

Central Guardian

DANCE AT SOUTHPORT Thursday night. 7450-7-15

BAIRD-JUDSON—The marriage of Ethel Henrietta, daughter of Mr. and Mrs. W. H. Baird, to Mr. Henry Gay Judson, son of Mrs. Beatrice Judson, and the late Austin Gray Judson, of Alexandra, Prince Edward Island, took place July 2nd, at three-thirty at Gower Street United Church, Rev. Dr. Wylie C. Clark, officiating. Early summer flowers and ferns were used in decorating the church. The bride, given in marriage by her father, wore a gown of ivory bridal satin, fashioned with a fitted bodice, the flared skirt lengthening in the back. Her veil of shadow lace arranged in cap effect, was caught at the sides with clusters of orange blossoms. She wore satin slippers to match her gown and carried a shower bouquet of pink and white roses. The bride was attended by her sisters, Misses Kathleen and Gladys Baird, who were gowned alike in Nile green chiffon, picture hats of same color and shoes to match. They carried bouquets of pink and white sweet peas. Mr. Ernest MacDonald was Mr. Judson's best man and the ushers were Mr. Wilfred Peters and Mr. Arnold Cliff. Miss Elsie Tait, organist of the church, played the wedding music. Mrs. Baird, mother of the bride, was gowned in beige lace and mohair hat and shoes to match. She wore a corsage of orchids. After the ceremony, a reception was held at the home of the bride's parents, 99 Barnes Road. The toast to the bride was proposed by Rev. Dr. Clark and responded to by the groom, who proposed the toast to the bridesmaids; this was responded to by Mr. Ernest MacDonald. The toast to the bride's parents was proposed by Lady Squires, and responded to by Mr. Baird. The bride's going away costume consisted of a blue and grey coat of travel tweed with fox collar, dress of blue and grey crepe, grey hat and blue shoes. Mr. and Mrs. Judson left by Sunday's train for Halifax, from whence they will motor through Nova Scotia to their future home in Prince Edward Island.—(Patriot please copy).

PERSONALS

Mrs. W. Bruce-Muir and Ina Bruce-Muir, formerly of Charlottetown, P. E. I., and now from New York, arrived in Halifax Monday evening. Miss Ruth Berman, Sackville, returned home from Murray Harbor, P.E.I., where she has been visiting her friend, Miss Helen LeFaveur. Mr. and Mrs. David Legate, Montreal, who spent a few weeks with Mr. Legate's parents, Rev. and Mrs. R. Moorhead Legate, have returned to Montreal.

Livestock Market

(Canadian Press)

MONTREAL, Que., July 14.—Livestock for sale on the two Montreal stock yards today amounted to 25 cattle, 109 sheep and lambs, 512 hogs and 165 calves. In addition 411 cattle were handed on through billing for export loading on the Melmore Head at Montreal for Glasgow. There was no change in cattle quotations. The few veal calves offered sold readily at around \$5 for those of medium quality and up to \$5.50 for better kinds. Grass calves were almost unobtainable. Lambs of good average quality sold for \$8 to \$8.25 with tops at \$8.50 and a cut of per cwt. on culls. Hogs were moving slowly selling up to \$9.25 for butchers and bacon, \$8 for swill fed hogs, averaging around 200 pounds, \$6 to \$7 for heavies and from \$4.50 to \$5.50 for sows when sold on grade. Selects drew \$1 per hog premium and heavies and extra heavies were cut \$2 and \$3 per hog.

Silver Adds Prestige

Often, when the main room of a small house is used as a combined living and dining room, dignity may be given to the decorative scheme by an effective treatment of the chest which does duty as a living room piece, a sideboard, and a storage space for linen. One arrangement that is especially pleasing uses a large mirror above the chest to reflect the sunlight from windows opposite and create an illusion of greater space and light. On top of the chest the ornaments—a silver bowl filled with flowers and two candlesticks—supply the desired note of luxury. So if you have a cherished treasure or "wedding gifts" of silver, with them. Ever since Roman days silver has been the symbol of family, of "position" and high standards of living. And the inference is as strong today as it ever was.

Grocery Bargains At Store Of Albert G. Kays

Exceptional bargains in groceries are available at the store of Albert G. Kays located on Weymouth St. opposite the Railway Station. The reader is referred to the Publicity Page for this week's "good buys". The store enjoys a large patronage from people of the south eastern section of the City. Ice Cream and cold drinks are sold throughout the summer months. Prompt service, cleanliness, and orderliness, words which mean success in the grocery business are watch words in Mr. Kay's store.

AVOIDING LOSSES FROM SOUR MILK

(Experimental Farms Note) Every warm spell sees hundreds of farmers lose money through milk being sour on arrival at the milk plant. How can such losses be avoided? Nowadays it is generally realized that souring of milk results from excessive bacteria growth. Consequently the first step is obviously to protect the milk from contamination with bacteria, especially from the two main sources—dirty cows and unsterilized utensils and equipment. Milking machines in particular add large numbers of bacteria when not properly cared for. The shipping can, although generally leaving the dealers in good condition, when next used often contains enormous numbers of bacteria growing in the traces of moisture remaining inside. For destroying this growth, as well as for sterilizing the other metal utensils, a hypochlorite rinse is most effective, as tests conducted by the Division of Bacteriology, Central Experimental Farm, Ottawa, have shown. (For directions, see Circular No 64, "The Washing and Sterilizing of Farm Utensils.") Since even the most carefully handled milk contains some bacteria, it is necessary to check their growth by cooling to below 50°F. and holding below that point. Promptness in cooling helps conserve the natural "bacteria growth restraining" property of freshly drawn milk, which is of real protective value where milk encounters high temperature during shipment. Probably the greatest single aid to cooling is a well-insulated covered tank. Such a tank, with either electric refrigeration or an ample supply of ice, is far more efficient than the old-style open concrete tank, saving an enormous amount of ice and labour, besides cooling the milk more rapidly and thus improving the keeping quality. The provision of such a cooling tank is good insurance against losses from sour milk. C. K. Jones, Central Experimental Farm, Ottawa, Ont.

Food Talk

Fruit, and an abundant supply of it, is essential to a good diet. Some people, however, forget that it should be eaten every day. Of course, a visit to the market will remind one that a great variety is available and the mere sight of fruit will whet our appetites for it. But even now one is not always likely to see a choice lot of fruit, and, if one has been dietically conscientious during the winter, remembering the saying of Dr. H. W. Wiley that "the entire withdrawal of fruit from the diet, even if the nourishment it supplied be provided in some other way, would work great damage to health," one is inclined to relax a little during the warm months, feeling that the quota of fruits will be supplied without conscious effort. Sometimes it is difficult to eat fruit; hard to get it in the proper stage of ripeness and deliciousness. One must still provide for its consumption in the diet of everyday foods to ensure one's continued state of normal healthfulness. Here are some delicious combinations of fresh and canned fruits. One can always get the canned and the fresh fruits suggested are obtainable almost anywhere in this season of the year.

Pineapple Broiled With Bananas. Drain slice canned pineapple and arrange on a broiler, a slice for each serving. Peel bananas and cut in rather thick slices and arrange in a circle on top of the pineapple slices. Squeeze over a little lemon juice. Broil until the bananas are a nice brown. Serve as a meat accompaniment. French Fruit Custard. Beat 4 egg yolks slightly, add 1-3 cup sugar and 2 cups scalded milk and cook in a double boiler, stirring constantly, until mixture is creamy and coats the spoon. Cool. Add 1-4 teaspoon vanilla and chill in the ice-box. Hull one point ripe strawberries and cut in halves. Drain one 10-ounce can of figs and cut in pieces. Have both fruits ice cold, arrange in sherbet glasses and pour over the custard. Yield: 8 servings.

Western Guardian

—SPEAKERS FROM THE Dominion Livestock Branch will address meeting in Wilmot Valley Hall, Wednesday, July 15th and Spring Valley, Thursday, July 16. Meetings convene at 8 p. m. 7461-7-15

—BASEBALL AT SUMMERSIDE—The regular scheduled game of the A. E. MacLean Intermediate Baseball League, between the C. Y. M. L. of Summerside and the Borden Nationals, was played at the C.Y.M.L. Diamond at Summerside on Friday evening, July 10th, before a large and enthusiastic crowd of fans. The game ended in an 8-6 score in favor of the Nationals. Mr. Molanson of Borden was umpire in chief and Mr. Fred MacLeod, of Summerside, was base judge. The game has been protested by the management of the C. Y. M. L. team, said protest coming before the executive of the A. E. MacLean Intermediate Baseball League on Tuesday evening at 9.30—S.

HOW THE BACTERIOLOGIST CAN HELP THE MAN ON THE LAND

(Experimental Farms Note) In an Experimental Farm system aiming, above all, to help farmers improve and maintain the quality of their products and to minimize production costs, it is evident that the application of the fundamental sciences must form an indispensable feature of the work. On every side of farm practice problems arise which have a direct bearing upon bacteria and their activities. Thus in a soil supporting a crop of alfalfa, in a heap of manure, in a silo of corn, in a gallon of milk, in a tank of retting flax, in a colony of bees or a comb of honey, and in the water of a farm well the quality of the products concerned is dependent in some cases almost wholly dependent, upon the presence and activities of bacteria and related microbes. The proper carrying out of studies on the most diversified phases of farm production requires the active cooperation of the bacteriologist, and that this application may be of definite effect upon the pocket-book of the man on the land may be judged from the scope of the bacteriological work of the Dominion Experimental Farms. For the dairyman present-day economic conditions have made quality of more importance than ever, and whether one considers fluid milk or manufactured products, quality of the product consumed is limited by the quality of the raw products coming from our farms. For the dairyman it is important to make every drop of milk count these days, and as milk quality is pre-eminently a bacterial consideration, it is the duty of the bacteriologist to study ways and means of improving and maintaining quality and to minimize cost of production. The crop producer likewise has reasons to be interested in bacteriological research. In working the soil he is tilling a living thing, teeming with countless minute organisms without which his plants would starve. These soil bacteria comprises some of the farmer's best friends which the bacteriologist is just getting to know and understand and to train to greater usefulness for the crop grower. An outstanding example of the direct applications of the work of the soil bacteriologist is the use of cultures of special types of bacteria capable of providing nitrogen for growing legume crops, and thus sparing or even enriching the soil in addition to improving the crop. The use of such bacteria has resulted in a much wider use of leguminous crops, and the addition of the cultures has phases meant the difference between success and failure. In other phases of soil work such as the study of manures and their effect, and the development of bacteriological methods for determining the fertilizer needs of soils, the bacteriologist aims to serve the farmer in a practical way. The beekeeper must depend upon the bacteriologist for improving his knowledge of the most serious diseases affecting his bees. Moreover honey, like most other foodstuffs, is subject to serious spoilage and the bacteriologist has been and is finding out why and how it spoils and how to keep it from spoiling. Problems of farm sanitation, water supply and sewage disposal engage the attention of the bacteriologist. Analyses and advice on such questions form part of the work of the Experimental Farm and is of much direct concern to the health of the farmer, his family and his livestock. One can truly say that wherever the farmer turns his attention and much more than he realizes himself, bacteria affect the outcome of his labour and tend to influence the product. It is the work of the bacteriologist, to study the organisms, separate the beneficial from the harmful, encourage the one group and suppress the other, and in so doing endeavor to prove him-

To Legitimize Their Children

(Canadian Press) TORONTO, Ont., July 14.—The strict letter of Ontario divorce laws was set aside by a Supreme Court Judge here today in order that the woman respondent in a divorce action, who is dying, might marry the correspondent and legitimize their children. John Thomas Gorman, Belleville, was granted a divorce from Rhoda Marion Gorman by Mr. Justice Sedgewick only four months after Mr. Justice Raney had pronounced the decree nisi. The statutory six months. Although counsel from the Attorney-General's department said that it would set a precedent, Mr. Justice Sedgewick ruled that affidavits filed disclosed an extraordinary situation. According to the affidavit of William R. Riesdorff, he lived with the woman at Spring Valley, N. Y., for the past 12 years and they had three children. Both Riesdorff and the husband expressed the wish that the children of the former and Mrs. Gorman should be legitimized by the marriage.

Pie time! Joy time! For who—except the poor, sad dyspeptic—fails to rejoice when the fruits come temptingly, one by one—then, seemingly, in crowds—luring the cook to pie-making? Open-faced pies are, for the most part improved by a deep, delicate topping of some kind. Preference will fall at one time, upon meringue; at another, on whipped cream; and occasionally (for tarts, more particularly), on a sweet puffy marshmallow cream. Here are all three, for your delectation. Choose your pie—choose your topping—then your appreciative eaters will not need to be chosen!

Marshmallow Cream 2 egg whites. 72 marshmallows. 2 tablespoons fruit sugar. Fruit color paste. Beat egg whites stiff; beat in sugar gradually. Cut marshmallow small with buttered scissors and fold in with fork. Add few drops flavoring and beat gently 2 or 3 minutes. Tint small portion delicately, then blend into rest. A distinguished topping for tarts, jellies, blanc mange, creams or with fruits.

Whipped Cream Cream that will whip is variously named as whipping, heavy or double cream. It contains at least 32 per cent butter fat—35 per cent is considered still better. The cream must be at least 12 hours old before it will whip—and it should be well chilled. When cream is difficult to whip thick, a very tiny bit of powdered tragacanth gum (with which your druggist can supply you) may be added to each pint of cream, after it has been whipped. Good cream doubles its volume when whipped.

Whipped cream as a topping for pies and tarts, is a popular rival for meringue. Instead of sweet frostings on a cake (either sponge or butter cake), it is most delicious—alone or combined with fruit. Powdered sugar is best for sweetening whipped cream—and flavors should be constantly varied. Add a few drops of an extract that will both contrast and blend with the main flavors—that is art! Tint your creams, to set off delicate desserts—make them a delicate pastel shade, tempting, fairy-like.

Meringue For Pie 3 egg whites. Few grains salt. 6 tablespoons sugar. Flavoring. Fruit color as desired. The secrets of good meringues are well-beaten egg whites, proper proportioning and slow cooking. For a perfect topping for pie and tarts we allow 2 tablespoons granulated sugar to each egg white and flavor to suit filling. Beat whites, with salt, very stiff. Gradually beat in sugar. Pie roughly or drop in fluffy speculums of pie sprinkle with sugar and bake in a slow oven, 275 degrees F., until the delicate mass is quite set, dry and temptingly golden. Then it will never collapse, go watery or be tough. Sifted brown sugar may be used, for an unusual flavor. Note—Cool filling before adding meringue, or egg will liquefy. Delicate pastel tints add attractiveness at times. Thinly-shaven candied peels, citron or nuts may be sprinkled over surface when desired. Vary flavoring to suit fillings.

Girl (spurning suitor)—"I wouldn't leave my happy home for any man." Youth (brightly)—"All right, we'll live here."—Life. self a worker for the interest of the man on the land. Precious Jewels.

Those Anniversaries That Come Round With Their Own Gifts

How many times have you nearly worn your brains to blisters, wondering just what the eight or the twelfth wedding anniversary is? You never can remember and so you worry your friends or ring up some store, and cause all sorts of resentment to busy people. Now let me tell you, take in the eight and twelfth, and here is the whole number with suggestions: First year, paper is correct, and such a host of nice things. Here are some: engraved stationery, not paper, calling cards, playing cards, tissues, score pads, diaries, beauty tresses, etchings and prints, beverage coasters, wardrobe boxes, fireplace tapers, (do you remember the old-fashioned stallion?) screens and travel cases of stationery. Second year, for which calico is the right idea. Here we have luncheon sets exactly like these fancy pillows with calico applique, old-fashioned patch quilts, drapes of calico. Third year, and cotton come to the fore. Now wouldn't you like organdie bridge sets, organdie cloths and napkins (which can be ordered you know) organdie powder sets, rag rugs, chintz covered boxes, cotton spreads, pillow, bath towels and mats? Silk Pops Up. Fourth year, and silk steps into the picture. Just a few ideas silk cloths and napkins, silk spreads, drapery silks, chaise covers, boudoir pillows, silk lamp shades, lounging robes, silk handkerchiefs, hosiery, silk sheets and cases, silk evening mufflers, silk upholstered chairs and antique wall hangings. Fifth year, and we go wooden. Well of course, there are suites of furniture if your purse is that bulky cedar chests, antique, collectors' pieces and small tables and desks. Sixth year, and we descend to good old iron. The fireplace is enhanced by andirons and other equipment, or there are garden furniture, electric appliances, metal trays, plant stands, aquaria, lamps, smokers' tables and metal novelties. Eighth year, and old times arrive with pewter. Anything in the line of candlesticks, pitchers, trays, coffee services, important objects, service plates and beverage sets will be acceptable. Ninth year, and pottery takes its place. For this there are shown vases, candelabra, glass ornaments, ments, smokers' articles, flower pots, pitchers, urns, salt and pepper shakers, pottery luncheon service, Tin Precedes Topaz. Tenth year, and good old tin claims our attention. Things innumerable are to be found in this domain, but some of these are tote baskets, tote jardiniere, lacquered trays, waste paper baskets, painted make-up boxes, flower ornaments and nickerware beverage holders. Eleventh year, and that delightful topaz come to our mind. For this any of the new lovely stemware is desirable, and there are also flower vases, candelabra, glass ornaments, gold color damask table linen, topaz jewelry, perfumes and gold color damask towels striped in yellow. Twelfth year is reserved for linnet. And what bride even though she had been married for over a decade would not enjoy receiving pretty linen! There are table and kitchen linens, sheets and cases, fingertip towels, damask towels, dollies and scarfs, cocktail napkins, handkerchiefs, bridge sets, and slip covers which may be ordered for certain pieces. Fifteen year, and we turn to lovely crystal. Here again any of that wonderful stemware in this medium would please a former bride. Other suggestions are bowls, vases, mirrors, figurines, refreshment sets, candelabra, glass table ornaments, clocks crystal mounted, glass-handled cutlery, and a new idea, gazing crystals for placing in a cool secluded spot in the garden. Glossy Silver. Twenty-fifth year, and age-old silver with its charm and variety is the acceptable gift. Choice is almost unlimited in this realm, but possibly you will like the following suggestions: tea and coffee services, candelabra, service plates, bowls, vases, compoilers, beverage shakers, bonbon dishes, flat ware, demitasse cups, sherbets, trays and picture frames. Thirtieth year, and the gleaming pearl holds sway. Pearl necklaces, pearl-handled cutlery, prayer books with covers of mother of pearl, and evening bags are some ideas which may prove useful. Thirty-fifth year, and the colorful coral changes the trend. Of course the color often takes the place of the actual gem, but some gifts such as coral art objects, coral jewelry, marine paintings, flatware and decorative linens would be sure of pleased acceptance. Fortieth year, and the rich ruby rises to the occasion. Ruby stemware, vases and bowls, jars and service plates, and red-handled cutlery as well as real ruby jewelry are the gifts for this anniversary.

Forty-fifth year, and gifts must be of sapphire or its enchanting color. For this day there may be chosen blue glass, blue handled flat ware, sapphire and diamond jewelry service plates lamps and art objects of lapis lazuli. Fiftieth year, and everyone knows that gold alone is the thing. With so many beautiful presents of this precious metal or its bright color, it is sometimes difficult to choose, but this may help: sandwich plates, vases, flatware, beverage sets, watches, vanity cases, candelabra, and old-fashioned jewelry which is rapidly coming to the forefront of fashion. Fifty-fifth year, when the cool emerald takes first place. Dressing table articles of emerald-green glass, table glassware and green satin damask are attractive gifts, and others might be gem lamps, art objects, emerald and diamond jewelry, service plates toilet sets of green composition and decorative objects of this same tone. Sixtieth and seventy-fifth years are given the distinction of being the same. Diamonds are the only correct, gifts on those momentous occasions, but crystal and gold settings are allowed as a further proof of desirability.

Max Schmeling's Eyes Going Bad

(Canadian Press) BERLIN, July 14.—Prospects of a heavyweight title match in September between Max Schmeling and Primo Carners, went glimmering today as Schmeling's oculist warned him he must refrain from boxing or training at least for two or three months because of eye trouble.

Strawberries More Plentiful

(Canadian Press) MONTREAL, Que., July 14.—As the result of an exceptionally fine crop this season, shipments of strawberries from the Maritime Provinces are from one hundred to 150 per cent better this year, according to official figures.

ISLANDERS HOME ON VACATION TELL OF PROVINCIALISTS WHO ARE MAKING GOOD IN THAT CITY

Mr. Joseph McCarey, former Postmaster of Charlottetown, accompanied by Mr. E. J. McNeill, President of the McNeill Ornamental Iron and Construction Co. of Baltimore, Md., and his son, Mr. Charles McNeill arrived at Charlottetown last week and then went to Summerside enroute to Grand River, Lot 14, Mr. McNeill's former home which he left about 40 years ago. Mr. McNeill is a prominent citizen of Baltimore as evidenced by the fact that he was chairman of the reception committee entertaining the delegates to the National Convention of iron and brass workers of the United States. On that occasion the delegates presented Mr. McNeill with a handsome and valuable set of golf clubs and bag. Mr. McNeill holds the position of Supreme President of the Catholic Fraternity of Baltimore and Washington, an association which he organized since taking up his residence in Baltimore about 30 years ago. He may truly be termed a successful Islander abroad. Mr. McCarey in conversation with the Journal, referred to other P. E. Islanders in the monumental city who are very creditable to their old home and mentioned particularly Mr. Hector C. McRae, formerly of Pinnet, who is a pioneer in the manufacture of storage batteries and has quite an important plant in the heart of the city. Mr. McRae built himself a very nice residence on the banks of the Severn, about midway between Baltimore and Annapolis, known as Severn Park. Another Islander in Baltimore is Mr. Arthur Irving Bell, formerly of Cape Traverse, who is very successful in dentistry, and also maintains a large farm within easy distance of the city. Dr. Bell's brother Vernal, is making a success in the law business there. Also successful in dentistry is Dr. Edward G. McQuaid and his brother Ernest, both formerly of Charlottetown, who conduct separate offices very successfully while the third and youngest brother, Wilfrid, has just graduated in law at the University of Maryland. Mr. McCarey, who while a resident of Charlottetown, was always an enthusiastic yachtsman has not lost his love of the water and still takes occasion to enjoy a good time with the Maryland Yacht Club where the best in motor and sail-

German Currency Not Accepted By Canadian Banks

(Special to the Guardian) TORONTO, July 14.—In view of the unrest in Germany, Toronto banks and foreign exchanges are not buying German currency at cash prices and will accept it only subject to collection at New York or Montreal. The marks are thus placed in the same class as the Spanish peseto and Mexican paper money. The Bank of Montreal is accepting German currency on collection at Montreal, where it would be offered at a substantial reduction on the market prices. Thomas Cook and Son, tourist agents, are accepting German money subject to collection at New York. "We will accept German currency in small amounts on a cash basis, but in larger amounts will accept it only subject to collection," the Canadian Bank of Commerce told the Star. Although British banks are refusing German currency, Barclay's Bank (Canada), one of the Barclay group of banks in Britain, has not received any intimation from their home office of this action.

MAY ELIMINATE MARK

Magnificent Ovation

(Continued from Page 1) record with respect to each subject discussed. Time and again the Conservative leader was forced to pause in his speech while the audience applauded. It was one of the most enthusiastic demonstrations ever witnessed in Charlottetown. Mr. George D. DeBlois, president of the Conservative Association for Queen's County, presided, and in a brief address at the opening paid a magnificent compliment, both to Mr. Stewart and to the Conservative federal leader, Rt. Hon. R. B. Bennett, for whose ability and statesmanship he said Canada today had good reason to be thankful. The meeting closed with the National Anthem, and with hearty cheers for Hon. Mr. Stewart and the local Conservative candidates. A more extended report of the meeting will appear later.

standstill today and the nation waited in sullen discontent, while the Government and financial leaders continued to struggle toward a solution of the present financial crisis. Introduction of a new international currency for use within Germany was among the drastic plans considered by the Cabinet to solve the nation's financial crisis. The Cabinet's action in all probability would eliminate the mark as a unit of currency. It was announced officially that Carl Bergman former Secretary of State had been nominated Government trustee to take over the affairs of the Danat Bank. An emergency decree issued by President Paul Von Hindenburg caused banks throughout the country to be closed today and tomorrow. Runs which had become worse as the crisis developed, had been anticipated and the decree was issued to prevent a panic. The directors of stock exchanges in Berlin and elsewhere planned to order the Bourses closed to all trading until next Monday as a parallel move to prevent a worse crash. The Cabinet headed by Chancellor Heinrich Bruening adjourned long after midnight, intending to meet again today for further action.

The Conservative candidates for Charlottetown and Rosalia, Dr. W. J. P. MacMillan and Mr. W. A. Stewart, also received an enthusiastic ovation. Mr. Stewart's remarks were necessarily brief, as he desired to give his time to his colleague, Dr. MacMillan, whose speech, at the close of the meeting, again brought the audience almost to their feet in enthusiastic applause. The Doctor was in admirable form, and though the hour was late, he held the close attention of his hearers to the finish. The meeting closed with the National Anthem, and with hearty cheers for Hon. Mr. Stewart and the local Conservative candidates. A more extended report of the meeting will appear later.

Lord Willingdon In India

(Stephen Gwynn in the Fortnightly Review.) It is said of the new Viceroy that he is "color-blind"—a great qualification for his formidable task. If he can make Indians feel that he is without that sense of innateness and "a priori" superiority which most Englishmen feel when dealing with races of a different pigmentation, he may conceivably induce Hindu and Moslem to find in him the necessary arbiter of their differences. This is much to hope, but not impossible—as it would have been with Lord Curzon, for instance, in the same place, who would never have got away from the feeling that he had a right to impose his views, not because it was impartial, but because it came from above.

UNEMPLOYED BUILD CHURCH

LONDON July 13 (By The Canadian Press)—A new wooden church at Huncoat, near Accrington, Lancashire, was blessed and opened recently by the Bishop of Salford, Fr. T. Henshaw, who dedicated it to "Our Lay of Huncoat." The unemployed men of the district helped in the erection of the building, their only payment being meals supplied them by a local magistrate. The altar and church furniture were supplied by the parishioners of the Sacred Heart, Accrington. the lake and it's just like anywhere else."

Political Meetings

The undersigned will meet the electors of the Fourth District of Queens at the following places and on the following dates at 8 p. m.— Iris July 15th Wood Islands July 16th Flat River July 17th Eldon July 21st Iroona July 22nd Grand View July 23rd Vernon River July 24th Pownal July 25th The Opposition candidates are respectfully invited and will be given half the time.

SHAW McMILLAN, GEORGE McLEAN