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gaps.

FAT MORE FISH

it is necessary for the average housewife butter, add two tablespoons of flour and to give careful thought to providing for stir until the lumps dissappear. Pour on her table. The articles procured must most only be reasonably cheap, but they stantly. Add salt and pepper, and cook must be palatable and nourishing. until it thickens.
As fish meets these requirements, attendary. White Fish San

flour and pepper them, then lay in slices of fish—cod and haddock are specially suitable—the fish is also floured and peppered. Continue to put in alternate

peppered. Continue to put in alternate layers of the fish and potatoes and then pour over it enough boiling water almost to cover the mixture. Dip a few crackers in cold water and lay over the top of the chowder, then cover the kettle close, boil for three quarters of an hour. Just before serving add a cup of milk.

Fish in vinegar. Fish, especially oily fish, are very palatable cooked in vinegar. Prepare the fish for the pan, place in a granite baker with water to half cover, and add a cup of vinegar, some small red peppercorns, salt and a bay leaf. Cook in the oven until done. About one hour for a four pound fish is the time required. Any fish can be cooked this way and will be good for eating either hot or cold.

Some Sauces for Fish

For Salmoh. Thicken one cup of boiling milk with one teaspoon of cornstarch.

season with sait, cayenne, and one table-spoon of tomato Sauce. Stew together half a carrof tomatoes, half an onion mineed, and three peppers, for three minutes.

Tomato Sauce Stew together half a carrof tomatoes, half an onion mineed, and three peppers, for three minutes.

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iping tablespoon of nour mate it thickens

Cream Sauce. Melt two tabl

it on a hot dish. Serve with melted butter, parsley, caper, egg., or anchovy sauce. Water in which fish is boiled should not be thrown away, for it can infected material. The disease, notwith was one of a company detailed off to take be used as stock for soups, fish sauces and stews.

Baking. Clean the fish, remove the eyes if the head is left on, rub with salt, fill with dressing and sew the edges to-like the standing these precautions, may become a barn and stews.

Was one of a company detailed off to take a bit of a farm, where there were three a bit of a farm, where there were three archives of Newfoundlaud codfish machine guns in charge of twelve Garmans. We stormed the place, killed the crop and from the day the first seedlings appear above the ground. The diseased the farm to make sure no spies were left plants generally show seed leaves either the company detailed off to take a bit of a farm, where there were three abit of a farm, where there were three a bit of a farm, where there were three as the company detailed off to take a bit of a farm, where there were three archives and the prices of Newfoundlaud codfish machine guns in charge of twelve Garmans. We stormed the place, killed the Germans and as I was roaming around the farm to make sure no spies were left plants generally show seed leaves either the company detailed off to take a bit of a farm, where there were three archives and the prices of Newfoundlaud codfish machine guns in charge of twelve Garmans and the highest in a generation.

Best fish grades of fish now sell at \$1.50 and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spies were left and the farm to make sure no spie eyes if the head is left on, rub with salt, fill with dressing and sew the edges to gether. Cut gashes on each side of the back-bone and insert narrow strips of salt pork. Place on a greased fish-sheet or something to raise it from the bottom of the pan. Sprinkle with pepper and dredge with flour. Place around the fish dredge with flour in the door by the neck. His neck was as the farm to make sure no spies were left a quintal (112 pounds). Although freight rates to southern European countries have to a minimum of 60 cents a quintal time from a minimum of \$7 at the farm to make sure no spies were left a quintal (112 pounds). Although freight rates to southern European countries have to a minimum of 60 cents a quintal time from a minimum of \$7 at the farm to make sure no spies were left a quintal (112 pounds). Although freight rates to southern European countries have to a minimum of 60 cents a quintal time from a minimum of \$7 at the farm to make sure no spies were left and creeping quietly rates to southern European countries have to a war a Canadian officer hanging up on the door by the neck. His neck was as the farm to make sure no spies were left and creeping quietly rates to southern European countries have to a war a Canadian officer hanging up on the door by the neck. His neck was as the farm to make sure no spies were left and creeping quietly rates to southern European countries have to a minimum of 60 cents a quintal (112 pounds). Although rates to southern European countries have to a minimum of 60 cents a quintal (112 pounds).

Broiling. Clean the fish and remove the head and tail; if the fish is large remove the backbone also, if very large cut into steaks. Rub with butter then salt and pepper. Grease the boiler and searthe sish first on one side and then on the other. When cooked the fish separates easily from the bone. Season, garnish, and serve.

Chewders. Fry out some slices of salt pork, cut in small pieces and remove the scraps; a deep kettle should be used. Lay some slices of potatoes on the fat, flour and pepper them, then lay in slices

BIG WORLD CROPS

Large world crops of corn, oats, potatoes

ing milk with one teaspoon of cornstarch and one tablespoon of butter rubbed together. Add liquor from the salmon and potatoes, 719,000,000 bushels, 112.4 per

BUT SURE AS DEATH. - SAYS HARRY LAUDER

Harry Lauder—the man whose warbroken heart is veiled by the sunny smile
and merry jocular voice that have made
whole continents laugh—brought the atwhole continents laugh—brought the atwhole windsor

The Windsor

"As I stand here," he went on, mounted
whalf was that everybody could get a
many clear

nation " had subdued, Harry Lauder added \$1. This oil can be exported only through with emphasis: "The world is on fire the agency of firms in the United States been called to put it out. We must not teed by the Governments of those count

is appreciated.

in 3 Years

With war-time prices so terribly

high for nearly every article of

food, it must be a particular satisfaction

to those who love good coffee to know

that there has been no advance in the

price of Red Rose Coffee for three years-

and the great increase in the sale of Red

Rose Coffee this year shows that the price

People everywhere seem to be using much

Red Rose Tea is économical on account

of its superior quality-but Red Rose

Coffee is economical both on account of

its quality and price, a combination hard

Red Rose Coffee

more coffee than they did before.

to maintain in war-time.

PRICE OF CODFISH SOARING

dredge with flour. Place around the fish small pieces of salt pork. Bake in a hot oven for about one hour for a four pound fish. Baste often. Serve with drawn butter or egg sauce.

Broiling. Clean the fish and remove the beddendard tail; if the fish is large re-

and merry jocular voice that have made As fish meets these, requirements, attention is called to it as one of the article that should daily have an important place of a pint of fish stock and quarter of a pint of milk and a slice of onion, on the bill of fare. Aside from the econ, omical point of view it is now a patriotic duty for his households to set more fish and less meat. Canadians, consume the entry nine pounds of fish per head of population in a year. The normal consume fixenest pounds of fish per head of population in a year. The normal consume fixenest pounds of the bill of care with the boiled stock and milk. Stir the whole of meat is out of all proportion to food value of fish. In time of war it is Canadian's duty to define turnout, in view of the demands of the armies upon her supplies of food fish obtains a ble in Canadian's upon the supplies of food fish obtains a ble in Canadian's warring the country in the time of near it is considerable to the near the n

AMTHRACNOSE, A DESTRICTIVE DISCASE OF BRANS AMP DISCASE OF BRANS AMP LOSS OF BRANS A

with the outbreak in the capital of the Rand, but only on receiving word from the Reform Leaders. They gave him an undated letter, which justified the resolu-

to help the Food Controller in St.

Andrews is making arrangements to ensure an abundant and constant supply of fish for all who desire it. There is no sacrifice involved in the substitution of the substitu



Dear Mary:-

I've just finished "putting down" my new linoleums and mattings. How neat and clean my kitchen looks! How cool my bedrooms are and how easy to sweep and keep tidy!

My "girl" just sings as she works. She was getting cross before. I don't blame her. I ought to have been considerate of her surroundings as well as my own.

When you come over and see how refreshed my whole home is since I've fixed the floors, you too will get some new linoleum and matting.

Come over—HELEN.

P.S. You get yours where I got mine-from

BUCHANAN & CO. Water Street St. Stephen

TRY ATHE OVER

THE NEW TEN CENT CIGAR FOR FIVE CENTS