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The NEW Columbia designs—simple and quietly elegant—fit harmoniously into any surroundings. Here is grace of line

AGIC Of Interest to Women

Common Things

Carefully Prepared
Common foods are often so care lessly prepared that they are offensive on a table where better things are expected of an ordinary intelligent cook. Take apple sauce, for instance, it is apt to be lumpy, watery, badly avored and inexcusably full of amall seed cores. If it is flavored at all, with cinnamon or nutmeg, it is usually over-flavored until it had a medicinal taste that is most unpleasant. It requires a little more trouble to prepare food well, but it pays in the end. Try the following ways and see if these common foods cannot be made real luxuries.

New England Apple Sauce:
Quarter, core very carefully, pare and slice the apples into the sauce-pan. Put all parings into another saucepan and cover them with a pint and a half of water. Boil and cook until the peelings are soft. Then strain the liquid through cheese-cloth spread over the sieve and pour it into the apples and cook gently to a desired thickness. This makes a perfect sauce that is as smooth as velvet—rich with all the flavor the apples has been used. If a dark sauce is desired, cider may be used instead of the apple sugar should be used for sweetening. This gives a reddish cast to the apples.

Cranberry Sauce.

Rinse a quart of firm, large cranberries and and them, large cranberries and and them, large cranberries and must be made and and the proposition of the apple sugar should be used for sweetening. This gives a reddish cast to the apples.

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used for sweetening. This gives a reddish cast to the apples.

Cranberry Sauce.

Rinse a quart of firm, large cranberries and put them into a sauce-pan with clear, cold water to cover. Stew gently until the berries are all broken and soft. Then strain them, mashing the pulp through the sieve, clude them from the average hor mashing the pulp through the sieve, clude them from the average hor mashing the pulp through the sieve, clude them from the average hor manifold the sauce about two small or one and a half large cupfuls of sugar. Cook the mixture gently until the sauce is thick, turn it into a wet mould and set it to cool. This will make a thick, rica sauce that will grow firm a bit as it cools. It is more economical to sweeten after straining, e-pecially if the pulp is not wanted for a pie.

This is to be used for a sauce for meat or croquettes. Take a can of tomatoes and add the same amount of water. Pour the miyture into a stewpan, with a large sliced onlon, a half bud of garlic, some coopped captured and any steak or other bones that have no fat. Heat these ingredient days covered so that they days overed so that they do not from the acceptance of the place of the cook in any manner desired. After being thus carefully prepared, and parsley, a small piece of bacon, a sliced leek, a small turnip and a diced potato, a red pepper seeded and chopped and any steak or other bones that have no fat. Heat these ingredient cooks and a great delicacy when they can be gotten, but they must be ordered by a strain carefully. Add pepper seeded and of time, for they are not in these modern days, a marketable proval. Lamb sweetbreads are cooked in the end of time of the place of the p



Perfect

in tone

and design!

and beauty of cabinet work that you will delight in for years to come. Add to these, such improvements as an automatic start—the motor starts when the tone arm is moved over so place the needle on the record—and an automatic stop which needs no setting whatever—a new one hand top and prices just about half of what they would have been a few years ago.

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Columbias are priced at \$62.50, \$95.00, \$125.00, \$150.00, \$175.00, \$200.00 and \$225.00.

carefully Prepared spoonful of curry powder, and thicken to toe consistency of cold honey, with butter and flour rubbed to a

thicken it with browned flour made Pour the gravy around the breads and garnish them with toast sippets and

Canadian mothers **Declare Vicks**

Wonderful for **Cold Troubles**

N the columns adjoining are given the actual experiences of a number of New Brunswick families who have ad-opted the use of Vicks VapoRub since it was introduced here last winter.

Though new here, Vieks is eld in the States, where over 17 million jars are used yearly—for croup, children's colds, babies' colds, adults' colds, catarrh, sore, throat, tronchitis and all

A VAPOR LAMP IN SALVE FORM Vicks is an ingenious combination in salve form, of the world's best remedies or congestion and retion. It contains Camphor, Menthel, Eucalyptus thyme Oil of Turpen tine and other volatile alls, which are reasonable when the salve is acted upon by the heat of the body. These vapors are taken with each breath into the nose, throat and lungs, clearing the passages, loosening phles and relieving conception.

At the same time, the application acts like a liniment, poultice or plaster, drawing the blood away from the congested parts and relieving that soreness and tightness.

Double Direct Action Brings Quick Results This treatment often gives amazingly quick results. Colds vanish over night. Croup is relieved inside of fifteen minutes. Or one application at bed-time may keep croup away altogether. For deep chet colds, bordering on homohists or pneumonia, it is unexcelled. Melted in a spoon and inhaled Vicks clears the head instantly. Fine for natal catarrh and counts hereathing at night. outh-breathing at night.

wouth-breathing at night.

Vicks is especially favored in homes where there are young children. Its use does away with dosing for colds—saves their delicate stomachs It is not necessary, as with vapor lamps to close the windows at night.

Vicks is equally good for exts, burns, sores, bruises, bits stings and sam itemurgs. Thus it is the an in the VapoRub at VapoRub at the vapoRu

OVER 17 MILLION JARS USED YEARLY

SWEETBREADS IN RAMEKINS

Dice the prepared sweetbreads. Add a half cupful of dry crumbs, pep-

per, salt, a level half teaspoonful of sugar, the juice of an onion, a teaspoonful of chopped white celery

een peeled cut fine and sauted in butter, a small beaten egg and a tablespoonful of soft butter. Fill

outtered ramekins with the mixture,

lightly, but do not nack it down, then

add a tablespoonful of sweet cream to each ramekin. Cook the sweetbreads to the oven about 25 minutes.

Cover them a few minutes if they are inclined to brown to quickly. SWEETBREAD AND CHICKEN A LA POULETTE.

Cut up sweetbreads very fine then

mix them with a cupful and a half of finely-minced, cold-boiled chicken.

Dust them with pepper, salt, a little paprika and a little bit of fresh celery sait. Make an old-fashioned

cream sauce in the following way: Melt two ounces of butter in a small sauce-nan, then dredge in a tablespoon it is smooth. Add slowly, a small

ccpful of cream. Let these ingredients simmer, gently stirring them



Mrs. Joseph Hebert of Gulager St., Shedise, N. B. says: "When we were all sick with grippe we used Vicks VapoRub and found it very good in every way." I will never go without Vicks is my home."

CATARRH

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f you prefer to test Vicks before purchasing, elip this coupo mail it to the Vick Chemical Co., 344 St. Paul St. W., Montre V. Q; and a free test size package will be sent you promptly.

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Add to Carnation a little more than an equal part of water and you have milk of natural consistency, for all milk uses. Carnation Milk is convenient and economical. Order from your grocer several tall (16 oz.) cans or a case of 48

The Carnation Recipe Book contains many a good recipe such as below. Write for a copy.







then remove them from the fire and add to them a teaspoonful of onion juice and a tablespoonful of carefully Wyers Brook
School Report

Current Acco

THE PROVINCIAL BANK O

Newsy Notes of Town and Happenings Gathered by Graph

t Groton, South Dakots, Feb. 18th he home of her granddaughter W. E. Blair, Jane A. Cumming,

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