accompanied on the train
by a party of disabled veterans. The
contingent marched past the South
African house where General Hert-
zog took the salute.

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The Daily Mail,

NOTICE OF SALE

To George Day of the Parish of
Stanley, in the County of York and
Province of New Brunswick, Farmer,
and to all others whom it may in any
wise concern:

Public Notice is hereby given that
under and by virtue of the provisions
of The Property Act and of the pow-
er of sale contained in a certain In-
denture of mortgage bearing date the
8th day of May, A.D. 1930, made be-
tween George Day of the Parish of
Stanley, in the County of York and
Province of New Brunswick, Farmer,
of the first part, and Ethel Craig of
Newport, Maine, U.S.A., or Fred Craig,
her husband, of the second part, and
duly recorded in York County Records
in Book 211, pages 226 to 229, under
official number 82659, the 22nd day of
May, A.D. 1930, there will, for the
purpose of securing payment of the
moneys secured by the said Indenture,
default having been made in the pay-
ment thereof, be sold at public auc-
tion in front of the Post Office in the
City of Fredericton, in the County of
York, on Saturday, the twenty-second
day of May next, at the hour of twelve
o'clock noon, the lands and premises
mentioned and described in the said
Indenture of Mortgage as follows:

"All that certain lot, piece or par-
cel of land situate, lying and being in
the Parish of Stanley in the County
of York and Province of New Brun-
swick and bounded as follows, to wit:
Beginning in the northeasterly angle
of lot number sixty-nine on the east
side of the Cross Creek Road located
to one Edward Humble, thence run-
ning by the magnet south 35 degrees
30 minutes east twenty-six chains of
four poles each and sixty links to a
stake, thence north 51 degrees 30 min-
utes east seven chains and fifty links
to a stake, thence north 38 degrees 30
minutes west twenty-six chains and
sixty links to a stake standing on the
easterly side of the Cross Creek Road
above mentioned, and thence along the
same southwesterly seven chains
and fifty links to the place of begin-
ning, being a portion of lot number
sixty-eight east side of the Cross
Creek Settlement Road containing
twenty acres more or less."

Together with the buildings and im-
provements thereon.
Dated the 15th day of April, A.D.
1937.

(Sgd.) ETHEL CRAIG (L.S.)
(Sgd.) FRED CRAIG (L.S.)
HANSON, DOUGHERTY & WEST,
Solicitors.

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of a vigorous, persistent blood purifying
treatment will eradicate them from the
system.

Burdock Blood Bitters banishes bad blood
and with the bad blood banished the skin
becomes free from pimples.

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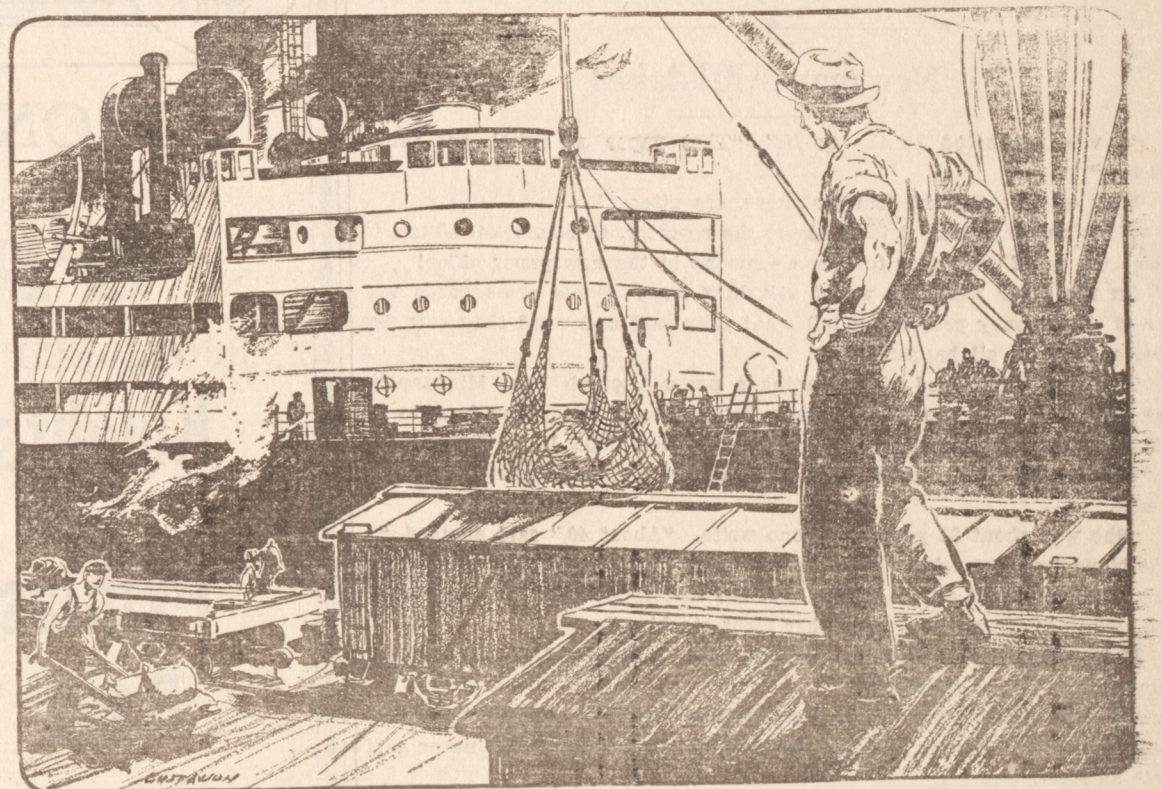
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CANADIANS AND THEIR INDUSTRIES... AND THEIR



CANADA'S TRADE WITH THE WORLD

In the last calendar year Canada had a foreign trade amount-
ing to \$1,663,093,000, an increase of 19.7%, as compared
with an average of 8.1% for 24 leading countries. In this ex-
change the Dominion had a favourable balance (including
exportation of gold as a commodity) of \$393,000,000.

Another feature of international trade was the routine
business, incoming and outgoing, totalling \$353,568,000,
the balance in Canada's favour being \$155,958,000.

With the figures for exports trade added to those for
ordinary commerce, our international trade rose to
\$2,018,661,000, with a total balance in Canada's favour
of more than half a billion dollars.

Banking plays a vital part in the upbuilding of the foreign
trade of Canada, and foreign trade is the backbone of the
native industries which are the foundation of Canada's
economic structure.

In providing financial service for this enormous trade a
leading part is played by the Bank of Montreal, which,
with its 500 branches throughout Canada, its own offices
in financial centres abroad, and its own banking correspon-
dents throughout the world, carries through promptly
and smoothly the task of financing the movements of an
infinite variety of commodities.

The Bank's services include: Loans to importers and ex-
porters; purchases of bills of exchange representing ex-
ports; providing commercial credits for purchases abroad;
purchase and sale of exchange "futures" for protection
against price fluctuation in foreign currencies; special
wire facilities with the important exchange markets to
speed transactions; reports of character and standing of
foreign firms; commercial accounts; foreign currency ac-
counts; safekeeping of securities.

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Fredericton Branch: M. A. JOHNS, Manager

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