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WARNING!

Your plumbing should be installed as a preventative against sewer gas and its subsequent results, such as typhoid, scarlet fever, etc., coming as they do frequently from no apparent cause, as far as modern science will permit. Every owner should weigh these facts well, and make himself familiar with the dangers arising from poor installation, as the smallest leak will cause sickness and often death.

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WHOOPS—DOWN HE GOES! Broken bones are bad enough, but WORRY about loss of earning power, hospital and medical bills and increased household expenses cause far greater suffering. . . .

ACCIDENT INSURANCE . . . cannot prevent accidents, but it will eliminate financial worry and keep the home fires burning.

HOWARD H. BLAIR

Phone 291 You Can Rest Assured 68 York Street

**A MESSAGE TO
INVESTORS IN THE
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Estates are sure of maximum revenues if the management is placed in our hands.

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...OF...

Interest to Women**HOW SOME MAIDS LOOK AT
A JOB — A NEW SURVEY****Some Like 'Em Hot, Some Like 'Em Cold, Some
Like 'Em With and Without Children**

(By Lillian F. Stempel)

Keeping a maid is as difficult as getting one these days, but it is the mental appraisal back of the applicant's innocent gaze that will determine whether she is to be yours or not. For selecting a maid has to do with more than meets the eye.

Suppose Mrs. Brown's position calls for a general house worker who can do plain cooking and light laundry for a small family. The information does not entirely form the basis for the decision in the mind of the applicant. There are countless other things in the background that may enter the matter for Anna who sits opposite her prospective employer at the placement desk.

Recently a survey was made in an employment bureau, as to why girls accept some positions and reject others. The results showed that there are two sides to every household position. For some house workers, life begins at the first of every month with a new position; with others there is a continuous accent on usefulness for a long period with one family.

Superstitions, we found, sometimes influence decisions. A cook I know did not accept a position because, as she sat near the window during the interview, she saw a hearse pass by, and that meant bad luck.

Salary is a major consideration, but it seemed to the consensus of opinion that an easier life was to be preferred to great riches. Most girls said they would work for less, rather than be "scrubbed to death."

Children constitute another large heading. Blonde Helen preferred a position in a home with children, because in her experience, people who have children are generous and patient, more so than childless couples. May, on the other hand, would never accept a place in a home where youngsters add warmth to the hearth because she had found that children get on your nerves, in your hair and under your skin, all of which would make even the perfect maid decidedly uncomfortable.

The size of the house, of course, makes a difference, and from both points of view, Artelia wouldn't work in an apartment house because these

cliff dwellers never have enough for a maid to eat. Give dark-skinned Artelia a spacious house with an extra large pantry, and she will give you excellent service. But not so Edith; she definitely refused to take a position in a private house because she would be required to take the garbage out. And apartments, being on one floor, are far easier to keep clean.

The financial background of the employer interests applicants as well as the condition of the polished floor. Martha didn't like to work in the homes of people who had recently acquired wealth and who have not always employed help. She found they treat their servants as inferiors. However, Alzada had learned from her experience that people who have had to toil themselves are much more appreciative of the efforts of those who serve them; and they are usually the ones who will put on their aprons and assist with the salads before the guests arrive.

Geography plays a part, too, in determining the answer to your maid problem. Emma, who lives in Jamaica, asked for a position anywhere but in her home neighborhood. "I know so many people there," she explained, "and I don't want them to know I'm doing this kind of work." Josephine, who had just secured a place a twenty-minute walk from her home at the time of the survey, was delighted. "Now I can go home very easily on my evenings out," she said happily.

The size of the employer, as well as of her apartment may influence the decision of the applicant. Jennie, telling about the successful result of an interview, had noted with pleasure that Mrs. Smith, her new employer, wore a size eighteen dress, as did Jennie herself. It meant that she would be able to wear all the clothing Mrs. Smith would choose to give her, she mused.

Most maids refuse to sleep in a room with a child, or with other help though if they are partial to apartments, they can not always avoid this situation. And in large houses, the girls like to have their rooms on the ground floor, near the kitchen, if this is possible.

**HOME-MADE ICES CAN
DAZZLE YOUR GUESTS**

(By Marjorie Mills)

Most of us are pretty well satisfied if dessert includes a scoop of home-made icecream, smooth, rich and velvety, but at party times it's fun to dress up this same icecream as a sundae to dazzle our guests.

To make "sweethearts," top peppermint icecream with marshmallow sauce and add red-frosted heart-shaped cookies. Or make a Valentine bouquet of small balls of pineapple, pistachio and cherry icecream, served with a mint sauce in paper cups with a lacy frill. These are lovely served on a pale green plate.

To make a "Lincoln log" mold vanilla icecream in a roll, then cover with grated unsweetened chocolate. Serve with cherry syrup and green-frosted cookies.

Perhaps you have your own favorite "sundaes." If you have we'd like to hear about them. And now to the business of answering a few requests.

Green Beans Parisienne

½ cup rich milk
1 egg yolk
1 teaspoon dry mustard
¼ teaspoon salt
3 cups cooked green beans
Scald milk. Mix egg yolk, mustard and salt. Gradually add hot milk to egg yolk mixture. Cook over hot water until thick, stirring constantly. Remove from heat. Serve sauce on hot green beans. Serves four.

Tuna Fish Rarebit

1 tablespoon butter or margarine
1 tablespoon flour
½ teaspoon dry mustard
1 cup milk
1 egg
½ pound grated cheese
½ teaspoon salt
1 teaspoon Worcestershire sauce
1½ cups flaked tuna fish
Heat butter or margarine; add flour and mustard. Blend well. Add milk. Beat egg; add with cheese. Cook over hot water till thick, stirring constantly. Add seasonings. Drain tuna fish; flake and add. Serves four.

Cup Cakes

1-3 cup Spry
½ teaspoon salt
1 teaspoon vanilla

1 cup sugar
1 egg, unbeaten
2 cups sifted cake flour
2½ teaspoons baking powder
¾ cup milk

Combine shortening, salt, vanilla. Add sugar gradually and cream thoroughly. Add egg and beat well. Sift flour and baking powder together three times. Add small amounts of flour to creamed mixture, alternately with milk, beating after each addition until smooth. Pour batter into large cup-cake pans greased with shortening. Bake in moderately hot oven, 375 degrees F., 25 to 30 minutes.

Frosting

2 egg whites, unbeaten
1½ cups sugar
5 tablespoons cold water
1 teaspoon light corn syrup
1 teaspoon vanilla
Put egg whites, sugar, water and corn syrup in top of double boiler and mix thoroughly. Place over rapidly boiling water and beat constantly with rotary egg-beater until mixture will hold a peak (about seven minutes). Remove from fire, add vanilla and beat until cool and thick enough to spread.

Apple Rolls

2 cups prepared biscuit mix
2-3 cup milk
1 cup chopped apples
¼ cup brown sugar
¼ teaspoon nutmeg
1 teaspoon cinnamon
1-8 teaspoon salt
Blend the prepared biscuit mix and the milk, making a soft dough. Roll the dough lightly on a floured board to ¼-inch thickness. Spread with the chopped apples and sprinkle with sugar, spices and salt, which have been mixed. Roll as for jelly roll, and place on a greased cookie sheet. Bake at 425 degrees F. until done—about 20 minutes. Slice and serve hot with grated cheese sprinkled on each portion.

French Grilled Salmon Sandwich
Place a thick layer of flaked canned salmon on a slice of bread, brush about two tablespoons of French Dressing over the salmon, top with another slice of bread, butter the outside sides of the bread thoroughly

Enjoy tea at its best

**"SALADA"
TEA****Feeding That
Hungry Hundred**

We're always being asked for suggestions for church teas and the like and have just run across the following in the latest issue of Mrs. H. M. Aitken's "Cooking Gossip." Do clip and keep it.

Tea to Serve 100

One pound tea, 5 gallons boiling water. Tie tea loosely in a bag made of two thicknesses of cheese cloth. Place bag in a large kettle of boiling water; cover tightly, set back where it will not boil. Infuse 5 to 8 minutes, remove tea bag.

Boiled Coffee to Serve 100

1½ pounds coffee, 1 teaspoon salt, 5 gallons boiling water. Tie coffee loosely in cheese cloth. Drop into a kettle of boiling water, cover tightly; boil very gently 15 to 20 minutes. Remove coffee bag.

Sugar and Cream to Serve 100

One pound sugar, 1½ quarts 16 per cent cream for tea, 2½ quarts 16 per cent cream for coffee.

And very apropos, too, is her quotation of the following verse from the pen of Edna Jaques:

The Ladies' Aid

Always you'll find them at Church affairs,

Bringing in water and extra chairs,
Giving a hand at the carving, too.
Just anything, they are glad to do.
Washing the dishes with tucked up sleeve—
The first to come—and the last to leave.

with softened butter and brown in a skillet or on a grill until it is light brown on both sides. Serve hot garnished with sweet gherkin pickles.

Sheriff Sale

The following property will be sold at Public Auction in front of the County Court House, Fredericton, N. B., at 12 o'clock noon on **SATURDAY, MARCH 19th, A. D., 1938**, for payment of Victoria Hospital account amounting to Two Hundred and Eleven Dollars for care of the late Arthur Staples.

Arthur Staples Property, Douglas

All that certain piece and parcel of land and premises situate, lying and being in the Parish of Douglas, in the County of York, on the westerly side of the Highway leading to Keswick, and known as the Porter lot and described in a conveyance from David Pugh and wife to one, Allan Burtt, bearing date the nineteenth day of January, A. D., 1871, and recorded in York County Records in Book W No. 2, pages 538 and 539 as follows: Commencing at a certain post on the said highway and following a certain line fence leading directly towards the residence of the said David Pugh, a distance supposed to be one hundred feet, thence following a certain fence recognized as the westerly boundary of said lot one hundred feet, or until it strikes the land and premises formerly owned and occupied by the Reverend William Kinghorn, thence following the now dividing line fence of the Kinghorn lot and the Porter lot until it strikes the aforesaid highway, a distance supposed to be one hundred feet, thence following, the said Highway downwards to the place of commencement supposed to be one hundred feet. The same having been conveyed to Thomas Staples and Arthur H. Staples as tenants in common and to the survivor of them from Theodosia Lipman et al by Deed bearing date November 23rd, A. D., 1909, and recorded in the York County Records June 15th, A. D., 1914, under Official Number 64161 in Book 156, Pages 185 and 186.

C. N. GOODSPEED,
High Sheriff of York County.
Dated this 12th day of February, A. D., 1938.

**CHOLERA INFANTUM
THE FATAL DISEASE
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Is a valuable preparation that has been on the market for the past 88 years.

It effectively offsets the vomiting, purging and diarrhoea of cholera infantum.

Price, 50c. a bottle at all druggists or dealers; put up only by The T. Milburn Co., Limited, Toronto, Ont.

Notice of Legislation

Notice is hereby given that application will be made at the next session of the Legislature of New Brunswick for the passing of an Act to authorize the City of Fredericton to make a further issue of debentures in a sum not exceeding \$60,000.00 payable in twenty years from the issue thereof with interest at a rate not exceeding 3½ per cent. per annum payable half yearly the proceeds of the sale of \$50,000.00 of said debentures to be used for the construction of permanent roads and streets in the City of Fredericton and the proceeds of \$10,000.00 thereof to be used for water and sewerage purposes.

Dated the 5th day of February, 1938.
PETER J. HUGHES,
City Solicitor.

boiling point until tender. Do not allow to boil, but just simmer slowly.
Stew.—Pieces from plate, round, chuck.

Cut beef in two-inch cubes. Season with salt and pepper. Quickly brown on both sides. Then cover with boiling water and cook slowly until done. Do not allow to boil.

WHEN SHE ASKS YOU**Say
FISH**

SHE'LL be delighted, for she knows what delicious, appetizing meals can be made with Canadian Fish and Shellfish!

There are over 60 different kinds of Canadian Food Fish and Shellfish that are simply grand eating! Every one of them can be served in a variety of tempting, tasty recipes fit for a king. Fish is easily digested, nourishing, one of the best health foods you can eat. It is the great source of vitamin "D," the sunshine vitamin that builds sturdy, healthy bodies, sound bones, good teeth, and helps to maintain glowing vitality.

Have fish meals more often in your home. Make "Any Day A Fish Day". Fish is an economical food and there are so many varieties, in such delightful dishes that you will never tire of it.

DEPARTMENT OF FISHERIES, OTTAWA:

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**ANY DAY A FISH DAY**