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**Commercial Hotel** Kensington, P.E.I. Open after March 1st Under New Management Rates \$2.50 Per Day Good Sample Rooms in Connection. Reasonable Livery Rates



MUST QUIT CABINET

**Firpo Will Ignore Wills and Thinks Only of Dempsey**

FARMER LODGE LEAVES FOR U. S. AND ESCORTED TO BOAT BY "WILD MAN." BUENOS AYRES, Mar. 2.—Luis Firpo said last night that henceforth he would ignore Harry Wills, the negro heavyweight fighter, as regards a fight with him. He declared that his next great battle would be with Jack Dempsey, although nothing definite in this direction had been arranged.

farwell. Lodge in talking to newspaper men about the knockout he received from Firpo last Sunday night it completely paralyzed his side. He expressed indignation over the declaration by some of the newspapers that he made no effort to rise after he had been knocked down.

**My Experience is that DR. CALDWELL'S LAXATIVE SYRUP PEPSIN Is just what you need**

**This Will Make Digestion Easy**

WHAT the dyspeptic needs is not soda and charcoal and breath perfumes but a medicine that will help his bowels to move regularly, for dyspepsia and constipation are allied. If you will take Dr. Caldwell's Laxative Syrup Pepsin systematically as the directions on the package call for you will soon digest your food properly and pass it out normally, and heartburn, belching, dizziness, nervousness and bloating will vanish. In time you can dispense with all medicines as Laxative Syrup Pepsin will have exercised the intestinal and stomach muscles so they act for themselves. Mr. E. N. Gagnier, 338 St. Patrick St., Ottawa, Ont., Mrs. Ullrich Stewart of Crometown, N. S., and hosts of others will verify this.

**World Acclaims Success** Dr. Caldwell's Laxative Syrup Pepsin is the prescription of a well-known physician of that name who practiced successfully for 47 years. It has been on the market 30 years and is today the largest selling liquid laxative in the world. Thousands of families have it in their medicine chest, ready when any member shows signs of dyspepsia, constipation.

**Formula Plainly Stated** Have no hesitancy giving Dr. Caldwell's Laxative Syrup Pepsin to anyone young or old. It is a mild, gentle laxative free from narcotics. It will not cramp or grip. The formula is on the package, a compound of Egyptian senna with pepsin and simple aromatics. A bottle can be had at any drug store and averages less than a cent a dose. Economical for families and fully guaranteed. You will find it a great improvement in taste and action over castor oil, or "candy cathartics" made from coal-tar that cause skin diseases, colic that loosens the teeth, salts in water or powder that concentrate the blood and dry the skin.

**Respectfully submitted, J. F. PROFFIT, Secretary, P. E. Island Dairymen's Ass'n.**

**Evening Session** The meeting opened at 8 p. m. with the president J. H. Simpson in the chair. Mr. Thos. Hicks, Dominion official cheese grader, Montreal, addressed the meeting. He gave an interesting outline of the cheese grading system carried on by the

**Western Guardian Dairy Association Met.** —SHOP from Holman's Catalogue —DR. A. J. LaCOURSIERE, dentist, will be in Wellington Monday, March the 3rd until Thursday night, the 6th. 1788 3 4 31

**—CLEARING THE STREETS.** Street foreman Millman had a large force of men engaged on the streets and sidewalks during Friday and Saturday removing the effects of Thursday's storm. Much credit is due Mr. Millman for promptness and efficiency in this work.—H.

**—SUMMERSIDE AGENT.** Mr. Byron MacDonald of the MacDonald Drug Co., is now Guardian representative in Summerside and will be pleased to receive news, advertising, new and renewal subscriptions and Job-Printing. Mr. MacDonald sells the Morning Guardian at his store. His Telephone No. is 12-2.

**—CASE CONCLUDED.**—The adjourned case against Mr. William Branchard, Cape Wolfe, who was charged with an offence against the Inland Revenue Act was concluded on Saturday when Magistrate Campbell and Palmer dismissed the case with no costs. The defendant, in his evidence showed that the car which was supposed to be used as a still, was simply used by himself to draw off the water from the radiator of his car in cold weather. The liquor found by the inspector had been left at his house by some unknown person and it was proven that it was not "wash" and did not come under the Act. Mr. A. C. Saunders, K. C., for plaintiff, Mr. E. H. Strong, K. C., for defendant.—H.

**PERSONALS**

**—The Misses Margaret Griffin and Viola Todd, Summerside** were visitors to Charlottetown last week.—H.

**—Mrs. William Crozier and four children** left here on Saturday for Boston. Mrs. Crozier will join her husband who is engaged in business in that city.—H.

**—Mr. John Mountain of Holman's Ltd.,** went to Charlottetown on Saturday where he will spend a couple of weeks at the firm's branch store.—H.

**Eastern Guardian**

**—SHOP from Holman's Catalogue**

**—EASTERN AGENT** —Mr. J. W. Murdock is now Guardian Agent in Montague and will be pleased to receive news items, advertising, Job-Printing, new and renewal subscriptions.

**—AUCTION SALE—CROP,** stock, farming implements and household furniture on premises of N. A. Morrison, Dundas, Thursday, March 6th at 12 o'clock noon. No reserve. See hand-bills. J. W. Scrimgeour, Auctioneer.—1776-33 31.

**Archbishop Worrell**

(Continued From Page 6)

pay debts to God by ministering to personal self-indulgence, as in the case when dances and socials and such like things are expected to pay for the blessings which God so abundantly pours upon His people. I need not enter into further particulars, but I shall add just a word about fasting. This has been much misrepresented, and in consequence abandoned by many. But there cannot be a doubt that, apart from the fact, that bodily abstinence stimulates both the mental and spiritual faculties, fasting is a wise provision, and when it can be wisely practised, good must follow. For a hard working man, who of necessity lives carefully and moderately all the year, and has to endure much exposure and fatigue, the withdrawal of needless food would be a hardship. But fasting applies to other things besides meat and drink, and the practice of self-denial in these is desirable.

With probably the majority there is room for rigid application of the rule of fasting. For example, recreation and relaxation from work are necessary for a busy man, but excessive amusement and constant excitement are not only unnecessary but injurious, and far more tiring and exhausting than the hardest work. If these are cut out for a time they will not be missed. Or again, for the man whose habits are luxurious and indulgent, some limitation for an extended period, such as Lent enjoins, cannot but be a benefit.

In all things, however, the words of the Master must be remembered: "When thou doest alms, let not the left hand know what the right hand doeth." "When thou prayest thou shalt not be as hypocrites . . . that they may be seen of men." "When thou fastest . . . appear not unto men to fast, but unto thy Father which seeth in secret."

First, then, Worship, which includes prayer and fasting, Communion and almsgiving; and second, Work, which means the service of the Master, are the objects to which the call of Lent points every Churchman. The season will be best in proportion to the sincerity, not the ostentation with which it is used, and according to the earnestness of the desire to deepen the spiritual life as the basis of all work and all worship, realizing our obligation to Him, Whose we are, and Whom we serve.

May God give more and more grace to each one, to use the means within reach, and win the blessing which faithful service will surely bring.

Very truly yours, CLARE L. NOVA SCOTIA, Halifax, Feb. 18th, 1924.

**Western Guardian Dairy Association Met.** Continued from Page 3

and every other country that hopes to engage in the export trade will have to get into line or look elsewhere for a market. Before leaving this subject I wish to refer briefly to the Dominion educational Cheese Scoring Contest for 1923. The contest was open to a limited number of factories per month in each province and covered the period May to October inclusive. The Provincial dairy authorities named the factories every month. The rules called for the entry of one cheese from each factory participating in the contest. Fifty-six cheese factories entered the contest. Ontario sent 22 samples; which graded as follows:—Specials, 4; first grade 17, second grade 1, Quebec sent 21 samples; specials 9, first grade 9, seconds, 3. Alberta sent 3 samples, first grade 1, seconds 2. New Brunswick sent 6 samples first grade 4, seconds 2. P. E. Island sent 4 samples, first grade 4. In the average score for workmanship, flavor and total score by Provinces, P. E. Island cheese took third place with 55.25 for workmanship, 39.37 for flavor and 93.62 for total score. The following factories in this province competed:

| Factory     | Workman-ship | Flavor | Total |
|-------------|--------------|--------|-------|
| Kensington  | 54.80        | 39.00  | 93.8  |
| Emerald     | 54.70        | 40.00  | 94.7  |
| New Glasgow | 54.00        | 39.00  | 93.00 |
| Lot 16      | 53.50        | 39.50  | 93.00 |

At the beginning of the year Inspector F. T. Morrow tendered his resignation to the Directors of Dairy Instructors for this Province to accept the position of Dominion Official Grader for P. E. Island. Mr. Morrow has served in the capacity of instructor for quite a number of years and during that time he has rendered most efficient and capable service and endeavored at all times to promote the highest interest of the dairy industry in this Province. His ripe experience has made him a valuable factor in the success which attended the efforts of the dairy course in the Technical School. There are three things I would suggest for consideration today in this Association. First, the matter of testing cows for tuberculosis, I need not in this enlightened age dwell upon its importance at this present time. Second, the grading of milk and cream by the makers, and lastly, the recommending to factories the payments to patrons on basis of butter fat in milk only. The practice of a 2% bonus added to the butter fat in milk is only put a premium on skimmed milk delivered at factories. We must manufacture cheese out of whole milk if we want to hold the market for our export cheese. I will now submit to you the statements for the past year.

**COMPARATIVE STATEMENTS**

| Item                     | 1922            | 1923            |
|--------------------------|-----------------|-----------------|
| <b>Cheese</b>            |                 |                 |
| Milk Supply              | 19,002,819 lbs. | 19,579,500 lbs. |
| Increase                 |                 | 576,681 lbs.    |
| <b>Butter</b>            |                 |                 |
| Milk Supply              | 31,863,050 lbs. | 33,165,687 lbs. |
| Increase                 |                 | 6,302,637 lbs.  |
| <b>Total Milk Supply</b> |                 |                 |
| Butter, Cheese 1922      | 50,865,969 lbs. | 57,745,187 lbs. |
| Increase                 |                 | 6,879,218 lbs.  |
| <b>Value of Output</b>   |                 |                 |
| Gross                    |                 |                 |
| Cheese 1922              | \$287,368.95    | \$219,537.70    |
| Cheese 1923              | \$342,750.07    | \$274,935.14    |
| Increase                 | \$55,381.12     | \$55,457.44     |
| Butter 1922              | \$453,988.21    | \$394,039.20    |
| Butter 1923              | \$549,181.23    | \$471,345.11    |
| Increase                 | \$95,193.02     | \$77,305.91     |
| Butter and Cheese 1922   | \$741,357.16    | \$613,576.90    |
| Butter and Cheese 1923   | \$891,931.30    | \$746,340.25    |
| Increase                 | \$150,574.14    | \$132,763.35    |

Some Island factories make a very good showing despite the disadvantage of flavor which has already been referred to. The speaker was satisfied that the use of the pure culture would benefit the flavor of cheese. Either this should be done, or the whey pasteurized, provided the tanks can be drained each day. Pasteurized whey is quite safe to feed to young calves, and this method helps to keep the cans clean, which is very important. He hoped it would not be necessary to pasteurize milk for cheese making as the expense involved would make the work nearly impossible.

From his experience as a manufacturer Mr. Hicks declared that Island cheese is made too small for export. The standard size demanded in Montreal is 85 to 90 lbs. One shipper in Montreal told the speaker that if the Island cheese was same size as Ontario and other provinces there were times when he could get more money for the Island product.

Mr. Hicks answered a number of questions in regard to whey pasteurization, etc. When this has been properly done there has been a great improvement in the flavor. The texture of the bulk of Island cheese is a little better than any that comes into Montreal and it was regrettable that the flavor deteriorated from the value, so far as the grading was concerned. For high quality cheese there was always a ready market. The grading stamp of the Federal Department will in future go on all cheese examined. Canadian manufacturers must quit making second grade cheese and the only way to do this is to refuse to accept second grade milk. The speaker appealed to cheese and butter makers to mark their boxes as plainly as possible.

Mr. J. A. MacDonald, official butter grader, Montreal, referred to his pleasure at again visiting his native province. He had been for twenty years in the dairy business in Western Canada and gave some interesting reminiscences of the early days of the industry there. Last year in Saskatchewan 11,000,000 lbs of butter were made. In the Western Provinces there is today no No. 2 butter sold for home consumption. The butter is all pasteurized and neutralized and he was convinced this was the only way of making progress in the industry. Figures were quoted giving the total grading of butter by provinces. The Maritime Provinces had 699 boxes. No. 1 quality pasteurized butter graded, and 30 No. 3 grade boxes. Of unpasteurized there were 1714 boxes graded. No. 1 quality; 1,242 of No. 2 and 160 of No. 3 quality. Mr. MacDonald said the compulsory cream grading to be instituted by the government would prove a step in the right direction.

Mr. J. Walter Jones of Banbury spoke of the new three year crop rotation on the island which has superseded largely the older system of seven year rotation. The method has opened the way for more extensive dairy farming and for the growing of seed potatoes. The most profitable cow, he believed, was the dairy cow. The strain was an extremely important thing to develop. Nowadays, when pure breeds can be obtained

It is not advisable to start with a scrub cow. The strains of cattle are checked up by several methods one of the best being the Record of Performance tests. The factors in low production to be avoided were: Using a poor bull, poor management of the herd and the use of scrub bulls. He deprecated the feeding of oat straw to calves, cows which need a great deal of nourishment particularly during the last two months. The need of properly kept stables was emphasized, also dry pastures in summer. For a large, high producing cow grass pasture is not enough, she must be fed meal especially in August and September. Mixed feed should be supplemented in the pasture. The factors of high production were then explained, with numerous illustrations from the speaker's own experience.

The method of arranging the

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The method of arranging the

**Corns**

**Blue-jay**

Pain Stops Instantly

Here's instant relief from that burning corn Blue-jay will stop the pain instantly. Then the corn loosens and comes out. Does away with dangerous pricking. Get Blue-jay at your druggist.

**HERE'S WHAT PEOPLE SAY ABOUT TANLAC**

"If it had not been for Tanlac I would still be a sick, discouraged woman, for nothing else seemed to do me any good," says Mrs. Edward Gibbs.

All the advertising in the world and all the sales efforts combined could not have made the great success for TANLAC that has been attained, unless this reconstructive tonic possessed merit of the greatest degree. Over 40 Million Bottles of Tanlac have been sold and the demand today is greater than ever before.

The TANLAC possesses merit and has brought relief to hundreds of thousands of persons is attested by the great number of testimonials that have been received by the company from people in every state of the Union and every province of Canada. There are over 100,000 such statements on file with the company, all tending with sincere praise for TANLAC and what it has accomplished.

Here are excerpts from a few of the 100,000 statements on file:—

Mrs. Edward Gibbs, Lancaster, Pa.—"For 2 years indigestion deprived me of nearly all the pleasure of living. If it had not been for TANLAC I would still be a sick and discouraged woman, for nothing else seemed to do me any good."

Mrs. Mary A. Benson, Seattle, Wash.—"Following an operation my stomach and nerves seemed to give way and I became almost helpless. As a last resort I tried TANLAC. I began to improve

from the very first, gained 29 lbs. and today am feeling fine."

O. E. Moore, Kansas City, Mo.—"My stomach seemed to pain me constantly, food seemed to do me no good I would bloat up with gas, lost my strength, and could not sleep or rest. I was on the down-grade all the time. Tanlac corrected my troubles and put me in excellent shape."

Thomas Lucas, Petersburg, Ontario: "Well, sir, buying TANLAC was the best investment I ever made, for it built up my health and strength to where I haven't a complaint in the world."

Mr. and Mrs. Joseph E. Kaake, Detroit, Mich.: "For more than a year our three children, age 2, 4 and 6, had been so peaked and lifeless that we were worried about them. Their stomachs were upset, appetites poor, the color had left their cheeks, their nights were restless and during the day they would just mope around, taking no interest in play or anything else. They began to improve with the first dose of TANLAC, and today there are no more healthy children in Detroit."

Tanlac is for sale by all good druggists. Over 40 million bottles sold. Accept no substitute.

Take Tanlac Vegetable Pills.

Federal Department. Grading centers were established for this purpose, one centre being at Charlottetown. The department was fortunate in getting good men for the work. The total cheese graded from April 1 to Dec. 15 was 1,452,585 boxes, comprising 14,173 boxes special grade, 1,119,411 boxes 1st grade, 286,608 boxes 2nd grade, 32,393 boxes 3rd grade and culls. By provinces the total boxes graded were Ontario 904,343 boxes, Quebec 532,191 boxes, P. E. Island (including total cheese graded last season) 15,751 boxes, a percentage of 64.4 for first grade, 37.1 second grade and .5 for third grade.

Mr. Hicks referred to the rough new cans which comes from every part of Canada. He explained that the large end of the cheese should be put upwards in the box for easy removal. In future cheese not properly boxed will be placed in a lower grade.

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**Christie's Soda Wafers**

Purest of all Pure Foods

Perfectly Made - Perfectly Baked

Perfectly Packed

**MURESCO**

Healing Cream is a Quick Relief for Nasty Head Colds

Colds and catarrh yield like magic to soothing, healing antiseptic cream that penetrates through every air passage and relieves swollen, inflamed membranes of nose and throat. Your clogged nostrils open right up and you can breathe freely. Hawking and snuffling stop. Don't stay stuffed up and miserable.

Get a small bottle of Ely's Cream Balm from your druggist. Apply a little in the nostrils and get instant relief. Millions endorse this remedy known for more than fifty years.

ed rates will compensate for the loss of business the volume of which is done at a time when practically no other produce is moving. Resolved that in view of the foregoing we feel that if the present high cost of transportation be still further increased, we shall be forced to discontinue receiving cream by rail and substitute some other means of transportation. Further resolved that this motion be placed before our railway authorities or any agency that will be instrumental in bringing relief. The meeting adjourned until 9:30 this morning.

Resolution

The following resolution passed by the Dunstaffnage Factory was supported by a vote of the meeting:

Moved by A. C. McAulay, seconded by Fred Court:

Whereas it has been intimated by the Railway authorities that on and after February 1st, 1924 they will discontinue the carrying of cream as freight and institute instead the express system and whereas this system if forced upon the people is bound to work a great injury to the Dairy Industry, as the small patron who has been accustomed to ship his cream by rail will find the cost prohibitive especially in the flush season during the warm summer months when cream must of necessity be shipped at short intervals to insure good quality. And whereas considering the plight of agriculture at the present time this increase in transportation rates seems to be ill timed and unjust, not only to the producer but to the railway, as well, for it is doubtful if the increase

**Carnation Milk**

From Contented Cows

**Saves Time and Trouble**

CARNATION Milk saves time and trouble, saves waste and it's always ready for use. You'll welcome its wonderful convenience in cooking. You can keep a supply on your pantry shelves—always ready, always the same dependable quality, always pure, always safe.

And you can order it with your groceries. For the grocer is the Carnation Milkman.

Carnation Milk is just pure fresh milk, evaporated to double richness, kept safe by sterilization. Order several tall (16 oz.) cans or a case of 48 cans from your grocer.

Try this recipe and write for a copy of the Carnation Recipe Book.

**CREAM OF MACARONI SOUP:** 1 teaspoon salt, 2 tablespoons butter, 3/4 cup macaroni (broken in 1/4 inch pieces), 2 tablespoons flour, 3 cups water, 1 cup Carnation Milk.

Cook macaroni in boiling, salted water about twenty minutes or until soft. Drain and melt butter; add flour; add salt; then milk, and cook five minutes. Combine with macaroni. This recipe serves six people.

Produced in Canada by CARNATION MILK PRODUCTS COMPANY, LIMITED ATYLMER ONTARIO

The Label is Red and White