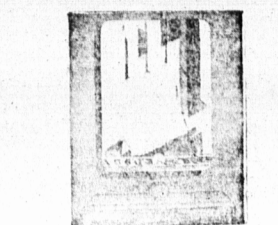


# This Christmas Make It A Home Gift!



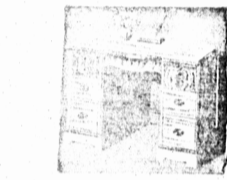
### MIRRORS

Add charm and dignity to the home with Mirrors. A grand gift idea and one you can get every new style in bright, gleaming white mirrors. Prices are low too!



### LAMPS

Make this a bright Christmas with a Lamp Gift. Lamps that are new, smart, different, now in design — All Styles — Moderate Prices.



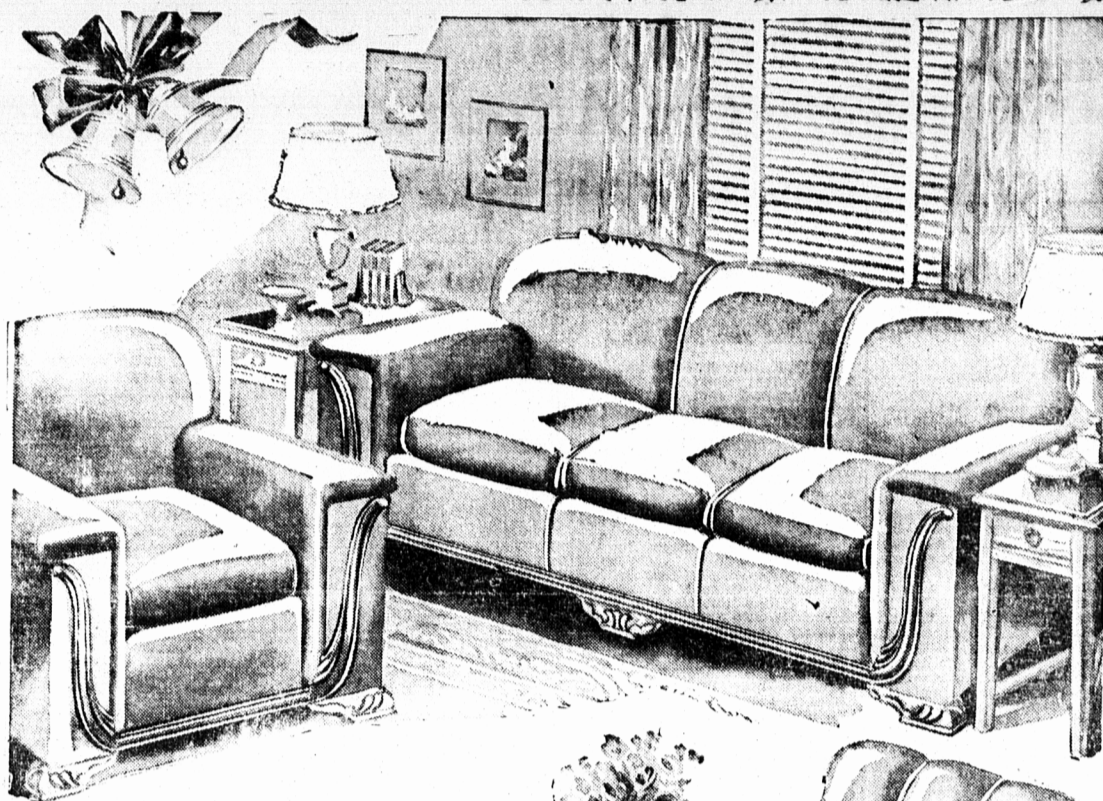
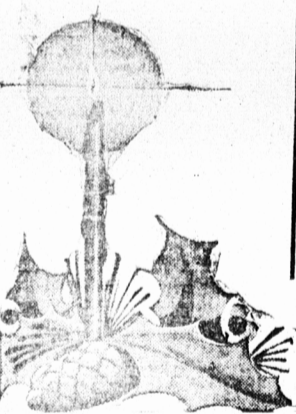
### DESKS

Useful and good looking — A smart addition to the living room or study — Desks in spinet, mahogany, mahogany and modern styles. Priced right!



### TABLES

Tables of every description — End Tables, Living Room Tables, Coffee Tables, Novelty Tables, etc. In walnut, mahogany, beautifully finished. See our big selection!



## The Family CHOICE! A KROEHLER CHESTERFIELD SUITE

Yes, we believe that if you held a family consultation and really got down to brass tacks about this Christmas gift problem, they would all agree that something for the home would bring more joy and pleasure than anything else! That being true, why not take the initiative yourself and be a real Santa by selecting one of our fine living room suites as your gift to your loved ones! Prices are still at absolutely bottom levels here because we bought our present stock before recent advances in wholesale costs! Prices are sure to be higher in the very near future, that's why this is an opportune time to buy that new living room furniture! Come in tomorrow and see our big selection of new Kroehler Living Room Suites.

Big Shipment of New 1941 KROEHLER SUITES

Just Unpacked

PRICED AT **79.00** AND UP

See The New Suites Now

BUY WAR SAVING STAMPS The Christmas Store



This Year... Give Furniture

# NO MONEY DOWN

First Payment in January HOLMAN HOME PLAN

Save Your Cash For Other Gifts

**HOLMAN'S** 2 BIG STORES SUMMERSIDE & CHARLOTTETOWN

### Red Cross Notes

CLOTHING AND BLANKETS DISTRIBUTED TO AIR RAID VICTIMS BY CANADIAN RED CROSS.

Clothing and other supplies including twelve thousand blankets for victims of enemy air raids have been shipped from Canadian Red Cross Warehouses in Britain to Coventry, Birmingham, Bristol and Southampton, a cable received in Toronto yesterday stated. "Ever since the first air raids on Britain some months ago, our representatives overseas have had instructions to make our supplies available to air raid victims," Dr. Fred W. Routley, National Commissioner, said. "Tons of food as well as thousands of blankets and articles of clothing have been distributed."

"During the first year of the war, over six million articles have been shipped from Canada," Dr. Routley added, and shipments were continuing overseas in a steady stream. More than sixty-two thousand blankets had reached Britain safely. "At the present time," he said, "the Women's War Work Committee of the Canadian Red Cross is concentrating on the production of half a million articles of clothing for refugees, evacuees and air raid victims in Britain."

### Herring for Health And Economy

They're a Protective Food and Body-Building as Well as inexpensive.

HERRINGS (whether fresh, canned or salted) are one of the most valuable of the protective foods as well as being an important body-building food. Add to this their cheapness and you have plenty of reasons for including them frequently in your menu. As with every other food, variety in serving them is appreciated, so here are various appetizing recipes for herring dishes. But first a few hints on how to get rid of the bones which worry some people, children especially. It's quite a simple business.

First of course, the fish must be cleaned and scaled. Very often the fishmonger will do this for you, but it's just as well to know how to do it yourself. To scale it, take a small kitchen knife, and starting at the tail end of the fish push the blade of the knife against the scales, lifting them away from the fish till you reach the head. Having done both sides, place under the cold water tap. Then cut off the head and remove the gills; make a slit on the underside of the body large enough to enable you to pull out the inside, then rinse under the tap and wipe out with a damp cloth.

If you want to bone the fish uncooked, proceed as follows: take a sharp knife and slit down the backbone from the head end. Open up the fish with your finger and thumb and lift the bone with the knife. With practice you will find you can remove nearly all the small bones with the backbone. Or you can use a pair of scissors and cut open the underside of the fish. Open the fish out flat and then pull the backbone gently away from the flesh, starting at the head end. The small bones will come away with the backbone.

If you want to bone a cooked herring slit it down the back and lift back the flesh on the side uppermost. Put the knife gently under the backbone and carefully prise it out.

### CHEESE HERRING

3 herrings, 1-2 cup grated cheese, 1 tablespoon flour, 1 pint milk, 1 tablespoon butter or dripping. Bone the herrings as described above and remove roes carefully. Cut the fish in half, put a piece of roe (they should be hard) in each and roll up, securing with cotton or cocktail sticks. Put into a well-greased fireproof dish and bake in a moderate oven for 20 minutes. Make a sauce with the milk, flour, fat and grated cheese and cook for five minutes. Pour this over the rolls and put it back in the oven till the top is brown; then serve.

### STUFFED HERRINGS

4 herrings, 2 tablespoons breadcrumbs, 1-2 teaspoon mixed herbs; Milk, bread-crumbs and dripping; 2 tablespoons milk; 1 tablespoon shredded suet; Dessertspoon chopped parsley. Seasoning. Bone the herrings and season with salt and pepper. Mix together the breadcrumbs, suet, mixed herbs parsley and milk, and spread the mixture on the fish. Roll up each and secure with cotton or cocktail sticks. Put into a greased fireproof brush over with milk, sprinkle with breadcrumbs, put a few bits of dripping on top and bake in a moderate oven for 20 to 25 minutes.

### HERRING PIE

4 herrings, half a bay leaf, mashed potato, 1-4 cup vinegar, 2 tablespoons water, salt and pepper. Milk. Bone the herrings, as directed above. Season the fish and roll up, securing the rolls with cotton or cocktail sticks. Put the rolls into a greased fireproof dish and add the vinegar and water mixed together, with the bay leaf, cover with a thick layer of mashed potato, smooth down and brush over with milk. Bake for about 35 minutes in a moderate oven.

### POTATO HERRING

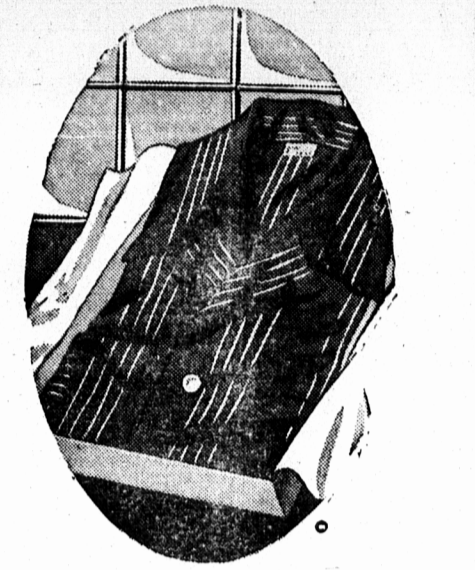
Four herrings, flour, milk, cooked potatoes, seasoning. Bone fish, roll in flour and fry lightly in hot dripping. Heat potatoes with a little milk and dripping and season to taste, mashing as they heat until you get a smooth puree. Put two of the herrings into a casserole, skin side down, spread with potato mixture and put the other two on top, skin upwards. Heat well in oven and serve.

### OATMEAL HERRINGS

Remove backbones and roll in flour seasoned with salt and pepper. Dip into platter of milk. Have



FOR HIS NIGHT LIFE...



In Gift Box \$2.00 \$2.50 \$3.00

It's funny how men will give women lovely and lacy nightgowns for Christmas... but the women seem to totally ignore the fact that man too is conscious of his in-the-bed fashions. Naturally men put plenty of emphasis on comfort but appearance is fundamentally the factor that controls his pajama choice.

THE MEN'S STORE

MOORE & McLEOD Limited

The Store of Ten Thousand Gifts

ready some coarse oatmeal and roll it in it. Put at once into smoking fat and fry to a golden brown. Serve immediately. Pudding coated with oatmeal needs careful watching as it burns quickly.

### SAUCES

Serve the following sauce with grilled herrings: Half an onion, 1-4 teaspoon mustard, 1 tablespoon butter or dripping, 1 tablespoon flour, 1-3 cup vinegar, 1-4 cup water. Chop the onion very finely, then cook it in the vinegar and water for half an hour. Strain. Melt the fat in a saucepan, add the flour, the mustard and the strained vinegar, bring to the boil and simmer for 10 minutes. Then serve.

Brown caper sauce is another suggestion for a savory sauce to serve with fried herrings. You need: One teaspoon butter or dripping, 1-2 pint stock, tablespoon finely chopped capers, 3-4 tablespoon flour, dessertspoon Yorkshire Relish, few drops anchovy sauce, cayenne. Melt the fat in a saucepan, stir in the flour and when smooth add the stock, Yorkshire Relish, capers and anchovy essence. Cook for five minutes or so, then season with cayenne pepper and serve.

Another recipe for herring pie combines the fish with an apple and an onion: 3 herrings, 1 medium-sized onion, pepper and salt 1 tablespoon dripping, bread-crumbs, 1 apple, teaspoon of chopped parsley, 2 tablespoons water, short pastry, ground mace. Bone the fish and sprinkle with salt, pepper and ground mace. Put into a well-greased fireproof dish, sprinkle with chopped apples and onion, the parsley and bread-crumbs and put the dripping on top in fry slices. Then add the water. Cover with short pastry and bake in a hot oven for 10 minutes; lower the heat and cook for another 50 minutes.

FREDERICTON, N. B., Nov. 28.—(CP)—It was learned today that the financial statement of the Fredericton Exhibition Ltd., which will be delivered by Cecil D. Hol-

### WEEK-END SPECIALS

- 3 Tins Milk — 25c
- 3 tins Island Beans — 25c
- 2 Tins Tomato Soup — 25c
- 2 Tins Peas — 25c
- 2 cans Clark Beans (large) — 27c
- Rolls Toilet Paper — 25c
- Tealad & Red Rose Tea 1 lb. — 65c
- 2 lbs. Mixed Cookies — 25c
- 2 lbs. Plain Cookies — 20c
- 2 lbs. Soda Biscuits — 25c
- 1 gal. Molasses — 60c
- 10 lbs. white Sugar — 69c
- 5 lbs. bulk Macaroni — 29c
- 2 lbs. Shortening — 25c
- 1 lbs. Lard — 50c
- 1 pks. Corn Flakes — 23c
- 1 bars Surprise Soap — 27c
- 1 bars P. & G. Soap or Pearl Soap — 25c
- 3 boxes Matches (large) — 25c
- Milk, per quart — 8c
- Fancy Cup Cakes fresh each 5, 10 & 15c

### DRYGOODS

- Men's Hip Rubber Boots (Miner) pr. — \$3.98
- Men's Knee Rubber Boots pr. — \$1.98
- Men's Rubbers pr. — 90c
- Women's Rubbers pr. — 69c
- Men's Fancy Shirts — 75c to \$2.00
- Cotton Gloves per pair — 15, 20 & 25c

Men's heavy Overalls, regular \$2.00, now **\$1.50**

(We have 10 dozen on hand sizes 36, to 44, at this price.)

**Albert G. Kays**

Cor. Richmond & Pownall Streets Phone 1289.

### To Maintain Quality of Export Bacon

As connected with and interested in the Canadian bacon industry during the past quarter of a century recall with painful memory the aftermath that developed from the quality of bacon exported during the late war. It is now generally resolved that this experience shall not be repeated and one major objective must be to maintain quality in supplies sent to the United Kingdom during the present war.

The accumulated effect of the improvement policies adopted in 1922 in respect to swine improvement are now proving of value. This does not mean that the job of the producer is completed, since the increased hog marketing and increased exports will require increasing the number of hogs suitable for exports, and further improvement both in respect to type and quality must be energetically continued. This only requires the determination to do so, since suitable breeding stock and ample feed supplies are available.

High quality hogs, however, do not necessarily insure good bacon. After the farmer produces his hogs the product has to be processed and transported to Britain, and the efficiency with which this is done determines to a marked degree the quality of bacon that the British consumer will receive. Radical changes have taken place in the processing, curing, and handling of

bacon during the past 20 years. During the last war, bacon was given a much longer cure and was heavily treated with borax which was considered an effective preservative. Later, borax was discontinued, and the length and strength of the cure were reduced to produce a mild cured bacon to meet the requirements or taste of the British consumer. It is this mild cured bacon that the British consumer wants, and, if it is to be supplied, greater export bacon is essential.

LONDON, Nov. 28.—(CP Cable) The existence of labor trouble in German-occupied Polish territory was indicated in a speech to Nazi party instructors at Lodz by Hauptbefehlshaber Schmidt, according to the Polish telegraphic agency. Schmidt referred to traitors in the midst of the German working classes, particularly among German Catholic workers who have shown their solidarity with Polish workers on questions of working hours and wages.

Keep Minard's in the home.

### TIPPLE AND "CAP" STUBBS



By Edwina