

You'll appreciate this new convenience in your home—

### Old Dutch Holders, In Colors!

Old Dutch Cleanser has so many uses around the home that it's good practice to keep a can handy in the kitchen, bathroom, laundry and garage.

There's nothing else like Old Dutch; you don't need several styles and kinds of cleaners. Think of this added convenience in Old Dutch; it's all you need for all your cleaning.

Cleans Quicker—quicker than anything else you can use. Help yourself to more time with Old Dutch.

Cleans Safely... because it contains no harsh, chunky grit and doesn't scratch. Old Dutch protects the surface. Keeps lovely things lovely. And it's kind to the hands.

MADE IN CANADA

It is easy to obtain one of these holders!

Clip out from three Old Dutch Cleanser labels the windmill panel appearing above the directions. Mail these, together with 10c and your name and address. Fill out the coupon today.



Coupon form for Old Dutch Holders with fields for name, address, and color preference (Ivory, Green, Blue).

### DEPORTEES EXCEED QUOTA

WASHINGTON, May 13.—Eleven hundred more aliens left the United States during March than were admitted.

labor department, which added deportations exceeded quota immigrants permitted entry by 187. A total of 16,344 aliens of all classes entered the United States and 17,444 departed. Quota immigrants totalled 1,539 and deportations 1,728.

### KILL MOTHS NOW!

Kill the moths now before they start on their path of destruction eating away at your clothing and furnishings. The safe and sure way to kill moths is to spray FLY-TOX. Spray directly on clothing, furs, Chesterfield and rugs. FLY-TOX will not stain and is guaranteed to kill moths.



### BRING COLOR INTO YOUR LIFE



To beautify the home in which you live, to make dark rooms brighter, dull rooms more cheerful, sunless rooms warmer, use Crown and Anchor Paints and Varnishes.

### CROWN and ANCHOR Paints and Varnishes

Made by R. C. Jamieson Co. Limited, Montreal.

are famous for their uniform high quality, their long life, their covering power and their capacity to resist the attacks of time and weather.

Consult us today about painting problems. Our advice is free and may be of great help to you in selecting the proper materials and in arranging the right color scheme.

We carry a large stock of Crown and Anchor Marine Paints.

THE ROGERS HARDWARE CO., LTD  
Charlottetown

### E. R. BROW

146 Richmond St., Charlottetown  
Fire, Life, Accident, Sickness and Plate Glass Insurance at Lowest Rate.  
Agent at Summerside, Lloyd Lewis

### Dorothy Dix Letter Box

Continued from page 8  
him. She is so easy that it is strange the man thinks it worthwhile to woo her.

But he does because his insatiable egotism demands to be fed upon the heart of every woman with whom he comes in contact. He makes love to her until he gets her crazy about him and to dreaming impossible dreams of his divorcing his wife and marrying her, and then he gets tired of her and flings her away like a half-smoked cigarette, and he lights another affair at the flame of some other woman's eyes.

And it is nothing to him that he has soured the girl's life and broken her heart and turned the sweetness of her youth into bitterness.

The married man who makes love to a girl in his office is a cad, but the girl who listens to him is a fool. And worse.

She is a fool to believe the man who is always complaining about his wife and telling how misunderstood and unhappy he is when he goes on living with her. And the girl is worse than a fool who deliberately plans to take her happiness at the expense of a sister woman's and who looks forward to a man's divorcing his wife in order to marry her.

DOROTHY DIX.

Dear Miss Dix—I live with my sister and her husband and my brother-in-law and I am falling in love with each other. What should I do?

MILDRED.

Answer:

Leave by the next train. Flee from temptation. It is bad enough to take a strange woman's husband from her. It is an abnormal crime to steal your sister's husband.

DOROTHY DIX.

### CAPTIVATING CUP CAKES

Cup cakes are such convenient little things, that everyone would like to be able to make them.

One is for a nice moist little chocolate cake, the other for white cup cakes that are very easily tossed together. The icing is one that requires only a few moments to make—but it tastes like one of those with which we take a lot of time and trouble.

#### Chocolate Cup Cakes

- 2 eggs,
1 cup sugar,
3 tablespoons butter,
2 squares—that is, 2 ounces chocolate,
1-2 cup milk,
1-2 cups flour (always sift once before measuring),
1-4 teaspoon salt,
2 1-2 cups baking powder.

Beat the eggs well and then beat the sugar gradually into them. Melt butter and chocolate together over hot, but not boiling water, and when smoothly blended, add to the first mixture. Add alternately small quantities of the milk and the mixed and sifted dry ingredients.

Turn into greased gem pans or into paper cake cups that are such favorites with us in our kitchen; or set a paper cup in each muffin pan—the cakes are the nicer—and no pan to clean afterwards! Bake in a moderate oven 375 degrees Fahrenheit, about 20 to 25 minutes, according to

the size of your cakes.

#### Chocolate Icing

Melt 1 1/2 squares chocolate over hot water and blend it into 3 tablespoons golden syrup that has been warmed to make it flow. When this cools, it is a delicious sticky icing—it doesn't harden; therefore on any kind of cake that is to be handled, it is well to scatter chopped nuts or moist coconut over the surface; or blend icing sugar into it until of the right consistency to spread on cake.

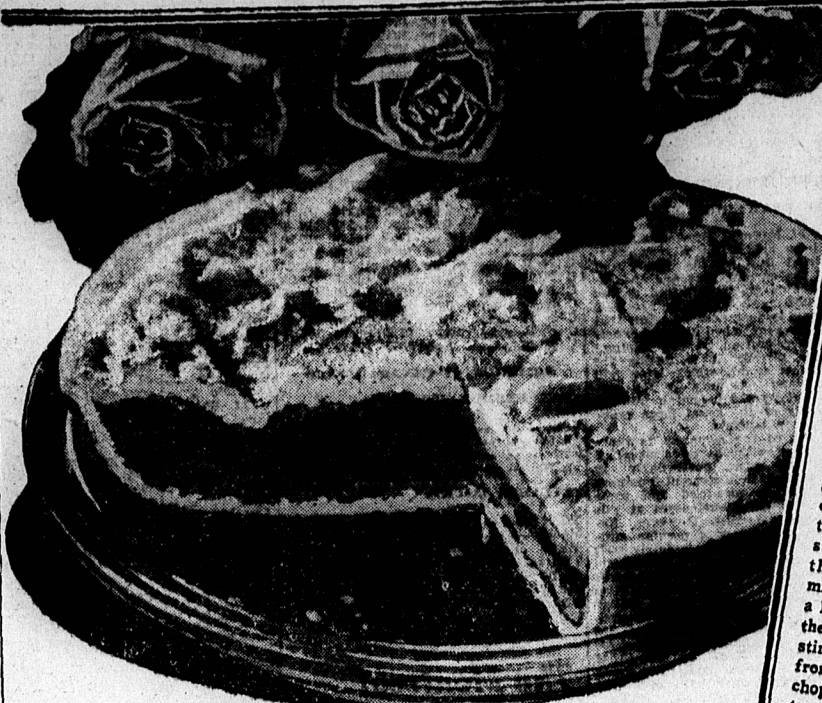
This is good as a filling between pairs of cookies or for the children, in simple biscuits or bread and butter sandwich form.

#### Cup-Cake Batter

- 2 eggs,
4 tablespoons golden syrup,
1-2 cup melted butter,
2-4 cup water,
1-2 teaspoon salt,
2 cups once-sifted pastry flour,
3 teaspoons baking powder,
1 teaspoon flavoring.

Beat eggs, add syrup (which should be kept at room temperature, so that it will not become too thick) and continue beating until light and thick. Beat in the melted butter. Mix and sift the dry ingredients and add alternately with the water. Add flavoring and pour into greased small muffin pans. Bake in a hot oven (400°). The time required varies with the size of the muffins.

"This is my favorite pie recipe —try it—" says ANN ADAM "and you'll bake it often"



ANN ADAM—COOKERY AUTHORITY OF CANADIAN HOME JOURNAL IS A NOTED WRITER ON FOODS AND RECIPES

- Filling for Ann Adam Date Cream Pie
2 cups scalded milk
1/4 cup cold milk
1/2 cup sugar
3 1/2 tablespoons cornstarch
1/2 teaspoon salt
1/4 cup chopped dates
1/4 cup cold milk
2 eggs
1/2 tablespoon butter
1/4 teaspoon vanilla

Scald the 2 cups milk. Mix the sugar, cornstarch and salt well and combine with cold milk. Stir mixture slowly into hot milk and cook, stirring constantly, until smoothly thickened; cover and cook 15 minutes. Beat egg yolks well, stir a little of hot mixture into them, then add to main mixture and cook, stirring for 3 minutes. Remove from fire, stir in butter, vanilla and chopped dates and when cooled, turn into baked shell.

### Date Cream Pie

A light and flaky paste that you can mix in quantities and keep chilled for instant use in a fresh-baked pie, can be based on these quantities for a two crust pie or two shells:

- 1 1/2 cups flour
1/2 cup shortening
1/2 teaspoon salt
cold water

Sift the salt with the flour. Jewel shortening, especially if well chilled, will provide the fat in excellent form. Chop half the shortening into the dry ingredients, then mix quickly and lightly with enough cold water to make a paste that will roll. Turn on floured board, roll to quarter-inch thickness and dot half the surface with small pieces of shortening; fold the paste over, pat and roll out and chill if possible; again roll thin, dot with the remainder of the shortening, fold, roll and chill.

For the Date Cream Pie—bake a shell for this pastry and let it get cold.

Swift's "Jewel" Shortening is exceptionally fine in texture. It creams readily, or can be used cold and hard, for the making of such flaky, tender pastry as Miss Adam made for this Date Cream Pie. It is odorless and tasteless.



# Swift's Jewel Shortening

IT IS ALWAYS UNIFORM—ALWAYS PURE AND ASSURES EQUALLY GOOD RESULTS FOR ALL BAKING AND FRYING

### Style Chats

WITH ALMA ARCHER

Today, I continued my conversation on puppy fashions with Annie, a sophisticated Scotie. "I like the natural linen pillow slips very much," said Annie, "for they launder easily and keep my bed cool and fresh."

"First time I'm shopping, I want to be fitted to one of the smart red and black braided leather harnesses for town, and a white washable cotton and kid one for wear at the country clubs when folks are wearing light summer clothes. If I see another plaid harness on a Scotie, I'll scream. As for raincoats," continued this cute little mug, "they're a silly waste of effort on little dogs, for our legs kick the mud where the raincoat isn't, if you understand what I mean. But when it comes to the new luncheon pans, set in a wrought iron frame, I'd love one, for I get all tired out chasing my pan around getting the last few licks."

... Guess Annie ought to know!



listen to it!

KIDDIES are fascinated with the way Rice Krispies crackle when you pour on milk or cream.

And what a flavor treat! Toasted rice bubbles. Wonderful for breakfast, lunch and supper. Fine to use in candies, macaroons. In soups. Order the red-and-green package from your grocer. Made by Kellogg in London, Ontario.



### MAKE WORK PLAY

Create interest in any task and it ceases to be work. May we show you New-Type Cooking Utensils that will create new interest in cooking?—aids that will make ordinary tasks actual pleasure! Any woman will find a world of interest among our New Utensils displays. Every article is helpfully priced!

The Rogers Hardware Co., Limited

### KENSINGTON

Miss Tillie Clark returned to her home here last week, after spending the winter months at the Experimental Station, Charlottetown, with her nephew and his wife Mrs J. A. Clark. Her Kensington friends are glad to have her with them again.

Rev. Dr. Saint has accepted the call tendered him by the United Church congregation at Montague. The changes in all the pastoral charges take place early in July.

Mr. Dave Griffiths has secured a position in Charlottetown and left on Monday to take up his new work.

Miss Marion Millman, student at Dalhousie University, is home for the summer holidays. She returns with her a very creditable standing. She has passed in all subjects and in English with distinction.

The Y. P. S. of Central Lot 16 presented their three act play "Turning the Trick" to a full house in the King George Hall on Saturday night, May 9th. It would not be fair to particularise as every one of the players acted their part to perfection. The play abounded in humor and was a splendid entertainment throughout. The Lot 16 people are to be congratulated on having such a clever bunch of young people in their midst.

The sad news has been received by friends in French River of the death of Mrs R. B. Murphy of Bismark, North Dakota, wife of Mr. Robert B. Murphy, Supt. of Public Institution, in that state. Mrs. Murphy, was formerly Miss Beatrice MacLeod, daughter of the late Capt. George and Mrs. MacLeod of Park Corner. Besides her husband she leaves to mourn two sons Bruce and Lloyd and one daughter Rita. There is one surviving sister Mrs. (Rev.) E. Lockhart of Antigonish, N. S., and two brothers Everett at French River and Duncan in Sask. Mr. Murphy is a native of Sea View. On Sunday night, May 3rd, a fire

of mysterious origin destroyed the large general store of W. D. Colley at Clifton, New London. This store was a veritable landmark. It was built nearly seventy years ago, by the late Reuben Tuplin. The firm of Pidgeon and Stewart were the first to do business in it. They were followed by the firm of Schurman and Johnstone and in turn by MacIntyre and Montgomery. L. M. Montgomery the Island authoress was born in the house connected with the store property. During these years much shipping was done at Clifton and Long River wharves. D. A. Sutherland, now of Winnipeg also did business there for some years. Later owners were J. L. Lockhart, D. A. MacKenzie, Ira MacKay and George Riley. Mr. Colley the last occupant had only been in business a short time and his loss is a heavy one being only partly covered by insurance. The upper part of this fine old building was used for many years as a Court room also for political meetings and other public gatherings. The older generation will remember the orators of by gone days who used to hold forth there in the interests of their respective parties. L. H. Davis, William Welsh, Donald Ferguson, Peter Sinclair, William Campbell and many others whose names are now almost forgotten. The loss of this store is a decided setback to the community.

Mrs Bertram of Hunter River spent the week end with friends in Kensington and Clifton.

### GRAND TRACADIE

Following is the standing of Grand Tracadie School for the month of April—

- Principal's Department
Grade IX—1, Nora McKinnon.
Grade IX—1, Rita Martin.
Grade VIII—1, Agnes Watts.
Grade VII—1, Marjorie McAulay; 2, Jean McAulay and Mary Robison, (equal); 3, Gertrude Watts.
Grade VI—1, Benjamin McKinnon; 2, James Curran.
Grade V—1, Eugene McDonald.

- Katherine Robison; 3, Kathleen Mc-Marion Watts; 4, Lloyd Keizer.
Donald; 4, Mary McNabb.
Primary Department
Grade IV—1, Marion Keizer; 2, 4, John MacDonald.
Grade I (Sr.)—1, Noreen Watts; 2, Donald Robison; 3, Rita Watts.
Grade I (Jr.)—1, Leonard MacDonald; 2, James McNabb; 3, Daniel MacKinnon.
(Patriot please copy)

### USE THE Safeguarded milk

The best of milk, safeguarded at the source by clean housing of clean herds, and by milking with clean hands into clean utensils, and evaporated to double richness and conveniently packaged in hermetically sealed cans to protect its purity until it reaches you—that's Carnation Milk. Moreover it gives cooking results unequalled by milk in any other form.



Write For Cook Book and Baby Book  
CARNATION CO. LIMITED  
Aylmer, Ont.  
PRODUCED IN CANADA  
Milk from Canadian cows packed in Canada in Canadian cans and cases.  
FROM CONTENTED COWS