

# THE SUMMERSIDE GUARDIAN

## and PRINCE COUNTY CHRONICLE

### WESTERN LOCALS

This column is reserved for news of local interest but advertising of any nature may be inserted at a rate strictly payable in advance.

**—SEE OUR MINERAL OIL** special at 50c. Taylor Drug Co., Kensington.

**—FRESH STOCK** Mol's Chocolates at Taylor Drug Co., Kensington.

**—BUY** new Dominion power pattern waterproof shot shells, at 50c. L-6487-9-16-21.

**—INSULATE** when you build with brick, insul brick, siding and heavy asphalt paper, all in stock at 50c. L-6578-9-16-21.

**—SIDE IN 1867.**—Councillor Mackay announced at the Council meeting on Monday evening that he had procured a copy of a picture of the town of Summerside prior to her incorporation in 1867. It was having it framed and would present it to the Council in the near future. S.

**—GUESTS AT LINKLETTER.**—Mrs. Edward Harrington had as her guests at her summer resort at Linkletter, Mr. and Mrs. Henry Chase, Mr. Robert Moreshead, and Mr. Anderson, of Portland Maine. They had also visited relatives in West Prince. They were very pleased with the island hospitality and lovely scenery. S.

**—RETURNED HOME.**—Mr. and Mrs. James Townsend and their children, Evelyn and James, left on Saturday for their home in Saskatoon. Mrs. Townsend and the children have been spending the summer with Mrs. Townsend's parents, Mr. J. M. Linkletter, Mr. L. A. and Mrs. Linkletter, Mr. Townsend arrived recently on a short visit. S.

**—DUCK SEASON OPENS.**—The duck season opened yesterday and many sportsmen have left for their favorite shooting grounds. The leading stores in Summerside have at least one of their windows artfully dressed up with ducks and many complimentary remarks have been passed on their appearance. S.

**—PREACHED IN THE PRESBYTERIAN CHURCH.**—Rev. V. E. Orsborn, of New London was the special speaker at the morning and evening services in the Presbyterian Church, Summerside on Sunday. The regular choir rendered very acceptably the hymns and anthem at the morning service. Assisting at the evening service in two well rendered solos, were Miss Coffin and Rev. Mr. Orsborn. S.

**—COMMITTEE FOR BUILDING REGULATIONS.**—A new committee was appointed by Mayor Robinson at the Town Council meeting on Monday evening to look after the new building regulations. On the committee were Councillors, MacNell, Schurman and MacKay. Mr. P. G. Clark, who is a member of the Town Improvement Committee of the Summerside Board of Trade, was appointed to act in an advisory capacity on the new committee of the Town Council. This motion had the approval of the Council Board. S.

**—DR. MOYSE** office in Bedeque will be closed from September 15th, to September, 28th. L6519

**—ALL SIZES** and styles radio A. B. C. Dry, Air Cell A. and storage A. Batteries in stock at Brace's. L-6578-9-16-21.

**—ITHACA** double barrel shot guns, in stock at Brace's. L-6487-9-16-21.

**—WANTED** — respectable Married couple for farm, or woman between 50 or 60, to take charge of house. Three in family. No others need apply. G. No. 15. Summerside R. R. 1 L-6520

**—BAND CONCERT.**—The Summerside Band under the direction of Mr. Berton Robinson gave an excellent concert in Dominion Park on Sunday evening. There was a large and appreciative audience from town and country. S.

**—ATTENDING ST. JOSEPH'S UNIVERSITY.**—Mr. Carl Delaney of Wellington and Mr. Charles Gallant and Mr. Alphonse Arsenault of Abrams Village are attending St. Joseph's University at Memramcook New Brunswick. S.

**—ACKNOWLEDGES CONGRATULATIONS.**—A letter from the Mayor of Vancouver, graciously acknowledging a message of congratulation from the town of Summerside on the occasion of their recent anniversary was received by the Summerside Town Council and read at their monthly meeting. S.

**—STREET TO BE COMPLETED THIS FALL.**—A unanimous standing vote of the councillors present at the Summerside Council meeting on Monday was taken on a motion for certain streets to be paved this fall. The streets are Prince St. from Granville to Spring; Hanover from Russell to Granville; Russell from Hanover to Belmont; Belmont to Russell Street; Harvard from Granville to Eustane; and Russell, Winter Street from Central to Summer; Foundry Street from Summer to Granville, North Market Street from Central to Railway Crossing; Second Street from Central to Water Street; Cedar Street from Second to Water; Fitzroy from Granville to Spring. All these streets will be laid with a four inch base top and half inch mineral seal coat top. The contract to be given to the Warren Paving Company. S.

**—VISITED HOME AFTER ABSENCE OF 34 YEARS.**—Mr. Alva Crossman, of Belisle, Maine, is visiting his cousin Mr. Solomon B. Crossman of Central Bedeque. Mr. Crossman who has not been home to the Island for 34 years is one of our successful Islanders abroad, first in the Canadian West where he was connected with the Fairbanks-Morse Co. and later in U. S. A. as a mechanical engineer. He has now retired on a small fruit farm in Belfast Me. While home he has erected a beautiful monument in the Baptist Cemetery to his father and mother (Mr. and Mrs. Arthur Crossman late of Bedeque) and also to some deceased sisters and brother.

Mr. Crossman sees a great many changes since he was home last, to Bedeque. With the exception of Messrs. George McFarlane; Thomas Moyle, and William Callbeck, and one or two others hardly any of the men who occupied the farms and places of business when he went away, are alive today. Mr. Crossman is accompanied by his wife. They motored down and have been touring the Province. He greatly enjoyed visiting the old swimming pool, and fishing pond around the haunts of his boyhood days; and attending Masonic lodge meetings.

### Personals

—Miss Gloria Woodside, Summerside, was a visitor to Norboro on Sunday.

—Mr. Herman Bryan has returned to his home in Freeland, Lot 11, after an enjoyable visit to Ottawa.

—Mrs. Mayne Stewart, Norboro, spent the week-end in Summerside, with her sister, Mrs. Frank Woodside.

—Mrs. Alex Champion, of Travellers Rest intends leaving for Boston Wednesday to visit relatives and friends.

—Friends will regret to learn that Miss Miriam Nicholson is confined to her home with a severe cold. S.

—Mr. William Eaton of Bathurst N. B. is a patient in the Prince County Hospital. S.

—Mr. and Mrs. Preston Noonan of Summerside left this morning on a two weeks holiday trip to Boston. S.

—Miss Florence McCarville of South Preetown is attending St. Mary's Academy, Summerside. S.

—Mr. Ovid Hubert of the Magdalen Islands, is visiting Mr. and Mrs. C. M. Arsenault at Abram's Village. S.

—Mrs. Fidele Perry has returned to her home in Summerside after an extended visit to friends in Boston. S.

—Mrs. W. H. MacGregor who has been visiting in Ottawa, has returned to her home in Lot 16. She was accompanied by her daughter, Miss Barbara, who is spending her holidays at her home. S.

—Mr. and Mrs. George Cass of Moncton and young son, were guests of Mr. and Mrs. Alex Champion at Travellers Rest, Mr. and Mrs. Keith Canfield of New York and Master Russell Canfield also spent a very pleasant vacation.

—Mrs. Ernest Wells and her two children, Stewart and Elaine, who have been spending the summer visiting Mrs. Wells parents Mr. and Mrs. Chester Palmer, Summerside, have returned to their home in Braintree, Mass. S.

—Mrs. Jas. Creighton and daughter, Miss Jean, of Dartmouth are spending a few days in Summerside. On their return they will be accompanied by Mrs. Gordon White, another daughter who has been visiting her husband's relatives in North Wiltshire. S.

### GRIDDLE CAKES

Two cups sour milk, 2 eggs, 2 cups flour, 1 teaspoon salt, 1 teaspoon soda, 1 tablespoon brown sugar, 2 tablespoons melted butter or other shortening.

Sour milk makes more tender cakes but if you don't happen to have it in the house sweet milk may be used. With sweet milk use 4 teaspoons baking powder in place of soda.

Sift flour, salt and soda several times to be sure the soda is thoroughly mixed with flour. Add sugar. Beat eggs until light and add milk. Add dry ingredients and stir vigorously mixing, as rapidly as possible and adding the melted shortening at this time. Bake on a hot griddle browning first one side and then on the other.

Cheese griddle cakes are unusual and very good. To make them add 2-3 cup grated cheese to the dry ingredients, mixing well. Bake as usual.

For nut griddle cakes, add one cup finely chopped salted nuts to the dry ingredients, reducing the amount of salt in the recipe to ¼. If unsalted nuts are used increase the amount of salt in the recipe.

Fruit griddle cakes will do as dessert. For apple griddle cakes add 1½ cups very thinly sliced apple to dry ingredients and mix lightly. Add liquid ingredients, mix and bake as usual. Choose tart, quick-cooking apples. As each cake is removed from the griddle sprinkle it with a mixture of one part cinn-

### Captain Cousins Sees Great Future For Lobster Industry

—A Guardian representative had an interesting interview with Captain Cousins of the G. S. Arleux of the Fisheries Patrol Service, while the steamer was in Summerside this week taking on coal and water.

Captain Cousins has had a varied career during his service with the Canadian Government Steamers. He has visited the Island several times and in his younger days was a frequent visitor to Souris and Georgetown.

Captain Cousins has been patrolling the western shores of Prince Edward Island keeping a watchful eye on fishermen, who will insist on fishing lobsters out of season, thus depleting the lobster fisheries.

He says, with lobsters now selling at anywhere from eleven cents to twenty cents a pound, it is a great temptation for the men to fish, and a great many lobster traps have been destroyed on that account. He considers that the fishermen need to have it impressed upon them, that unless they stop fishing out of season or stop retaining small lobsters, the lobster will soon be a thing of the past.

Captain Cousins says that in Nova Scotia the size is fixed at nine inches and the catches now in Nova Scotia are good. If a Nova Scotia fisherman finds anyone taking small lobsters, he immediately reports him, as the lobster fishermen realize that it is for their own good that the small lobsters are thrown back into the water. Closing the canneries would help the lobster industry, lobster, as there is no sale for them alive.

The worst poaching is going on around Miminigash and near Alberton, as these districts had a poor season and the inhabitants know no other livelihood. Captain Cousins says, they are trying to help the fishermen by instruction rather than prosecution and the fisheries educational courses in Halifax have helped a good deal to make the fishermen see the folly of destroying the young lobster. It is a pity, said Captain Cousins, that valuable gear has to be destroyed but it is the only thing they can do to prevent illegal fishing. In Captain Cousins opinion a fixed size limit or else a closed season for three or four years is the only thing that will save the Island lobster industry from utter depletion. On the south shore this year, that is between Victoria and Garry's point which is about two miles west of West Cape, the fishing has been much better and fisheries inspectors attribute it to the fact that the lobster fishermen in this area have come to realize that it pays to take only the large lobsters. Many more lobsters are being shipped alive to the Boston markets and many of the canneries are closing down.

Live lobsters are fetching good prices this year up to as high as 22 cents a pound. Captain Cousins and Mr. Rose, the wireless operator on board the Arleux, predict a great future for the fisheries of Eastern Canada.

Mr. Rose was formerly on the S. S. Empress which piled daily from Point de Chine to Summerside before the opening of the Borden to Cape Tormentine route, and he is well known to the citizens of Summerside.

**Market for Fresh Fish**

Mr. Rose is of the opinion that it will not be long before Canadian lobsters will be shipped alive to the English markets.

With the latest achievement in commercial transportation, the successful flight of two German flying boats across the Atlantic

### Tea Punch

1 cup sugar  
6 whole cloves  
1-4 tsp. cinnamon  
3 cups water  
1 cup orange pekoe tea  
1 no. 2 can pineapple juice  
1-2 cups orange juice  
3-4 cup lemon juice  
3 cups water or ginger ale  
Simmer sugar, spices and 3 cups water together for 3 minutes. Strain and add the tea. Chill and add fruit juices and water or ginger ale. Garnish with a thin slice of orange and a fresh or Maraschino cherry. Serves 12.

mon to three parts brown sugar. Pineapple griddle cakes are good with broiled ham for a late and leisurely Sunday morning "brunch." They also make a piquant dessert for a family luncheon.

### Death Of Joseph P. Well Known Citizen Dies

Much sympathy is extended to the widow and daughters, Miss Gertrude and Miss Pearl, in the death of their husband and father, Joseph P. Leckie, who passed away at 1230 Monday night in the Prince County Hospital.

Mr. Leckie was brought to the hospital on Friday afternoon suffering from a badly fractured hip and internal injuries, sustained when he fell from a load of grain.

Mr. Leckie did not fully regain consciousness and on Sunday it was apparent that he would not recover.

Mr. Leckie was most highly respected in Miscouche where he had resided for the past twenty years, coming there from the old homestead in Lot 16. In his early days he had been an extensive farmer, but of latter years only farmed a few acres. He was a keen fox rancher.

He was a devout member of the Roman Catholic Church at Miscouche and always assisted with any activities for the betterment of the parish.

Besides his wife and daughters there are left to mourn two brothers, John at Summerside and David in Miscouche and two sisters Mrs. Philip McDonald and Mrs. John Farrell of Lot 16. His wife was formerly Miss McKinnon of Grand River. Sincere sympathy is extended to the bereaved family in their sudden loss.

The funeral will take place at nine o'clock Thursday morning from his late home to St. John the Baptist Church. S.

burning crude oil at eight cents a gallon, is bringing nearer to realization the transportation by air of all perishables, such as fish, fruit, etc., from Canada to European markets.

In the case of lobsters, the English market would pay any price for live lobsters, as they are practically unobtainable there. Should the transportation by air of fish across the Atlantic become a fact and it is very possible, said Mr. Rose, this would be a great boon to the fisheries of Eastern Canada. It would be the means of forcing up the price as the English market would be competing with the American market for Canadian lobsters. It would also bring the market nearer to inland Canadian market centres.

Not only would the lobster fisheries benefit, but the smelt, cod and oysters fisheries. Smelts are almost unknown on an English menu and if they could be transported fresh to the hotels in London a tremendous market would be developed.

Mr. Rose thought that the Annapolis Basin would be an ideal place for a Canadian base for Atlantic seaplanes, as there is practically no ice there.

Mr. Rose predicted that in three years, all first class passenger services on all perishable food stuffs would be carried by air across the Atlantic. His advice to Island fishermen was to protect their fisheries so that they would be able to take advantage of this market when it opens up as it most certainly will.

**Activities of the G. S. Arleux**

The Arleux does not usually patrol the waters of Northumberland Straits protecting the lobster fisheries. Her chief activities are along the Nova Scotia coast protecting the sword fisheries. This is a great industry and at Digby and Yarmouth there are about 400 fishing smacks engaged in this industry. The sword fish is a great delicacy in the United States and fetches a good price. The season opens in August and continues through September. The price ranges from 7 cents to 15 cents and a good fish will fetch \$25.00. The Arleux does good work there keeping out the American fishermen, who will come down to the Nova Scotia sword fishing grounds.

Captain Cousins is very proud of a sword that he has which is made from the fin of a 400 pound sword fish which he captured on an American schooner poaching in Nova Scotia waters. The sword is three feet long and has the appearance of bone. Captain Cousins says the sword fish will thrust this fin into the side of a dory when they are attacked. The fishermen show great skill in harpooning the fish.

Captain Cousins has a picture of the sword fish captured from the American fisherman, as it was being hauled on board the cutter.

### Order "the World's Best" HOLMAN'S PRINCE EDWARD FOX NETTING

Carloads In Stock

An honoured and outstanding citizen of Summerside passed to his eternal rest at 1.30 on Tuesday morning at his home on Spring Street.

Mr. Hicks was 80 years of age and had been associated with the business life of Summerside for 55 years.

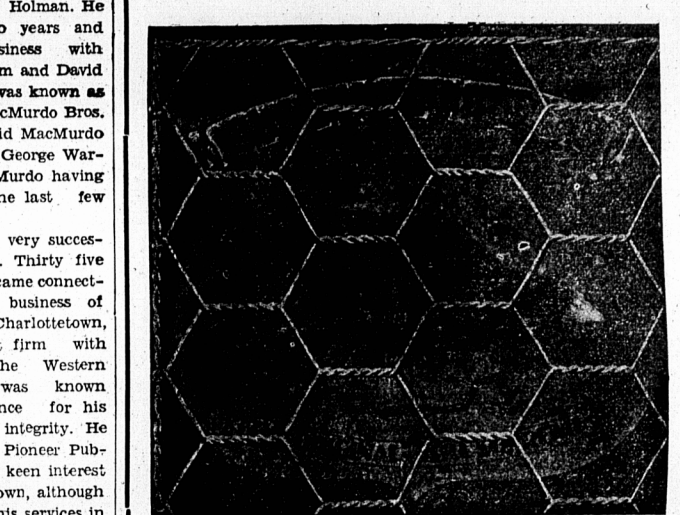
Born at Dorchester, New Brunswick, he came as a young man to take charge of the Grocery Department of Messrs R. T. Holman. He worked there for two years and then started in business with George Warren, William and David MacMurdo. The firm was known as Warren, Hicks and MacMurdo Bros. Of this firm only David MacMurdo is still living, the late George Warren and William MacMurdo having passed away within the last few years.

The firm carried on very successfully for some years. Thirty five years ago Mr. Hicks became connected with the insurance business of Hyndman and Co. Charlottetown, and represented that firm with much success in the Western Capital. Mr. Hicks was known throughout the Province for his business ability and integrity. He was a director of the Pioneer Publishing Co. and took a keen interest in the affairs of the town, although he had never offered his services in a public capacity.

Mr. Hicks was a Presbyterian and had been associated with the Church at Summerside from its earliest days. He held the office of secretary treasurer to the Church for 55 years. In fact ever since he came to Summerside. He was very active in all church affairs and was a member of the session and an elder of the Church at the time of his death. His wife who predeceased him four years ago was a teacher in the Sunday School. They had one daughter, Mrs. William Waugh, who died at Calgary in 1918.

There are left to mourn one brother, William of Moncton, N. B., and one sister, Mrs. F. B. Smith of Fredericton, N. B. to whom sympathy is extended.

The funeral takes place on Thursday with a short service at the house for the family and a public service at two o'clock at the Presbyterian Church. S.



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2 -in. Mesh 16 Gauge	4.50	5.50	7.25	9.85	12.50	15.00
2 -in. Mesh 15 "	6.45	9.25	12.50	15.50	18.95	
1 1/2 -in. Mesh 15 "	10.75	13.75	18.95	22.95	28.75	
1 -in. Mesh 16 "	11.60	16.50	22.50			
1 -in. Mesh 17 "	8.25	12.25				
1/2 -in. Mesh 18 "	17.90					
1/2 -in. Mesh 19 "	18.50					
1/2 -in. Mesh 20 "	15.00					
1/2 -in. Mesh 21 "	28.00					

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SUMMERSIDE, P. E. I.

**Desirable Property For Sale at Kensington**

Property of the late W. A. Pidgeon consisting of eight room house with modern conveniences, hardwood floors throughout and hot water heating. This property is centrally located on the Margate Road. It not sold privately will be offered by public auction on the premises Saturday, September 26th at 2 P. M. together with household effects.

For further particulars apply to the undersigned.

LILLIAN PIDGEON.  
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