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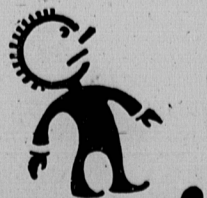
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NEWSY FARM NOTES

By Agricola

"Be not the first to cast the old aside, Nor yet the last by whom the new is tried."

The poet—I have forgotten his name, but the rhyme reads like Pope—enjoins us to go easy on changes, and in general it is good advice. However, this year we are not ploughing in our potatoes but rigging them in with a hiller, and the method has several advantages and one or two disadvantages, according to weather conditions and the character of the soil.

The land in this neighborhood is a light sandy loam, deficient in organic matter and consequently not retaining moisture. Under such conditions ploughing in the sets and following this up by what I may call level cultivation will conserve the moisture; and so for some years this has been our practice. But the organic matter has so increased in the soil that this year by way of experiment we have "cast the old aside."

If we get a reasonable amount of rain, then the experiment will be successful; for it must not be forgotten that the ridge system allows more surface for evaporation, and is therefore more adapted to the heavier lands in the southern parts of the Island. Another advantage shows up at digging time; the potatoes are at ground level and the digger unearths them with less injury to the tubers. And lastly the slope of the ridge is an additional protection against the tubers being affected by the fallen spores of late blight. They are more likely to be washed down the sharp slope by rains whereas in the more level cultivation they lodge on the top of the flattened ridge, and find access to the tubers.

In this connection it may be of value to call attention to Prof. R. R. Hurst's excellent bulletin on "Late Blight," which every potato-grower should keep handy for reference. It may be had gratuitously from the Publications Department, Ottawa.

The World's Worst Weed

Sombody with an ear attuned to apt alliteration has stigmatized the sow-thistle as the "world's worst weed." He is right. Couch grass is bad and so is Canada thistle, but sow thistle has them beaten to a frazzle (whatever that is). I have read that in a great many instances farmers in the Eastern United States have been obliged to abandon farms infested with this weed, and it is becoming a menace to the Canadian West.

Last year I was from home all summer, and sow-thistle invaded the vegetable garden. Finding a good mellow soil, and having the right of way it proceeded to make the most of it. In the fall the garden was manured and ploughed; this spring it was well harrowed. The harrowing dragged out what couch grass there was, and a little of the sow-thistle, but not much. The root, unlike couch, is brittle, and the harrowing only broke it up and dispersed it. Every piece made a new plant. When growth commenced it was right on deck. I got out the wheel hoe, and, as I thought, discouraged it pretty well. In three days it was as bad as before. Although the area is fairly large I wheel hoed it again—one man with a wheel hoe will do the work of three men with ordinary hoes at certain seasons of the year. This time it was rather more discouraged. As it was necessary to get in peas, spinach, kohlrabi, and some other early stuff, I assembled the drill and went ahead. Both the vegetables and sow-thistle came up but as the vegetables are in lines, and the wheel hoe will work to within an eighth of an inch of the line, there should be little difficulty in keeping the enemy in check provided we don't have a spell of rainy weather when the hoe cannot be used. The idea is that when the top of the thistle is persistently cut off the root will gradually exhaust itself trying to produce a new one; a sort of vegetable reductio ad absurdum.

This procedure cannot be extensively applied to farming, but still there are lessons to be learned from the invasion of the garden. The root crops come nearest to these conditions and offer the best opportunity for clearing the land by scuffer and hoe. Persistence, above all things, is needed here.

The real trouble commences when grain is sown in land infested with sow-thistle. In the Canadian West where rotation of crops has been little practiced, and wheat grown, year after year, the weed has everything in its favor and has become most pernicious. It ripens its seed ahead of the grain, and so pollutes the whole neighborhood, just as it does here. The remedy used there is bare fallow, "keeping the soil black," and this implies plenty of time and power, and also the loss of a year's crop. It used to be the custom here, to

take two crops of oats off the one field, sowing the hayseed with the second year's grain. It was a bad custom, because if the first crop contained sow-thistle, the second would have still more, seeing that the soil was mellow, and the root-stocks were broken into "cuttings" by the plow. Another point which I cannot recall to have seen in print, is that the hay seed is smothered out by the weed; last year I particularly examined the clover in such a field after the crop was off and found that the plants near where sow-thistle had been growing, had leaves only one-eighth of an inch in diameter, whereas those at a little distance were fully developed and of the usual size.

As this weed prefers an open well-worked soil, it is evident that the consolidation of the soil, by the trampling of stock on pasture will tend to keep it down. It is possible that the leaves may be eaten by some kinds of stock in which case the growth will be further weakened. Small patches may be dug out at this stage.

Kleinia articulata

When I was a school-boy I spent some of my "pocket-money" in buying plants from a companion whose father had a glass-house—a greenhouse we called it. One such plant was purchased under the name of "Candle Aloe." It was evidently no aloe, but it truly resembled the old-fashioned "dip" candle, except in color, which was a very pale green. The stem was about the length of a man's finger and as each season's growth was articulated to the summit of the plant, it came to resemble a string of pale green sausages, and I suppose "its ugliness was its beauty." I had often wondered what its scientific name was, and early this year, though late in the day metaphorically, I made an effort to find out. Suspecting it to be a South African plant I wrote to the Botanical Gardens at Cape Town, enclosing a sketch, as nearly as I could remember it. On the 18th of March I had a reply from Prof. Steytler, the Secretary, saying "Your plant is Kleinia articulata Haw., a native of the Karoo" and adding, with that kindness which seems inseparable from the profession of gardening, "I thought you would like a cutting so I am enclosing one." There were two cuttings, lapped in cotton wool, and they had been travelling since Feb. 13th. It was a very cold time, but I started the cuttings, and now they are in flower bud, and evidently belong to the order Compositae. The leaves came out in a spiral arrangement on the sides of the new "candle," and by a sort of evolution, the earliest are narrowly spatulate, each successive leaf being wider and more pointed, then more sagittate, till the topmost leaves are rhomboidal with two long auricles or lobes, and quite a model for the classic sculptor. This plant is one of the few which will enjoy two summers in one year.

BEDEQUE

The Young Peoples Society of the United Church at Centreville, Bedeque, held their meeting in the vestry on May 21st. The president presided. Plans were made for a social evening to be held at the vestry on May 28th. A very large crowd of young people attended to share in a very successful meeting. This society is making rapid progress and is under the leadership of Rev. Mr. A. J. Reynolds.

Mr. Lloyd Bell, Searletown, was a recent visitor to Centreville Bedeque.

Congratulations are extended to Mr. and Mrs. Ulric Dawson, of Centreville Bedeque, on the arrival of a lovely baby girl, on Sunday, May 25.

Mr. and Mrs. Calvin Leard and Miss Jean McKay, Centreville Bedeque, attended the show "Gold Diggers of Broadway," shown in the Capital Theatre at Summerside.

Miss Annie Bradshaw, Middletown spent the week end in Augustine Cove.

The Centreville Bedeque School is rapidly progressing under the capable management of Miss Martha Robertson.

Mr. and Mrs. Tinson Newsome, Centreville, Bedeque, were among the visitors to Summerside this week

The children of North Bedeque,

Fernwood and Central Bedeque and Chelton School districts met at Centreville Bedeque School on May 27, for their second toxine treatment, first treatment being on May 6th. Dr. A. D. Sharpe, Bedeque, assisted by Miss Zinck, Red Cross Nurse and Miss MacNeill of Summerside, did the inoculating. It will be necessary for one more treatment on June 16, before the children will be immune from diptheria.

Mr. Wilfred J. MacCardle, graduate of the Saint Dunstan's University, received his diploma on Tuesday afternoon last. Congratulations are extended to Mr. MacCardle on his success.

Miss Helen Ramsay, Fernwood, spent the week end with her parents in Malpeque.

Mr. and Mrs. Fred Moyses, Central Bedeque were visitors to Tryon on Thursday. While there they attended the play "Eyes of Love," in the Tryon Hall, presented by the Cavendish Dramatic Club.

Congratulations are extended to Miss Blanche Melvor, of Kinkora, on being the recipient of a first year certificate at the Prince of Wales College.

Miss Margaret Curley, Freetown, spent last week end in Central Bedeque, the guest of her sister Mrs. Fred McCabe.

Mr. and Mrs. Ralph Callbeck, Central Bedeque attended the play, "Eyes of Love," in the Tryon Hall, presented by the Cavendish players.

Mr. Bill Lea and Mr. Gordon Toombs, of Messrs. R. T. Holman and Co Ltd., Summerside, were out to the Dunk River on a fishing trip on Saturday. They reported that the fish were not very plentiful.

Messrs. Leonard Cullen, Harold Harrington and Miss Mildred Harrington, of Hope River, motored to Kinkora, on Sunday, May 11th, to attend the funeral of the late Amos Duffy.

Mr. John Stuart, Central Bedeque, has purchased a new car.

Mrs. Arthur Wright, Centreville, Bedeque, spent the week end in Augustine Cove, the guest of her daughter, Mrs. Harold Howatt.

Mr. Austin Murphy, Chelton, who for the past year has been attending Saint Dunstan's University, received his diploma on Tuesday afternoon. Congratulations are extended to Mr. Murphy.

Miss Mary Duffy has returned to St. Mary's Road, after attending the funeral of her brother, at Kinkora.

The people of Kinkora and the surrounding districts express much sympathy to Mrs. James Duffy and family of Kinkora, in the sad death of their son and brother, Amos Duffy who was killed in Millinocket, Maine, in a car accident, on Sunday evening May 4th.

Congratulations are extended to Mr. and Mrs. James Clark, of North Bedeque, on the arrival of a daughter on Sunday, May 28th, in Prince County Hospital.

Bros. J. A. Jardine, Grand Scribe and G. E. Huestis, Grand Worthy Patriarch of the Grand Division of Prince Edward Island, accompanied by Bros. Ralph McCaul and Earle MacMurdo of the Excelsior Division, Wilmot Valley, paid a fraternal visit to Diamond of Desert Division Georgetown, on Wednesday, May 27; They report the above division is making rapid progress. Mr. Guy McCaul, Wilmot Valley, accompanied this party to Georgetown.—E.

PIE CRUSTS

We have almost lost our grandmothers' ideals of what a pie crust should be, that is, that it should be a dainty and highly palatable thing of itself. If any but fats of the highest grade are used in making the pie crusts, the toasted flour of the crust which gives the predominating flavor will have its flavor neutralized or lost. Expert pastry-makers, when compounding large quantities of pastry dough, often use three sorts of fats, in which case one flavors the other. The expert cook understands this fact of one fat flavoring another, and uses it to advantage in various types of cookery. The housewife can always use a bit of fine butter, with pure lard, in making a pie crust, perhaps making it first with the lard and then buttering the rolled-out paste, folding it and rolling it out again.

For one small pie sift one cup of flour on a bread board, chop into this one tablespoon at a time—three tablespoons of shortening or more if you want a shorter crust. Gather the whole up in a pile in which you can make a little crater, or a cup of the

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| Aylmer Golden Wax Beans | Per tin | 18c | Medium tin |
| Clark's Pork and Beans | In Chili Sauce Medium tin | 11c | Per tin |
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| Choice Greengage Plums | No. 2 tins Per tin | 14c | Clark's Soup |
| | | | Assorted, Per tin |
| | | | 9c |
| | | | Heinz Spaghetti |
| | | | Medium tin, Each |
| | | | 15c |
| | | | Brunswick |
| | | | Sardines in oil |
| | | | 4 oz. tins |
| | | | 4 tins |
| | | | 23c |



whole, put into the crater three tablespoons of ice water, adding it a little at a time and kneading the whole, from out to in with a stout table knife. Use the hands as little as possible in manipulating this. In combining the water and flour, a good many people wet only part of the combination with water, and then work the rest into that. Put the dough into the icebox for at least 15 minutes before rolling it out.

Many methods of making pie crust have been worked out, but if the dough is handled by a hot, heavy and inexperienced hand, the crust will not be light. It is possible to do all the kneading with a stout knife. The great problem is to flour the shortening perfectly and not to grease the flour. It is hard to state

this fact adequately, but the difference between these two things is great. In flouring shortening we can get a light lump of dough. If we grease the flour we get a greasy hard lump. Our grandmothers never used baking powder, in pie crusts nor any substitute for it. They made a real crust and baked it so it was crusty. With baking powder we get something more like a biscuit composition, and this is good for meat pies, but it does not rank as pastry.

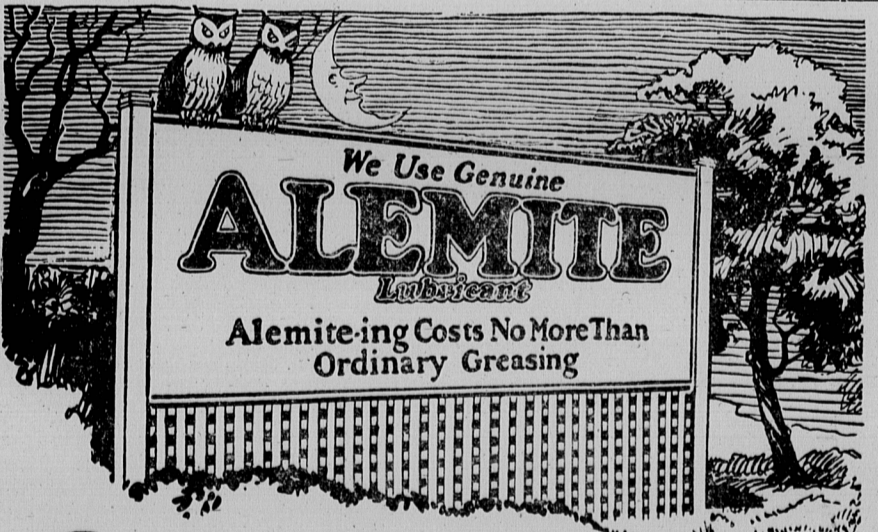
CHANGES OF MINISTERS ON PRINCE EDWARD ISLAND

Closing a session which opened Wednesday of last week in Sackville, the Maritime Conference of the

United Church of Canada finished their labors on Monday. The following changes in pastors for the Prince Edward Island Presbytery, were made in the final draft by the Settlement Committee:

From Grand Falls, N. B., Rev. D. K. Ross, to Cornwall, P. E. I. From Hampton, P. E. I., Rev. George Ayers, to Margate. Rev. G. N. Somers removes from Tryon to Margate. Rev. Arthur F. Baker from Nova Scotia, takes up the pastorate at O'Leary.

Rev. E. M. Aitken of Cornwall, goes to Princeton, P.E.I. Rev. J. L. Lund comes from Sunby Brae to Tryon and supply at Wellington.



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