

Wait, Mother—Ask Your Doctor First



Never Give Your Children Unknown "Bargain" Remedies To Take—Unless You Ask Your Doctor. Unknowingly You May Be Risking Their Health—Just To Save A Few Pennies

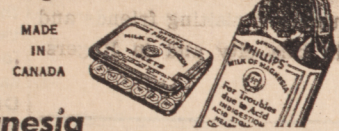
A MOTHER may save a few pennies giving her children unknown, unproved preparations. But the life of a child is precious beyond pennies. So—ask your doctor before you give any remedy you don't know all about.

When giving the common children's remedy, Milk of Magnesia, never ask for "Milk of Magnesia" alone—but always ask for "Phillips'."

Because for three generations Phillips' has been favored by many physicians as a standard, reliable and proved preparation—marvelously gentle for youngsters.

Many children like Phillips' in the newer form—tiny peppermint-flavored tablets that chew like candy. Each tablet contains the equivalent of one teaspoonful of the liquid Phillips', and a big box costs but 25¢ at your drug store.

A bottle of Phillips' Liquid Milk of Magnesia costs but 25¢. So—it is a fact that anyone can afford the genuine. Careful mothers ask for it by its full name "Phillips' Milk of Magnesia."



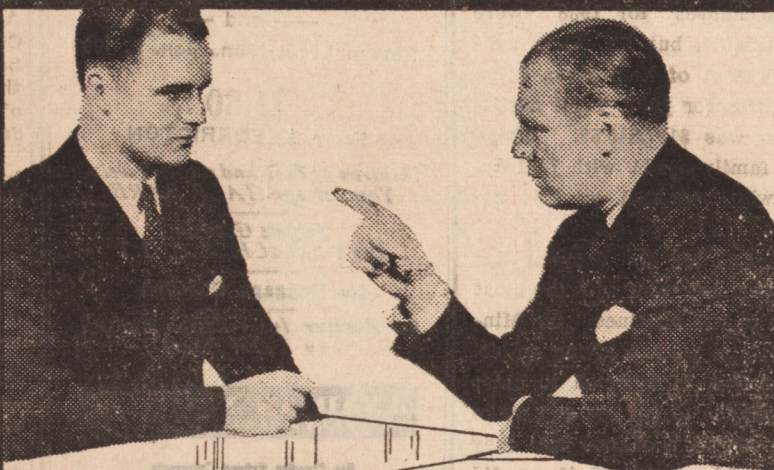
"PHILLIPS' Milk of Magnesia"

"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 cooperate. 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!

Imperial Tobacco Company of Canada, Limited



Quality and Mildness
Turret
CIGARETTES

PLAIN or CORK TIP

For roll-your-owners we suggest Turret Fine Cut

Tested and Varied Recipes

REFRIGERATOR MEAT LOAF

1 1-4 tablespoons granulated gelatin
1-3 cup cold water
3 cups ground cooked meat
1 cup chopped sweet pickles
1/2 cup milk
1 1/2 teaspoons salt
1 1/2 teaspoons dry mustard
2 tablespoons vinegar from pickles
1-3 cup ketchup
1 1/2 teaspoons grated onion
1 1/2 teaspoons Worcestershire sauce
Sprinkle gelatin over cold water, dissolve over boiling water. Mix other ingredients, add gelatin, and pack into greased loaf tin. Chill until firm. Unmold. Serves four to six.

TEA TRIANGLES

Make one cup rich biscuit dough. Roll into oblong, cut into 2 1/2 inch squares. Mix three tablespoons peanut butter with three tablespoons orange marmalade. Put spoonful on each square. Fold into triangles. Press edges together with times of fork. Bake in hot oven (400 degrees Fahrenheit) 15 minutes. While warm, spread with confectioner's sugar frosting. Makes eight.

CHOCOLATE CRUMB COOKIES

2 squares unsweetened chocolate

1 1-3 cups (1 can sweetened condensed milk
1 cup toasted bread crumbs
Few grains salt
1-2 cup walnut or pecan meats
24 walnut or pecan halves
Melt chocolate in top of double boiler. Add sweetened condensed milk and stir over boiling water five minutes or until mixture thickens. Add toasted bread crumbs, salt and nut meats, which have been chopped. Blend thoroughly. Drop by spoonfuls on buttered baking sheet. Press half a nut meat into each cookie. Bake at 350 degrees Fahrenheit ten minutes. Remove from pan at once.

CHOCOLATE SYRUP

(Base for chocolate drinks)

5 squares unsweetened chocolate
1 cup sugar
2-3 cup hot water
2 egg yolks, slightly beaten
Melt chocolate over hot water, cool to lukewarm. Add sugar to water, stirring until sugar is dissolved, cool to lukewarm. Add syrup to egg yolks, about 1-4 at a time, beating well after each addition. Add chocolate in the same way. Then continue beating mixture one minute or until slightly thickened. Turn into jar, cover tightly, and place in refrigerator. Syrup can be kept several days. Use two tablespoons chocolate syrup for one cup milk. Makes two cups syrup.

SANDWICH FILLINGS

Chopped chicken or ham with celery and mayonnaise
Chopped roast meat with green pepper or sweet pickle
Sliced or chopped tongue with minced cabbage or watercress and mayonnaise
Hard cooked egg (chopped or sliced), chopped bacon or shredded dried beef, minced celery, mayonnaise
Ground raw carrot, chopped cabbage, vinegar, sugar.

RIPE OLIVE SNACK

1 cup whole ripe olives
1 cup diced American cheese (quick-melting type).
1/2 cup cream or milk
1-3 cup canned cut pimento
1 cup tomato puree or sauce
1 teaspoon chili powder
4 slices buttered toast
Cut olives from pits in large slices. Combine cheese and cream or milk in top of double boiler and heat until cheese is melted. Remove from fire, add olives and pimento and stir to blend. Combine puree and chili powder and heat to boiling. Dip toast into puree, place on serving plate and cover generously with olive-cheese mixture. Top with a spoonful of puree.

COMBINATION CHICKEN SALAD

1 cup cucumber, diced
1 cup cold left-over chicken, diced
1 cup cold cooked peas
1 cup walnut meats, finely chopped
1 cup mayonnaise
Combine ingredients. Chill. Serve on lettuce leaves with whole walnuts and additional mayonnaise. Serves eight.

GINGER CAKE

4 tablespoons shortening
1-2 cup sugar
1 egg
1/2 cup milk
1/2 cup molasses
1 teaspoon cinnamon
1 teaspoon ginger
1-2 teaspoon salt
1-2 teaspoon soda
1 1/4 cup flour
Cream the shortening and sugar together, add the well beaten egg. Mix the milk and molasses, and add alternately with the remaining ingredients which have been mixed and sifted together. Bake in a moderate oven (350 degrees Fahrenheit) for thirty minutes. Frost with a thin white confectioner's sugar frosting.

LIME MARSHMALLOW MERINGUE

1-4 pound marshmallows
1 tablespoon and one teaspoon lime juice
Few drops green coloring
2 egg whites
1-4 cup granulated sugar
1-4 teaspoon salt
Lime flavored cream filling
Baked pastry shell
Place marshmallows and one tablespoon lime juice in saucepan. Heat over very low heat until marshmallows are about half melted. Remove from heat and

Items of Interest to Women

Gathered From Here And There

How About Your New Year Resolutions - Try These!

TIMELY TIPS

When pressing your clothes, never rest the iron on the right side of your material, as this will cause a shine. Most pressing is done on the wrong side. If it is necessary to press the right side always cover with a pressing cloth. Be sure your iron is not too hot when you start to press a dress. There are few marks harder to remove from a garment than scorch, aside from the fact that it weakens your material. Heavy materials can stand a hotter iron than thin. Rayon materials should be pressed with a warm iron.

Pickled beets added to lemon gelatin make a good salad when topped with mayonnaise or salad dressing. Chopped celery or cabbage can also be added.

For a top floor guest room with a homey atmosphere, jonquil yellow walls surround a deep brown floor. Pale green enamel is used for dressing table and beds, banded with a slightly deeper jade green. The inside surfaces of the built-in book case are Nile green.

A sewing cabinet is enameled jonquil yellow and a wing chair is upholstered with green chintz patterned with coral. The glass curtains at the windows have narrow green valances, and a coral toned spread covers the bed.

If you have a colonial mahogany furniture and a green figured rug—have the walls done in peach, cover the sofa in brown, make one chair cover in green and two of them in rust.

Continue folding until marshmallows have formed a smooth, fluffy mass. Add coloring. Cool. Beat egg whites until they hold a peak, then add sugar slowly and continue beating until meringue is stiff and smooth. Add salt and remaining lime juice. Fold meringue into softened marshmallows, spread in swirls over lime-filled pastry shell. Place under a very hot broiler flame and brown lightly for about one half minute. Serve when desired. Makes enough for nine-inch pie.

CINNAMON CRISPS

1-3 cup butter
2-3 cup sugar
1-3 cup milk
1/2 cup flour
1 teaspoon baking powder
1 teaspoon cinnamon
Cream the butter and sugar together. Sift the dry ingredients and add alternately with the milk, using more flour if necessary to make a stiff dough. Roll on a floured board and cut in two inch squares. Bake on greased cookie sheets in a moderate oven (350 degrees Fahrenheit) about ten minutes.

RANGER COOKIES

1/2 cup melted butter
1/2 cup white sugar
1/2 cup brown sugar
1 egg, beaten
1 cup flour
1 cup quick-cooking oats
1 cup Rice Krispies
1/2 cup coconut
1/2 teaspoon vanilla
1/2 teaspoon soda
1-4 teaspoon baking powder
1-4 teaspoon salt
Cream the butter and sugar. Add the egg, well beaten, vanilla, and all the other dry ingredients. Make balls a little smaller than a walnut and press two ways with a fork. Bake in a moderate oven 350 degrees Fahrenheit. Make about three dozen cookies.

DR. G. R. LISTER

-:- Dentist -:-

Burchill-Wilkinson Building
QUEEN STREET -:- Below Regent

"Resolved:—

What—you haven't been able to make up your mind about your New Year resolutions yet?

Then, why not run your eye down the suggested reforms below in your proper category, and take your pick! But remember—honesty is the best policy, especially when dealing with your own analysis and no fair blue-penciling the other fellow's!

FOR MEN ONLY:

Resolve to remember that women are people; that your wife has the same urges and appreciations as you have yourself. She enjoys going out and contacting other people as much as you do. Praise is just as heart-warming, and criticism as chilling.

She has, or had, until you dampened them, ambitions that seemed to her as absorbing as yours do to you. And she probably does not enjoy the monotonous chores and chafing ties of domesticity any more than you do—she is just more patient and tactful about it.

Resolve—to give women as fair play as you accord men.

Don't tell lies either to your wife or your sweetheart, if you are single, to win her fancy, or deceive her to attain some petty gain of your own. Treat your marriage as a partnership as inviolable as your business connections.

Resolve—neither to hold the centre of the stage when out in company with expositions of your opinions or by horse-play that none but the witless appreciate. On the other hand, don't be one of those guests present in body only—try to contribute some meed of entertainment to the other guests or the hosts.

Resolve—to put into your work more than eight hours of presence in return for your salary.

Remember that your life is passing, as well as the boss' time, and try to get something of knowledge, experience or satisfaction out of it.

But don't err on the other side and spend every waking moment intent on accumulating money or power or fame until you have forgotten that there are other purposes in life and have become a "very dull boy".

FOR WOMEN:

Based on men's complaints:
Resolve: that the house was tended as a comfortable haven for the family, rather than a showplace of your artistic ability or your superlative neatness. That a soft word and a soft pillow at home have served as tighter domestic ties than any sworn vows or feelings of duty.

Resolve—that children do grow up and develop intelligence almost as good as your own—or even better.

Don't try to hamper them with too many admonitions or advice or discouraging recitals of past experiences.

Every case and every life is different, and everyone has the right to live his own, happily or otherwise.

Resolve—to have faith in your husband. He probably doesn't mean a word of flattering speech he just made to that woman, and no doubt is working those nights that he stays out. And if he isn't jealous reproach won't chain him to the hearthstone.

Try the sugared approach—and you'll learn the majority of times that he really is innocent of misdemeanor.

Resolve: to let him tell the story in his own way without help or hindrance; try to be within ten minutes of the appointed hour for an appointment; try not to be "catty", slighting remarks often have a boomerang quality; treat your husband with the same courtesy and consideration you used to snare his fancy, both in your dress, word and action.

FOR YOUTH:

Resolve: that parents are not all superannuated fogies. That perhaps they can still teach you a thing or two that you have missed.

That you cannot acquire sophistication overnight through a new hair comb or gown or acquired mannerism. It is not a surface glow, but the result of layer after layer of knowledge, experience and intelligent selection... so be your own natural self meanwhile.

Resolve: to take an active interest in something more lasting and worthwhile than the latest swing music or the latest jitterbug act. To do a little discriminate browsing into literature, world affairs art and community interests.

You may surprise yourself by enjoying them!

SPECIALS

Domestic Shortening 2 lbs. 25c.
4 Dreadnaught Toilet Paper 25c.
Super Suds Large and Small 21c

MacFarlanes

Cor. Albert and Regent Streets
Phone 453-11

A Happy and Prosperous New Year

Mill's Shop

Phone 960 (E. Dobbelssteyn)
Corner King and Regent

Fine Shoe Repairing

ROY C. SMITH

Ladies' Overshoes

For Sale — 98c

93 Westmorland St., Fredericton

ANNE TODD

Pastry Shop

610 Queen St. — Phone 260-1

WAVERLY HOTEL

Telephone in Every Room

PRIVATE BATHS

H. E. Dewar & Son



Be Wise
in your day
and—
smoke

WHITE OWL

Cigars

5¢

IN TWO SHAPES
INVINCIBLE
and STREAMLINE