



What's in a Name?

HOW did the Manufacturers Life get its name? When the company was formed in 1887, most Canadians were dependent on agriculture for their livelihood. Sir John A. Macdonald was Prime Minister. His famous "National Policy" was being debated in every town and hamlet.

Sir John claimed that no country could be great with only one industry. Manufacturing activities were needed to balance the economy—broaden the market—the bent of thousands towards manufacturing pursuits. Full national development called for "manufacturers". The choice of that name for the Company was in tune with the spirit of the times and was a tribute to Sir John who was the Company's first president.

The word "Manufacturers" stood for progress and The Manufacturers Life has progressed with the land that gave it birth. Its activities have spread far beyond her shores. It is known throughout the world as a sound financial institution.

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1887—DIAMOND JUBILEE YEAR—1947

No Academic Degrees Held By Moderator

CALGARY, June 9.—(CP)—A 64-year-old rural pastor who holds no academic degrees, Rev. Charles H. MacDonald, minister of Lucknow and Dungannon, Ont., in the Huron-Maitland Presbytery, is the new moderator of the 73rd Presbyterian General Assembly.

Mr. MacDonald defeated Dr. Joseph Wesson of Toronto and Rev. Henry Cusens of Brockville, Ont., by an overwhelming vote on the first ballot yesterday.

Born at Tesswater, Bruce County, the new moderator left school when 12 years old to go farming and it was only after his marriage that he entered the ministry. He was granted his diploma at Knox College, Toronto, in 1916.

A pleasant, quiet-spoken minister, he has ministered faithfully and efficiently for 31 years and has never lost touch with the young people throughout the church.

Mr. MacDonald has served on all the boards of general assembly except one and at present heads the committee on the needs of rural churches and has served on the board of evangelism and social action. He has been moderator of the synod of Hamilton and London, and several times moderator of Presbytery.

The first Mrs. MacDonald died in 1940 and there are four children. The present Mrs. MacDonald is the former Miss Catherine MacDonal of Lucknow, whom he married in 1941.

HOW TO COOK WITHOUT FATS

Can you cook without any fat at all? Sounds pretty difficult, but folks in Britain whose combined fat ration of butter, margarine and lard is only 7 ounces a week have had to learn the art. Britain's Ministry of Food is helping them by giving recipes in the daily press—latest ones are for oven-fried fish, and roast potatoes, also sponge cake. They're given in answer to a query from a housewife whose husband is home for all his meals. As there are just the two of them their weekly fat ration is only 14 ounces, about a third of the amount they used before the war.

These recipes were planned for four people, and you might like to try them out some time. Here's one for oven-fried fish. Take one level tablespoon of flour, 1-2 a level teaspoon of salt, a pinch of pepper, a pinch of grated nutmeg, two tablespoons of milk or water, a pound of fillet of fish, cut in pieces, browned bread-crumbs, and an ounce of cooking fat. Blend the flour, seasoning and nutmeg with the liquid dip the pieces of fish in this and roll in the browned crumbs. Heat the fat in a baking tin or in a shallow fireproof dish. When hot, arrange the fish in it, and bake in a hot oven for half an hour. Serve with potatoes and a green vegetable. This recipe uses the least possible fat for frying, but cooks the fish to a lovely golden crispness.

You can roast potatoes without any fat at all—and here's the way. All you need is two pounds of potatoes, a pint of water, and a desertspoonful of salt. Peel the potatoes and put them in a roasting pan with the water and salt. There should be enough room for them to lie comfortably without touching, and the roasting pan should be half filled with water. Put it into a hot oven and bake for 1 1/2 hours—the water will evaporate leaving shiny golden potatoes beautifully flouxy inside.

QUICK COOKER REQUIRES CARE

It's the genie of the kitchen, this new pressure saucepan which sees vegetables prepared and cooked for dinner before the kettle is even boiling for tea.

Whole beets which took an hour to boil the old-fashioned way are ready to serve in 15 or 20 minutes from the time the pressure is registered on the saucepan.

There are different types of pressure cookers, and some reach a higher than boiling temperature under pressure with consequent shortening of the cooking time. Whatever the type used, the housewife should remember that compressed steam has great potential power, and home economists of the consumer section, Dominion Department of Agriculture, warn that the instructions accompanying each of these utensils should be followed to the letter.

Tougher cuts of meat, quickly tender when cooked in a pressure saucepan, and the consumer section advises that an average size beef tongue, which formerly took anywhere up to four hours to cook when boiled, requires only 55 minutes under pressure.

To Do Tongue

Here is the recipe for Fresh Tongue—the pressure cooker way. Ingredients: one fresh beef tongue (3-4 1/2 pounds); two cups water; two stalks celery diced; one peeled and sliced onion; one diced carrot; one-quarter cup vinegar;

Queen Of Greece Is Influential

BRUSSELS, June 7.—(CP)—There is a young woman in Athens today who looks like a tousled-haired Ingrid Bergman and who wields probably more influence in troubled Greece than any other woman in the country.

She is the Queen of Greece, the wife of King Paul I, but her power isn't merely a result of her royal position. She is probably the most intelligent and politically-astute woman in a high place in the capital. A lot of people in Athens listen to her.

When I visited Athens last fall, I had a long talk with her in the royal palace at a luncheon given by the late King George II for a group of visiting Canadians. I was impressed by her wisdom and knowledge.

As wife of Crown Prince Paul, who succeeded to the throne on the sudden death of King George, she made no attempt to steal the limelight in the royal household at that little gathering, but discussed Greek and European politics with exceptional insight, backed by a wide sweep of solid information.

I've learned since that in a discreet and charming way she is one of the important people of the new regime, quietly advising her King-husband and others on a good many ticklish questions. She is popular in Athens.

She should get along well with United Nations officials who go to Athens to help out on the aid-Greece plan.

Queen Frederika is a great granddaughter of Queen Victoria, and married Crown Prince Paul nine years ago.

They have had three children. After the invasion of Greece by the Germans, she was evacuated to Cairo with her children where she stayed until going to England on a British destroyer for the last years of the war.

two tablespoons granulated sugar; two teaspoons salt.

Wash tongue well and ut water in the cooker with rack upon which meat is placed. Add other ingredients and cook 55 minutes after gauge shows cooking temperature. Let tongue cook in liquid then remove skin, trim excess tissue and small bones at the root end. The quantity serves six to eight persons.

LESS THAN HALF A DAY

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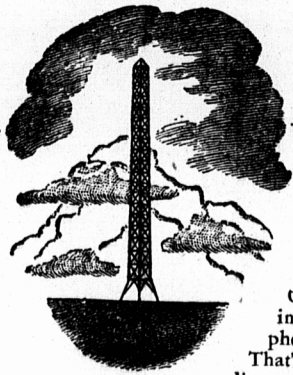
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CANADIAN RADIO NEEDS FREEDOM TO GROW UP



Canadians are taking a lively interest in what goes into microphones in Canada's radio studios. That's because what goes into Canadian microphones comes out through loud speakers in Canadian homes. And that is why radio broadcasting is everybody's business—your business.

Right now the people who are trying to give you better and better radio programs are often handicapped by a "crazy-quilt" of rules and regulations and directives and legal what-nots. Many of Canada's radio laws have been handed down from government to government, from the days when radio was in the crystal-set stage. The laws have not kept pace with radio progress. They should be studied and overhauled so that there is nothing in them to prevent good Canadian programs from finding the widest possible audience.

Canadian broadcasters find it impossible to make definite plans for the future. The Government and its Broadcasting Corporation has the authority to make the rules and regulations for the independent broadcasters. They can say what shall and shall not go on the air. They have the power to cancel broadcasting licenses without cause and without a hearing. They can deny network privileges to any but the programs they choose.

These are only a few examples of the unsound laws which govern broadcasting in Canada today. You can see

how they prevent fair and free competition; how they can discourage able people from seeking a career in Canadian broadcasting.

Because radio is something which lives with the people, it must always be carefully supervised and controlled. But in the interests of all listeners, now and in the future, we believe it should be supervised by an independent regulatory body—rather than the "Government-of-the-day".

These simple, basic changes are needed now so that Canadian radio will have freedom to grow up.

One of a series of public discussions of the future of radio in Canada. Published by an affiliation of 89 Independent Commercial Radio Stations throughout Canada.

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