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RUBBER NIPPLES FOR BABY HERE

We offer the products of the most reliable manufacturers and can guarantee the very best material is represented in each one.

Arrange to inspect our complete rubber goods line.

Special prices on Hot Water Bottles and Fountain Syringes for a short time.

E. A. FOSTER
CENTRAL DRUGSTORE

Sale Agents for VINOL the great Blood Builder and Tonic.

SINCE 1868

W. W. W. WEDDING RINGS

Have stood the test of more than Half a Century.

Our stock is complete including all styles and sizes.

W. W. Wellner
JEWELLERS

Oleomargarine in Canada

Mr. P. Pallesen, manager of Central Creameries Ltd of Calgary has written up the case of oleomargarine in Canada and sent it to Mr. Walter Jones one of his co-workers on the National Dairy Council executive. Mr. Jones has kindly handed some of Mr. Pallesen's observations to the Guardian for publication.

Is it reasonable or sensible for a country like Canada with the wonderful possibilities for dairying, to allow a substitute like oleomargarine to be introduced.

Oleomargarine was discovered, invented, or to be more correct compounded, by a Frenchman named Mege Mouries, about the year 1870. The derivation of the name is hard to trace. Oleo is, of course from the oleo oil, while margarine seems to be and old French word.

In dealing with or writing on this question it is my honest desire to

fat, gaul, piece of gut end, brisquets, trimmed from bed pickings, croch trimmings, from the bed pickings, paunch trimmings, pluck trimmings, roed trimmings, heart casing fats.

No. 2 or second grade oils:

"Gut ends small fat, chipped fat, which is taken off the middle guts, machine fat, which is taken off round the gut by the fattening machines, heart trimmings, pluck trimmings, miscellaneous bed pickings of the second grade, kidney fat, clean trimmings from cattle, which are being cut up for canning or sausage, skimmings from the scrap fat of No. 1 oil.

No. 3 or third grade oil.

"Head fat, fat trimmed from cattle heads when checking, plucked sweet-bladder trimmings fat from chilled beef tongues, when they are trimmed, miscellaneous fats from other departments which are kept clean, and the first washings from the oleo press cloths before soda has been used, scrap vat skimmings from the second grade oil.

The following formulas are for making butterfat of oleomargarine of different grades:

Formulas for the cost of high grade Oleomargarine.

Material and Quantities	Cost per pound	Total Cost
526 lbs. No. 1 oleo oil	\$0.0876	\$45.19
475 lbs. No. 1 neutral oil	.08125	38.57
Sweet Cream containing 72 lb. B. F.	.42	30.24
300 lbs. creamery butter	.28	84.00
Labor and package	.01	15.00
Salt and Color	.00	1.00
Total		\$214.00

This formula will yield 1,500 pounds of butterfat. Therefore cost per pound is \$0.1426.

Formula for the cost of medium grade Oleomargarine.

Material and Quantities	Cost per pound	Total Cost
526 lbs. No. 2 oleo oil	\$0.0875	\$45.19
475 lbs. No. 2 neutral lard	.08125	30.57
40 gals. 30 per cent. cream	.42	42.32
Labor and package	.01	12.00
	.00	1.00
Total		\$137.08

This formula will yield 1,200 pounds of oleomargarine. Therefore, the cost is \$0.1142 per pound.

Formula for the cost of low grade oleomargarine.

Material and Quantities	Cost per pound	Total Cost
350 lbs. No. 3 neutral oil	\$0.08	\$28.00
250 lbs. cottonseed oil	.04	10.00
450 lbs. neutral lard	.08125	36.54
60 gals. 2 1/2 per cent. milk	.12 per gal.	7.20
Labor and package		12.00
Salt and color		1.00
Total		\$94.74

show the public, what oleo is, how it helps to influence the market on butter or how it helps the large food manufacturers to regulate, and at times even reduce the price of butter and cheese. I also wish to compare the use of oleo in Canada with its use in Great Britain and Denmark, further I wish the public to look at it from a patriotic stand-point, and at the result oleomargarine will have on our country in general, as well as for our returned veterans who are going back on the land.

Oleomargarine was introduced into Canada as a "War Measure Act" in the fall of 1917. It is however, a well known fact that neither the dairymen of Canada, not even the Dominion Dairy Commissioner was consulted. The intentions of the government was probably the best and the action was taken upon request of some of the high cost of living committees in the centres of large populations who, as a rule do not know what they are doing, but only want to do something for somebody.

There were no doubt also willing hands at work from the large concerns who wanted to manufacture oleomargarine. It was brought into Canada under a "War Measures Act." When peace is signed it has no right in the Dominion of Canada except a reasonable time to clean out stock. There should be no concession to anyone for bringing in machinery for manufacturing oleomargarine. Those people know the conditions, is a "War Measures Act" only.

The prices given below were, of course, before the war.

It is impossible to correctly state the composition of oleomargarine. It depends upon the formula used by the manufacturer. It usually contains oleo oil (that is fat of the beef animal) lard, cottonseed oil, and butter oil, as well as other vegetable and animal products selected by the manufacturer to suit his particular formula, or patent, it may be clearly food product, depending upon the quality and origin of the ingredients entering into the composition. No standard for quality or wholesomeness has been established.

We quote from "The Modern Packing House" by F. W. Wilder, former general superintendent of Swift & Co., and Schwarzschild & Salsburger. Neutral or No. 1 oleo oil is made from the following: "Gaul fat, ruffe

when the best oleo, was manufactured at around 14 cents per pound, and was sold to the retail store keeper at from 16 cents per pound. Let us say it was sold at 22 cents per pound to the retailer and at 25 cents per pound to the consumer while the best creamery butter was selling at 28 to 30 cents per pound to the retailer and at 35 cents per pound to the consumer.

On a nice spring morning the manager of a large packing concern became very philanthropic, he called in, or wired all his salesmen all over the Continent, and the order or conversation ran something like this. "Gentlemen: I believe we ought to do a little better for the public. I want you to go out to the Retail Trade and let them know that we are prepared to sell our oleo at 16 cents per pound, providing they will push our business, they however, ought to sell our oleo at 18 cents per pound or two pounds for 35 cents." "All right Sir, it will work." And what happens, the price of butter has to go down accordingly just at the very time when the most is produced in the country, or while the large manipulator buys the heavy stock of butter. Three months later he will have a corner on the butter as well well as the oleo and up goes the price on both, anyone who cannot see this ought to call in an eye specialist.

OLEOMARGARINE IN CANADA

compared with other countries as Great Britain and Denmark

I have met men who asked, is it not a fact that oleo is manufactured and sold in Great Britain. It is, but I wish to point out the difference. The city of London, England alone has a population equal to the whole population of the Dominion of Canada and a large number of them do not even know the taste of butter. It is the same in all large centres of population. Oleomargarine is mainly used by kitchens of hotels, restaurants and institutions, by a small percentage of the middle-class who will do or eat anything to save a few cents and by the very poor class who are saving from dawn to dark to eke out a bare existence.

To a large percentage of the working people in the large manufacturing centres of Great Britain it may be a necessity. If it is, it should not be. To the people of the Dominion of Canada it is absolutely detrimental.

It is also a fact that oleomargarine is manufactured in Denmark, but here it is a different proposition. Denmark is a densely populated dairying and mixed farming country. Their whole milk is all taken to the creameries, hence the reason for the excellence of the Danish Creamery butter and owing to the fact that they are so near Great Britain or the world's market the Danes have been able to secure even a premium over the top prices for their butter and by using oleo at home and selling their butter it has actually been a business proposition, more especially as the oleo industries are not altogether controlled by more especially as the oleo industries.

OLEOMARGARINE AS A FACTOR

In Regulating the price of Butter

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"Great Big Money's Worth" Ma says - and she ought to know - Bobby

POST TOASTIES
(MADE OF CORN)

saves cooking time and trouble

OLEOMARGARINE AS A FACTOR

In Regulating the price of Butter

I have already shown that there was a time, and likely will be again

Lux-bathed from head to foot—

Her hair has just glided in a Lux shampoo—it is silky and shines with the radiant glow of health.

Her dainty, lace and crepe-de-chine frock looks like new, yet it is four years old—thanks to the unique cleansing power of the creamy Lux suds.

Her undergarments—her gossamer silk stockings—even her white kid slippers have again and again been washed with Lux—each time they look like new.

If pure water won't hurt it—Lux won't!

LEVER BROTHERS LIMITED
Toronto, Ont.

LUX

same time allow the oleomargarine to hamper or stop him from making a living.

As stated before I wish to handle this question from all angles, and honesty I do not think that oleo is serious or will hurt the sale of our very finest creamery butter, but it certainly will hurt both dairy butter, and the lower grade creamery butter. I have no sympathy with a creamery making low grade butter, but I do not think that the manufacturer of oleomargarine should have a chance over the man who is going on the land, and actually helping to settle this Dominion.

On the evening of Jan. 24th a large number of relatives and neighbors gathered at the home of Mr. and Mrs. Chas. Hicken, Pembroke, P. E. Island to welcome home their son Gr. David L. Hicken from the battlefield of France.

Gr. Hicken went overseas as a member of the 5th Seige Battery, later known as the 8th. He has had quite an interesting experience, and his friends are pleased to see him looking so well having being in hospital several months suffering from gas.

After the party had assembled Gr. Hicken was called forward and there standing amid his friends and neighbors was presented with an address accompanied by a brush and comb in case and set of military brushes. The address being read by Mrs. Gavin R. Hicken while Mr. W. David Hicken made the presentation after which three cheers for Gr. Gavin and the Battery were given followed by three more for Canada and the King.

Gr. Hicken although taken completely by surprise in a few well chosen words thanked the company for their kindness to him.

Lunch was now served in the ladies' usual good style to which all did an ample justice. Then followed some lively games, interspersed by gramophone selections also Mr. J. H. Sencaubaugh gave some very pleasant violin music which was greatly appreciated.

Mr. Hicken, father of the returned hero then thanked the company for their kindness to his son whom they are very pleased to have with them again. After singing God save the King the party wended their way to their respective homes having spent an evening that shall live in their memory for all time.

Following is the address:—

Pembroke,
Jan. 24th, 1919

To Gr. David L. Hicken
Dear Friend:

I, is with a feeling of great admiration and pleasure that we, a few of your friends and neighbors are assembled here this evening to welcome you to our midst, from across the ocean where you have so nobly done your part in the great battle for freedom and righteousness.

It is about 2 1/2 years since you left our shore as a member of the fifth Seige Battery then known as the happy fifth. During those years you have had trying experiences, no doubt tonight and in the years to come, have a very vivid recollection of the many times during that period you

Red Shield Fund Salvation Army

Amount before reported 7114.67
Bangor Red Cross Society per Miss Elizabeth Compton 10.00
Stanley Red Cross Society per Miss Maud McLeod 10.00
Cavendish Red Cross Society per Miss Leta R. McCoubery 20.00
Pownal collected by Winston Smith Nathaniel Gay 5.00
Fritz Campbell 2.00
Wilfred Lawton 1.00
Rev. H. Pierce 2.00
G. H. M. Carver 1.00
Richard Carver 1.00
Austin Jardine .50
Mrs. W. Brown .50
Mrs. Ernest Jenkins .30
Mrs. Alfred Jenkins 1.00
Seaford Acorn 1.00
W. E. Smith 2.00
A. P. Ings 2.00
William H. Ings 2.00
William Judson .50

\$7176.47.
A. W. STERN, Treasurer for Queens County.

Some people borrow trouble and some others wait for the neighbors to throw it over the back fence.

Don't consider a task impossible because you are unable to perform it.

Minards liniment cures garget in cows

stood face to face with death and of them any times you stood beside the grave of a dear comrade and saw him lain away.

It was no coward's heart that could stand up to such ordeals.

We now rejoice that the one who "doeth all things well" has spared you to come back to us. You played the part of a man, you showed undaunted courage, but left all behind to go and fight the Hun that we at home might be free and now in token of our appreciation for the grand part you played to keep The Old Flag flying we would ask you to accept this little gift as a memento of our sincere good wishes for a bright and prosperous future.

Signed on behalf of your friends and neighbors.

MRS. GAVIN R. HICKEN
Pembroke, P. E. I.

DODD'S KIDNEY PILLS

BRILLIANT CURE FOR ALL KIDNEY DISEASES

RHEUMATISM, BRIGHT'S DISEASE, NEURALGIA, DIABETES, GRAY HAIR, BACKACHE

23 THE PRO

CLASSIFIED ADVERTISEMENTS

FOR SALE

FOR SALE 500 BUSHELS TURNIPS
J. Heber Crosby, Marshfield.
4117-2-22M3ipd.

FOR SALE ON WEDNESDAY FEB.
26th farm of 65 acres, stock and machinery. Apply J. Mobbs, Hunter River.
4119-2-22M3ipd.

FOR SALE—GOOD WHEAT. 4 1/4 cents per pound delivered. Phone or write A. E. Long, Mount Edward Road.
4100-2-21 M6ipd

WANTED

WANTED.—BOARD AND ROOM FOR young gentleman in nice private home. Write immediate. Box 232
4144-2-22m3i.

RAW FURS WANTED.—50 RED AND Patch Fox skins, 1,000 Muskrats, 50 Mink, 100 Weasel. Highest prices paid for same. J. B. Rom-bough, 128 Gt. George Street, Charlottetown. 2637-27M1f.

WANTED BY MAN AND WIFE work on farm, experienced farmer. Can furnish best of references. Can take full charge. State full particulars as to wages etc. first letter. Apply "C." Box 116, City.
4129-2-22M4ipd.

TEACHERS WANTED

TEACHER WANTED IMMEDIATELY for Head Hillsborough School. Supplement \$25 for remainder of year. Geddie Douglass, Secretary.
4097-2-21m6ipd.

LOST

LOST.—FEB. 20th BETWEEN POST Office and Guardian office the sum of \$7.00. Finder please leave at Guardian office. 4140-22 m1ff

AN ABLE ADDRESS

Delivered by Lieut. Murphy at Alberton

HELP WANTED—MALE

WANTED AT ONCE A GIRL FOR general housework Mrs. Ernest Foster, 148 Cumberland Street.
4082-2-20M1f.

WANTED A MAID FOR GENERAL housework in family of three. Apply 13 Fitzroy St. 4103-2-21m1f

WANTED.—A MAID FOR GENERAL housework. Apply 58 School St
4131-2-22 M 31 pd

HELP WANTED—MALE

WANTED A MAN OR A GOOD smart boy from 15 to 18 years of age. Apply Bert R. Brown, York.
4053-2-19m1wfm2ipd.

MISCELLANEOUS

FOR SERVICE—SHORTHORN BULL milking strain. A. E. Long, Mt. Edward Road. 4100-2-21 M6ipd

VISITING CARDS GENTS 90c PER 100; Ladies \$1.00 per 100. Guardian Job Printing, Charlottetown.
4085-2-20ME1f.

FASHIONABLE WEDDING STATION-ery—25 for \$3.00; 50 for \$4.50. Guardian Job Printing, Charlottetown.
4085-2-20ME1f.

ENVELOPES WITH ADDRESSES or initials 65c per 100; \$2.00 per 500; \$3.00 per 1,000. Guardian Job Printing, Charlottetown.
4085-2-20ME1f.

NOTE PAPER AND ADDRESSES—Single sheet 75c per 100. \$1.50 for 500. Double sheet \$1.00 per 100. \$2.00 per 500. Guardian Job Printing, Charlottetown. 4085-2-20ME1f.

MULTIGRAPH LETTERS, SAME AS typewriting, on customer's stationery; 100 for \$2 per 40 lines; 500 for \$2.50; 1000 for \$3.50. If we supply stationery; 100 for \$2.75; 500 for \$4.50; 1000 for \$7.50. Guardian Job Printing, Charlottetown.
4085-2-20ME1f.

FOUND

CHILD'S RING FOUND. APPLY Guardian Office. 3944-2-12m1f.

FOUND ON SPRING PARK ROAD A fur coat. Owner may have same by applying at Guardian Office and paying for ad. 4125-2-22M1f.