

Few Minutes Eases Neuritis Pains Now!

DISCOVERY BRINGING QUICK RELIEF
FROM PAIN TO MILLIONS

Remember the pictures below when you want fast relief from pain. Demand and get the method doctors prescribe—Aspirin.

Millions have found that Aspirin eases even a bad headache, neuritis or rheumatic pain often in a few minutes!

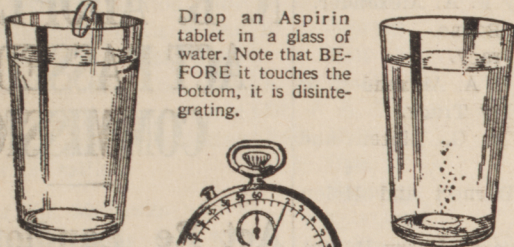
In the stomach as in the glass here, an Aspirin tablet starts to dissolve, or disintegrate, almost the instant it touches moisture. It begins "taking hold" of your pain

practically as soon as you swallow it. Equally important, Aspirin is safe. For scientific tests show this: Aspirin does not harm the heart.

Remember these two points: Aspirin Speed and Aspirin Safety. And, see that you get ASPIRIN. It is made in Canada, and all druggists have it. Look for the name Bayer in the form of a cross on every Aspirin tablet.

Get tin of 12 tablets or economical bottle of 24 or 100 at any druggist's.

Why Aspirin Works So Fast



IN 2 SECONDS BY STOP WATCH

What happens in these glasses happens in your stomach—ASPIRIN tablets start "taking hold" of pain a few minutes after taking.

When in Pain Remember These Pictures

MOTOR MEMOIRS

BY M. O'HARE

ALL OVER THERE!

IN 1908 THIS MAXWELL WAS THE SPEED DEMON OF THE ROAD. BUT NOWADAYS, WHEN ITS OWNERS TRUNDLE IT AROUND PHILADELPHIA THEY GET A TICKET FOR GOING TOO SLOWLY.

Fit FOR A KING

THE BEST AVAILABLE MATERIAL WAS USED TO BUILD THIS GARDNER-SERPOLLANT CAR FOR KING EDWARD IN 1901. MODERN MOTORISTS MAY JUSTLY FEEL PROUD AS KINGS TO OWN MOTOR CARS UPHOLSTERED IN MOHAIK VELVET, THE ARISTOCRAT OF UPHOLSTERY, SO RICH AND YET SO DURABLE.

AUTO ACROBATICS

THE BODY OF THE FRENCH PEUGEOT CAR OF 1922 WAS SO SMALL AND LOW THAT THE ONLY WAY A MOTORIST COULD ENTER WAS BY SITTING ON THE FLOOR AND SWINGING HIS FEET INWARD.

THESE CARICATURES ARE THE ARTIST'S INTERPRETATIONS OF AUTO HISTORY. CREDITS BY GABRIEL-BRIDGE INC.

Items of Interest to Women

Gathered From Here And There

Possibilities of Rice Are Many Used For Vegetable or Dessert

There are a great many good uses as dessert to which you may put rice in summer.

It was about 228 years ago that the first rice was brought to this country. In 1694 a seafaring man brought a bag of paddy or rough rice from Madagascar to a Charleston merchant. Everybody knows how much a staple it has since become in the South. Indeed, it is said that rice supplies the principal nourishment of nearly half the world's population, so it is no wonder that we took to it so naturally.

There are a tremendously large number of interesting summer desserts to make with rice. They are cold desserts, but one must bear in mind in serving them that they contain a good deal of nourishment, and therefore should really be served with a meal rather light in other respects. That is to say, they are especially good for the luncheon which consists, say, of a vegetable salad and bread and butter, or of the dinner consisting of clear stock soup, lean meat or fish, vegetables, a simple salad. They add a considerable amount of nourishment to the meal with which they are served, even if they may taste light and simple.

Here is a delicious chocolate rice pudding: Soak four tablespoons of rice in two cups of cold milk for half an hour. Add one teaspoon salt and cook in a double boiler until rice is tender. Add two tablespoons of butter, half a cup of sugar, two squares of chocolate melted, one teaspoon vanilla, two beaten egg yolks and half a cup of cream. Pour into a butter dish, cover with a meringue of the

two egg whites sweetened, brown in the oven and serve cold.

This is a good and simple dessert—Rice Bavarian cream. Cook half a cup of rice in three cups of milk in a double boiler until tender, and until the rice has absorbed the milk. Add half a cup of sugar, a quarter teaspoon of salt, a teaspoon of gelatin that has been dissolved in a quarter cup of boiling water and flavored with one teaspoon of vanilla and then dissolved in a quart of cold water, and when cool fold in a cup of cream, whipped.

A delicious French rice pudding is this: Simmer until tender four ounces of rice in one quart of milk with two tablespoons of sugar and the rind of a lemon, shredded. Cool it, and then add the yolks of six eggs, beaten creamy, the six whites beaten stiff, two tablespoons of shredded citron and raisins, mix well, pour into a butter mold lined with bread crumbs and bake for an hour. Turn out cool and serve with boiled custard.

And here is a good hot rice dish for hot weather—a rice soufflé: Cook three-fourths cupful of washed rice in a quart of milk with a cupful of sugar, and a little grated lemon peel. Thicken with the yolks of six eggs well beaten, cool, fold in the stiffly beaten whites of the eggs, turn into a buttered baking dish, sprinkle with powdered sugar, and bake for twenty minutes in a moderate oven. Serve immediately.

Dinner's Climax Is a Good Dessert

By Frances Lee Barton

WHEN you come to think of it, creating a menu for a holiday company dinner is like writing a play—the dessert, being the last act, must be a dramatic wind-up to the occasion. But it takes considerable of a dessert to better a delicious first course—and such desserts don't grow on trees. So you will be very glad to have yet another special occasion recipe to add to your dessert "jewels" to cap the climax at your next dinner party.

Charlotte Russe Imperial

4 egg yolks, slightly beaten; ¼ cup sugar; ¼ teaspoon salt; 1 pint milk; 1 package lemon-flavored gelatin; ½ cup hot water; ½ teaspoon vanilla; 1 cup cream, whipped.

Combine egg yolks, sugar, salt, and milk, and cook in double boiler until mixture coats spoon, stirring constantly. Dissolve gelatin in hot water. Add to milk and egg mixture. Chill. Add vanilla to whipped cream. When gelatin mixture is slightly thickened, fold in cream. Turn into mold. Chill until firm. Serve with lady fingers. Serves 8.

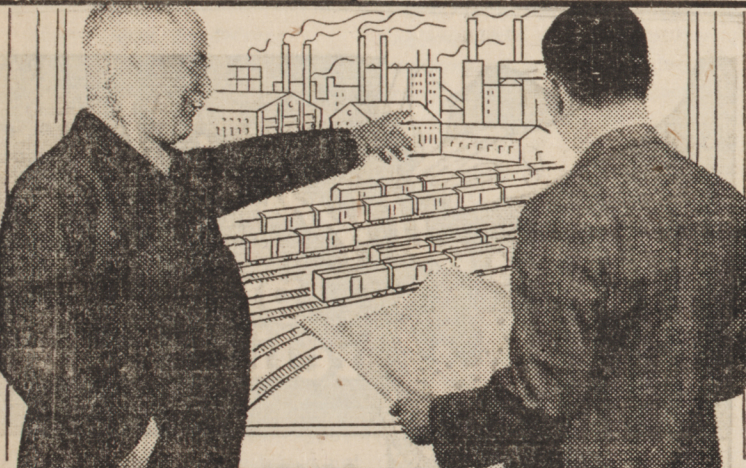
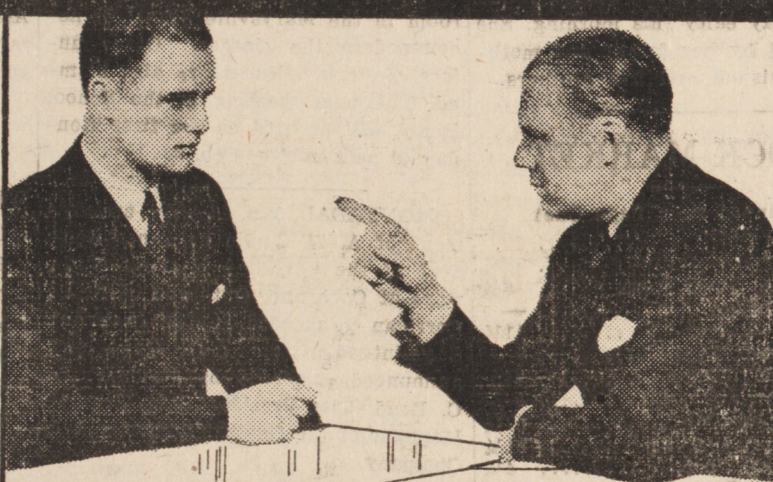
"NO ONE LIKES TO BE ORDERED ABOUT"

SAYS DALE CARNEGIE

Author of the famous book:
"HOW TO WIN FRIENDS AND INFLUENCE PEOPLE"

"In the all-important business of getting along with people, we should strive to remember that no one likes to take orders."

"A knowledge of this basic trait in human nature has helped many successful men to acquire a reputation for uncanny ability in handling people."



"For instance, the closest associate of the head of a great industrial enterprise employing many thousands of people once declared he had never heard 'the chief' give a direct order to anyone."

"This man achieved his results by giving suggestions instead of commands."

"He never said: 'Do this', or 'Don't do that'. He said: 'You might consider doing this', or 'What would you think of doing it this way?'"

"A technique like this is easy on people's pride. It makes them want to co-operate. So remember, to get what you want, without giving offense, offer suggestions instead of giving direct orders."



Have YOU Smoked a Turret Lately?

If you haven't smoked a Turret lately, why not consider trying a package today? By accepting that simple suggestion, many, many smokers have gained an entirely new idea of how good and how satisfying a cigarette can be. Your experience may be the same, because you'll find Turret an unusual cigarette—a cigarette that is milder and cooler, with an original and unique blend of Virginia tobaccos which makes Turret just that much better, just that much different. Even the Turret package is better—it has a handy calendar on the back to keep you up-to-date!

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Left-Over Egg Yolks Make Good Noodles

Did you ever make noodles? You can—and the family will love them. Besides they will use up left-over egg yolks.

Since it takes but little more time to make enough noodles for several meals, add one or two whole eggs to the yolks to increase the quantity and quality. You need one tablespoon water for each egg yolk.

Noodle soup is a good winter luncheon dish and noodles cut in tiny straw-like lengths add much to the cup of dinner consomme or bouillon. When served in the clear dinner soup, noodles should be boiled in salted water and drained before adding to the prepared meat stock.

For parties, try a noodle ring filled with creamed meat or fish or a platter of fried noodles garnished with halves of hard cooked eggs and served with a smooth cream sauce.

NOODLES

Three egg yolks
1 whole egg
3 tablespoons water
1 1-2 teaspoons salt
2 2-3 cups flour

Beat yolks of eggs, water and whole egg until thoroughly blended. Add salt and enough sifted flour to make a very stiff dough. Knead well on a lightly floured molding board. Divide into six parts and roll each part as thin as possible. Cover with a clean towel and let stand for thirty minutes. Roll each sheet separately like a jelly roll and cut in very thin slices. Shake out slices and toss lightly on board to dry. When thoroughly dry store in covered jars or boxes for future use.

When wanted cook twenty minutes in rolling meat broth or salted water. In calculating quantities it is worth keeping in mind that one egg or its equivalent of one egg yolk and one tablespoon water will make enough noodles to serve four persons with a generous amount of noodle soup.

LOWER HAINESVILLE, N. B.

LR. HAINESVILLE, N. B., Jan. 10

—We have been having springlike weather for the past few days but today is again cold and blustery.

James Carten, a former resident of this place, is in a very critical condition at his home in Millville, friends here are sorry to learn of his illness.

Ross Elliott, of Newburg, was in this place last week, the guest of his mother, Mrs. M. S. Elliott.

Miss Evelyn White has returned to Fredericton, having spent the holidays with her parents, Mr. and Mrs. Arley White.

Eddie and Betty Reynolds, who has also spent the holidays with their parents, Mr. and Mrs. A. L. Reynolds will return tomorrow to take up their studies at the Fredericton High School.

John King, who was injured in an automobile accident in November last when he suffered a broken leg and quite severe lacerations about the

FOR COUGHS
Colds, Bronchitis
Mathieu's
Syrup

Type of Face Not Important

It's What You Do With It That Counts
—Especially The Hair Style

It's rather fun to indulge in a review of beauty tastes and requirements, observing especially the broadened standard now existing with that of earlier days.

We are thinking of the oval face which you just about had to own years ago before you'd qualify for a silver loving cup prize.

While an oval face is still nothing to scorn, other types will get you into just as many chosen circles.

Even your irregularly modeled little face isn't required to shrink away into the back row of beauties.

It isn't what shape face you have that matters today but what you do with it, how you dress your hair to individualize and smarten it, how you care for its skin and how you make it up.

In spite of all the talk and the shining beauty examples in fashion and other beauty illustrations women will continue to yank that thick wad of hair out over the temples to reach the eyebrow ends. This makes the face older, heavier and dowdier. If you want to lift ten years painfully, comb the hair back off the temples, on both sides.

Keep the area from the eyebrow ends to the hair line clean and clear

head and face is slowly convalescing at his home here.

Miss Dorothy Reynolds has returned from Millville where she has been visiting friends.

Robert Forman, who has not been in the best of health recently, has so far recovered as to be about his duties again.

Our school which will again be under the management of our former teacher, Miss Annie McKeen, of Keswick, will not reopen until March 1st.

Mr. and Mrs. J. M. Elliott spent the week-end in Millville.

Ralph and Jennie Forman, who have been visiting relatives here have returned to Somerville, Mass. Clarence Webb who had the misfortune to cut his hand quite badly, while working in the lumber woods is still unable to be about his work.

of hair. Comb it back from the hairline into a curve line like the upper half of a question mark and see the change.

Another contribution to facial contour is keeping the hair thinned out well so that the skull outline is marked. Busy, cluttery is the face in front of that thick, uncut underbrush growth.

TO ERECT SIGN

Shute and Company were granted permission to erect a neon sign in front of their store on Queen Street, at a special meeting of the Fredericton City Council yesterday afternoon in City Hall. The application was accepted on motion of Alderman F. S. Mundle, seconded by Alderman Ray T. Forbes.

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