

SPORTING NEWS

Juvenile Canadians To Tackle Sydney Academy In Series Opener Tonight

Ten members of the Juvenile Canadians, N.B.-P.E.I. champions, leave by plane for Sydney early this afternoon to meet the Nova Scotia champions tonight in the opening of a two-game total-goal series for the Maritime crown. The second game will be played Friday night.

Making the trip by plane today are the following players: Robertson, Blanchard, Hennessey, Carmichael, Corbett, Martin, Bradley, Proulx, McKinnon and Nicolie.

All ten were requested to meet at the Bike Stop not later than noon today so that final arrangements can be made for the trip.

Officials of the club and several players left for Sydney by train yesterday.

It was decided to send the bulk of the team by air since a number of students and others have already been unable to leave the city for the length of time it would require to make the trip by train.

SYDNEY, N.S., March 29—(CP)—The largest crowd of the season is expected for tomorrow night's opening game of the Maritime juvenile series, a total-goal series between Charlottetown Canadians and Sydney Academy. The second of the two-game, total-goal series will be played here Friday night.

It was announced tonight that Chief Petty Officer George Seed of Ottawa, who handled the Maritime senior playoff between H.M.C.S. Cornwallis and Truro Barracudas, will be referee-in-chief for the juvenile series.

Sydney Academy, defeated only once this season—their first game—have been holding regular practice sessions to keep in shape for the long-awaited series. The team will have two members of last year's Maritime winners, Sydney Shipwrecks, and a number of newcomers. Duncan McIntyre, captured the most valuable player award in the turnover at Truro.

Discuss Canadiens-Black Hawks Stanley Cup Finals

MONTREAL, March 29—(CP)—Montreal Canadiens haven't won their Stanley Cup semi-final series with Toronto Maple Leafs yet, and Chicago Black Hawks haven't eliminated Detroit Red Wings, but the folks are talking here already about what happens when Canadiens and Hawks meet in the finals.

The Canadiens need one more win to knock out the Leafs, and they figure on picking that up here tomorrow night when they return to home ice after two straight games in Toronto that put them into a 3-1 lead in the best of seven series. The Hawks are leading their series by the same margin.

If Canadiens do move into the finals, it will be their first Stanley Cup final series since 1932, and the first that has shifted its location here in Toronto that put them into a 3-1 lead in the best of seven series. The Hawks are leading their series by the same margin.

And just to make things more interesting, Dick Irvin of Canadiens was pilot of the Hawk squad "that lost out" last year. The Montreal fans are mulling for Hawks to enter the finals against their hopefuls this time.

There's a bit of unfinished business to be attended to by Canadiens first however, and the chore from now on is to win the series.

Famous Race Horse Sun Beau Is Dead

DOSWELL, Va., March 29—(AP)—Sun Beau, the 19-year-old thoroughbred bay race horse who earned \$376,744 for his owner, the late Mrs. William S. Phipps, died today at Meadow Farm.

The horse was buried shortly after dawn in a grave on the front lawn of the estate of C. T. Cheney, where a monument will be erected in his memory.

Mrs. Willis Sharp, Kilmer, who had leased Sun Beau to Cheney for breeding purposes, was notified in Florida of the horse's death.

Baldoyle 'Chase Goes To Favorite

DUBLIN, March 29—(CP)—Hot favorite and a splendid jumper, Prince Regent ran to an eight-length victory in the 1,000 pound Baldoyle Stakes—but he was a lucky winner.

Owned by James V. Rank, well-known English turf figure, Prince Regent was a tenth behind Prince Blackthorn when the leader fell at the last fence. The winner carried off at odds of 2-1. Prince Blackthorn is owned by Capt. H. de Burgh.

Ruby Loch, owned by O. P. Corbett, finished second at 100-6, and Knight's Crest, running in the colors of Mrs. William Molony, was third at 10-1. Ten ran, including the Hon. Dorothy Paget's favorite, Golden Jack, which finished sixth over the tough three-mile course.

Considered the best steppehopper in Eire and Northern Ireland, Prince Regent was ridden by the veteran Tim Hyde.

Six of the 14 runners fell in the 2 1/2 mile Baginbun Chase, including Miss Paget's Royal Jack which fractured a leg and was destroyed. Tiverton, owned by H. S. McGill, won the event.

The mariner's compass was known to the Chinese.

British Pick Up Baseball Quickly

SALT LAKE CITY—(CP)—How a group of Britsners best scene fanked at their own game, baseball, was related today by Lt. Myrie Dewey, former high school athlete here.

Dewey related that American prisoners in an Italian concentration camp decided to teach their British mates some inside baseball.

"The teams went through a sort of spring training to teach the British the game," Dewey said. "The fanks won the first game 12-3, but the British learned fast and won the second 8-2. Then in the final, the British owned the Americans at their own game, to win the prison series, 7 to 6."

FAMOUS Gillette Tech Razor IS BACK AGAIN!

Complete with 5 BLUE GILLETTE BLADES 49¢

LIMITED SUPPLY NOW AVAILABLE TO CIVILIANS.

Here's the best shaving news in many months. A limited quantity of Gillette Tech Razors is again on sale in stores throughout Canada. This is the precision-made Gillette Tech Razor with smart-looking metal head and smart-looking black plastic handle. It's packed with five Gillette blades.

LONG-LASTING, SUPER-KEEN Blue Gillette Blades—only for the pre-war price of only 49¢.

IMPORTANT: Men who have no razor or need old ones replaced should be given first opportunity to buy the limited supply of Gillette Tech Razors available promptly on request for this traditional Canadian limited play.

GILLETTE SAFETY RAZOR CO. OF CANADA LIMITED-MONTREAL

YEO THEATRES

THE Hard Way

IDA LUPINO
DENNIS MORGAN
JOAN LESLIE

SOURIS - THURSDAY 30th

MONTAGUE - SATURDAY
7.30 AND 9.30 P. M.

ATTENTION CURLERS

45's TONIGHT
MARCH 30th
AT 8 P. M.

S'ide Wins So, Shore Hockey Championship

At Bedouk rink on Friday night the Summerside Olympia Royals were crowned south shore champions for 1944, by virtue of their 5-3 victory over Middleton Bombers.

After dropping the first game of the finals the Royals came back to win three straight, and clinch the series from the defending champs by a score of three games to one.

The largest crowd of the season was on hand for the crucial tilt, which provided plenty of action, but due to ice conditions was not as fast as previous games.

The Bombers playing with only one spare enjoyed a 2-0 lead in the early part of the game, but saw the winners balance the count with two markers late in the second frame.

The Royals gained their margin of victory by outscoring the Middleton crew 3-1 in the final stanza. Landry, MacCormack, Shields, Callaghan and Schurman each flashed the light for the town team, while Muttart displaying clever stickhandling shot the three Bomber corners.

The game marked the close of the South Shore League's most successful season to date, and much credit is due to President James Clark, Vice President Arnold Henderson and Secretary Treasurer Robert Jardine for their efforts in making the Bedouk rink such a popular hockey centre.

Bisons Reach A. H. L. Finals

BUFFALO, N. Y., March 29—(AP)—Buffalo Bisons gained the final round of the American hockey league play-offs tonight by whipping the Indianapolis Capitals 4-2 for the fourth time in five games of their best of seven semi-final series.

A crowd of 10,000 saw the game.

It was announced tonight that in the event Cleveland eliminates Hershey tomorrow night, the final game for the Calder Cup and the league championship will get underway in Cleveland Saturday.

Hoop Crown To Be Decided This Week

FREDERICTON, March 29—(CP)—New Waterford Strands, Nova Scotia intermediate basketball champions, arrived here tonight to play University of New Brunswick tomorrow and Friday for the Maritime Hoop Crown. The U. N. B. team has swept aside all opposition this season, winning 22 games.

Manager-coach J. Chisason brought 10 players from New Waterford, including several who helped to win the Maritime junior title two years ago.

Mt. A Debaters Win From Saint Mary's College Team

SACKVILLE, N. B., March 29—(CP)—Mount Allison University debaters gained a decision over St. Mary's College, Halifax tonight and tonight again at University for the Maritime intercollegiate debating championship. St. Mary's supported a policy that Canada adopt a policy of large scale European immigration in the postwar period.

EASTERN GUARDIAN

"NO GRAND JURY—On application of the Attorney General, the Chief Justice made an order yesterday dispensing with the services of the Grand Jury at the pending sittings of the Supreme Court for King's County. The sittings, scheduled for February, have been adjourned till May 16. The Grand Jurors will not be required to attend on this date. The order was made in pursuance of a resolution of the Legislature, which provided that the attendance of the Grand Jury could be dispensed with if no business should come before it.

PEPPER AS RANSOM

When the Goths conquered Rome the city ransomed itself from the invaders with 4,000 pounds of pepper; spices were then more precious than gold.

R. C. A. F. "Ice Commandos" Are Rescue Specialists



Spotted along the shores of Prince Edward Island are small detachments of the R.C.A.F. winter rescue service—hardy, highly trained lifeboat crews whose job is the rescue of airmen who may be forced down in the ice-strewn reaches of the Gulf of St. Lawrence. Trained in wireless, semaphore and first aid, these "ice commandos" are ready and able to start at a moment's notice across the shifting floes, equipped with warm clothing, first aid kits, signalling apparatus and a "walkie-talkie" radio which keeps them in contact with the crashed aircraft and any other aircraft within 30 miles. The rescuers wear Arctic clothing and carry no food to travel light. A circling aircraft drops food by parachute as well as directing them to the airmen awaiting rescue. This picture shows how the rescue dory, fitted with steel runners and metal sheathing on the bottom, can be hauled across the ice between stretches of open water, inching its way to the goal where a larger boat would be stopped. (R.C.A.F. Photo)

HAPPY HOURS TO-NIGHT 8 to 10 O'CLOCK

SKATING PAYS YOU DIVIDENDS IN HEALTH AND HAPPINESS

SKATE TO-NIGHT THE FORUM

Bisons Reach A. H. L. Finals

(Continued from page 1)

runways for Penfield at a cost of \$600,000.

Mr. Hanson said he judged the airport development men have cost \$3,000,000 and people wondered why work should go on if the field was not to be used again.

T.C. Douglas (COP-Weyburn) said Air Minister Power should explain why it now was necessary to close air schools in Canada, with information on the reasons behind such decision.

The basis used in closing schools should be explained.

Eight were being closed in each of the provinces of Saskatchewan, Alberta and Ontario, two in Quebec, two in Manitoba and one in New Brunswick.

Most of the fields being closed were in Western Canada, although airports were about the only part of war activity which found its way to the Prairies.

Closing of airfields and their airports would have caused hardship in Eastern Canada where there was a congestion of housing and a shortage of land.

Mr. Douglas said that the closure of the airports with the close of the war would be welcomed, but in the meantime the reasons for closing air schools should be explained.

HANSON ASKS

What About Workers?

The government should say whether the schools being closed would be used as training schools when the war was over, and whether steps were being taken to keep skilled mechanics and other workers here.

Defence Minister Ralston said statements would be made later on the questions raised by Mr. Hanson and Mr. Douglas.

Mr. Douglas said he wondered if there could be some assurance ports being kept available after schools closed.

Perhaps they could join the army and navy.

Mr. Douglas asked if the minister suggested the air force employed civilians at airfields who were fit for service. Most of the staff at the Weyburn, Sask. airfield were veterans of the last war. The minister was "facetious".

BIRTHDAY OBSERVED

On Wednesday evening Feb. 16 the ladies of the Beach Point Women's Institute and their husbands were invited to the home of Mr. and Mrs. Stanley Baker, the occasion being Mrs. Baker's birthday.

The early part of the evening was spent in games which caused much merriment. However the event which caused most merriment of all was after the presentation of the birthday gift, when Mrs. Baker's nose was greased. In her usual gracious manner, Mrs. Baker thanked her friends for the gift, then all joined in singing "Happy Birthday."

A delicious lunch was served and after tendering Mrs. Baker many happy returns of the day, all wended their ways to their homes after having spent a most enjoyable evening.

Tea was used in China as a medicine rather than a beverage until about 1600.

NEW REGULATIONS Re Gas Coupons

OTTAWA, March 29—(CP)—The Munitions Department has announced that under the 1944-45 rationing regulations it will be an offence for a motorist to have in his possession a gasoline coupon on which he has not written in ink his motor vehicle license number.

The order, issued last night by Oil Controller G. R. Cottrell, provides that no unauthorized person shall at any time have a loose coupon in his possession. It prohibits a motorist from obtaining a dealer from selling graded gasoline unless the following conditions have been met:

The vehicle operator must first hand his ration book to the dealer or his employee.

The ration book must be in good condition, contain nothing but properly attached coupons, and the cover must be attached to the book.

All coupons in the book must be undamaged and bear the motor vehicle license number of the vehicle for which gasoline is sought.

Before any gasoline is put in the tank, the dealer or his employee must detach the correct number of coupons and return the book to the operator.

Decide Against Sale Of Reserved Seats In Coaches

OTTAWA, March 29—(CP)—Sale of reserved seats in railway coaches has been carefully considered, but has not been considered practical, R. C. Vaughan, Canadian National Railway President, said today at a meeting of the Committee under the chairmanship of Dr. J. P. Howden (St. Boniface) passed the C.N.R. 1944 budget and the auditor's report.

The subject of wartime travel difficulties was brought before the committee by Joseph Harris (P.O.—Toronto Donford). Mr. Harris said members of the forces should have preference over civilians in travelling. Mr. Vaughan said he agreed and the railway tried to carry out that policy, but had little control over the public.

The auditor's report of George A. Touche and Co. was presented by O. A. Matthews of Montreal.

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OTTAWA, March 29—(CP)—The C.N.R. budget, tabled recently in Parliament, provides for a total railway operating revenue of \$421,700,000, compared with an estimate of \$400,000,000 for 1943 and an actual revenue of \$440,000,000 for 1942. Railway operating expenses for this year are estimated at \$332,200,000, against an actual expenditure of \$324,476,970 last year. The cash surplus for 1944 is estimated at \$108,500,000 compared with an actual cash surplus of \$36,629,412 in 1943 and an estimate of \$25,000,000.

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Over 270,000 Lbs. Of Poultry Canned In Past Season

During the season just concluded, over 270,000 lbs. of poultry was canned by the four canning plants operating in this province during the past season. The poultry canning industry since the fall of 1943 has been regulated by Dominion regulations. Its product is graded and sold grade marked. There are two grades of canned chicken, namely: Grade 1 and Grade 2. Canned food is also divided into Grade 1 and Grade 2. Nothing below the grade of B is permitted into Grade 1 canned poultry. Nothing below grade C is permitted into grade 2. Disposed birds are thrown out.

Dominion poultry inspectors are on hand to ascertain whether the poultry placed into the cans is of the correct grade. Dominion veterinarians inspect each bird when opened up to ascertain whether or not it is free from disease. These canning plants throughout the canning season and the utmost care is taken to see that only birds in every way fit for human consumption are canned.

This poultry is canned under strict sanitation rules. So much meat and so much broth must be placed in each can. Dominion inspectors are there to see that it is so. Nothing but poultry is permitted into the cans except salt and a certain agent. The common idea that any old kind of chicken could be placed into the cans for canned poultry is a mistaken idea. Thousands of pounds of milked A and B chickens went into Grade 1 canned chicken this year.

After the war, it is anticipated that an excellent market in Britain will be opened up for this product.

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This poultry is canned under strict sanitation rules. So much meat and so much broth must be placed in each can. Dominion inspectors are there to see that it is so. Nothing but poultry is permitted into the cans except salt and a certain agent. The common idea that any old kind of chicken could be placed into the cans for canned poultry is a mistaken idea. Thousands of pounds of milked A and B chickens went into Grade 1 canned chicken this year.

After the war, it is anticipated that an excellent market in Britain will be opened up for this product.

P.B.I. canned poultry is found as far west as the Province of Alberta. It is used in hospitals, by the military and in favour of the markets of Britain.

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