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B.C. Landings Big Factor In Boosting Sea Fisheries

CATCH AND VALUE ALSO UP IN NOVA SCOTIA AND NEW BRUNSWICK—UNFAVOURABLE WEATHER PULLS DOWN LANDINGS IN PRINCE EDWARD ISLAND AND QUEBEC.

British Columbia's herring and salmon catches were mainly responsible for putting Canada's sea fisheries returns on the advance side of the ledger for November in comparison to the same month a year ago. Catch and value were likewise up in Nova Scotia and New Brunswick while Quebec and Prince Edward Island, mainly due to unfavourable weather, showed lower catch and landed values. Total catch and landed values for the Dominion reached \$88,400 hundredweights and landed value for the month was \$682,900. This represented a gain in catch of 193,000 hundredweights and in landed value of \$105,400, as compared with November, 1930.

Despite smaller catches in Quebec and Prince Edward Island both Atlantic and Pacific totals were "up" although the British Columbia landings were the major factor in bringing about total increases.

Atlantic Coast
Increased cod and scallop catches were the big factors in Nova Scotia increases. Cod landings for the month, some 73,000 hundredweights, were over 10,000 hundredweights greater than in November, 1930, and landed value, \$133,000, showed an advance of some \$42,000. Fishermen landed nearly 9,000 gallons of scallops during the month as compared to a catch of approximately 6,000 gallons in November a year ago. Landed value of the scallop catch, \$14,000, showed a gain of \$5,000. In the other hand mackerel, haddock and smelt landings were lower. Herring landings showed a decided increase at 4,000 hundredweights, nearly four times the landings made in November, 1930. Herring prices unfortunately are not high, and total landed value was only some \$4,000. In all 132,400 hundredweights of fish and shellfish were landed in Nova Scotia, with a value to the fishermen of \$240,800, a gain of 7,000 hundredweights in catch and \$21,000 in landed value.

British Use of Malta Base

The odd and perhaps most significant feature of the Axis air raid on British warships at Malta is that it shows the British Navy continues to use that exposed central Mediterranean base. Malta is perilously close to Italy's southern shoreline, three score miles perhaps from Cape Passero, extreme southeastern tip of Sicily. That is only a matter of minutes by air. Before the air era dawned, Malta was the central bastion of Britain's fortified Mediterranean life line. It was as vital and effective as Gibraltar or the Suez Canal. British sea power based there commanded the Sicilian channel as absolutely as Gibraltar and Alexandria command the Mediterranean outlet. Axis warfare made Malta's strategic value questionable. Italy deemed it the weak spot in Britain's armor. She struck there when she entered the war, pounding Malta by air from close-up Sicilian bases for months on end.

2 Bushels of Ripe TOMATOES FROM ONE VINE

2 or 3 vines will produce enough tomatoes for the average family.

THE NEW CLIMBING TRIP-L-CROP

TOMATO rapidly grows to a bush of 10 to 15 feet—some as high as 20 feet. Grow them in pots, in a greenhouse, or in a sunny window box. Beautiful, large, crimson, round, firm tomatoes. The most productive quality tomato. 20¢ per bush. **FREE—Try One Big 1941 Seed and Nursery Book Better Than Ever Dominion Seed House Georgetown, Ontario**

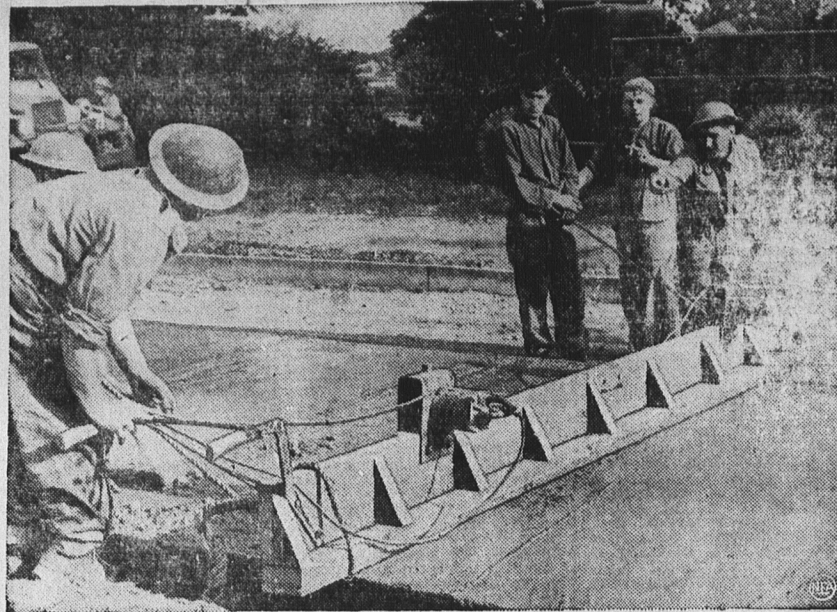
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CANADIAN-BORN TULIPS
MONTREAL —(CP)—The war having cut the supply of tulip bulbs from Holland, Jacques Roussin, assistant-director of the Montreal Botanical Garden, announces it is easy to raise and propagate tulips in the eastern part of Canada.

The National arbitration tribunal in Britain granted a war bonus of 75 cents weekly to 1,000,000 British arms and shipbuilding workers.

Canadians Rush Roads for Britain



Canadian Royal Engineers... finest road builders ever to hit Britain.

The Engineers went to work with their giant American tractors and road graders. They tore their way across fields and through bushlands, and in seven weeks time a glistening, straight, 22-foot highway had been built.

That's the way with the Canadian Engineers, because every man has done his stretch with the best construction companies of the Ontario hard-core country. They're hard bitten, they're sloppy, they're just as apt not to salute when a visiting general swishes by. But they know how to build roads in an incredibly short time.

King Grows Flax For Greek Soldiers' Kilts

Orders More Sandringham Acres To Be Ploughed Up.

The King has ordered a further supply of the best Canadian peat-ree soil for several acres at Sandringham which he has decided to bring under the plough to grow more flax for the new Norfolk industry begun by his father a few years ago.

To-day flax grown in Norfolk is a valuable contribution to the needs of the fine linen and damask makers in Northern Ireland, two of whose former sources of supply in Belgium and Holland are now entirely closed. The greater part of these lovely damask woven in Ulster are destined for export to the United States with whom this trade is worth many millions a year: in 1939 the States imported 22,000,000 dollars worth, mostly from the United Kingdom.

More interesting, at the moment, is the supply of Ulster linen to the troops of Greece. Linen to make the "fustianella" or kilt of the Greek regiment of Evzones has been exported from Ulster to Greece for some years. It is still regarded as an essential part of the equipment of the red kilted and tasseled, sleeveless jacket, and, chiefly the kilt or flounced skirt of Ulster linen worn over the tight of lambkins and the red kilted and tasseled shoes of rope soles and turned-up toes with black pompons.

Experimental Pack Smoked Black Cod

Pacific black cod have had an interesting history in Canadian fisheries. In the first place they are not really cod at all; they do not belong to the cod family. So it is that in recent years they have perhaps become better known as "Sablefish". At first Sablefish or black cod were only taken incidentally to other fishing and more often than not large quantities of the fish were thrown away. As a later development, a considerable portion of the catch was salted or pickled and by 1913 fishermen were making trips for the specific purpose of taking these fish. By four years later a demand had been created for the fish in a smoked state and the catch now known largely as "Sablefish" was enjoying a good demand market.

At present much of the smoked Sablefish is exported to the Pacific Coast, but considerable quantities are shipped to inland and eastern cities, as well. The fish are landed in a dressed and headed condition and after further washing and cleaning ashore they are frozen, glazed, and cold stored until they are smoked at points of landing or shipped to be smoked elsewhere.

Charged with the responsibility of working out improved or new methods of fish processing, Canadian scientists of the Fisheries Research Board have recently given attention to development of canning smoked Sablefish. This method, which according to the scientists appears to present an ideal means of preserving a satisfactory texture and flavour in the product, utilizes a "hot smoke" cure for the previously frozen fish.

In preparation for the smoking the fish are thawed in fresh running water, split, and trimmed and the nape removed. They are then packed in airtight cans and placed in a smokehouse previously heated to about 120 degrees. Using birch sawdust and juniper as a smoke producer the fish are smoked at this temperature for some six hours. Smoking completed, the fish are stacked in a room for pre-cooking for 10 minutes at 225 to 230 degrees. This pre-cooking removes additional moisture from the fish and also cooks them sufficiently to allow the flesh to be picked off in boneless flakes when it is finally being packed in containers.

Containers used are the one-quarter, one-half, and one pound oval cans. Packing is done by exhausting double sealing and processing. The scientists report the canned smoked product is regarded as a very tasty article by those to whom sample have been submitted. Its mild smoked flavour makes the product well suited for a breakfast dish or a light lunch and it is particularly savoury on toast.

Indians Help

Indians who set their traps one hundred miles inland the Arctic Circle on the Mackenzie river, have found a way to help King George VI win the war against Hitler. In a comparatively short time they have brought War Savings Certificates, with a cash value of \$226 out of their earnings from the sale of fur.

It was just a few months ago when one of the Indians came into the bleak and lonely outpost at Fort McPherson through the perpetual winter twilight. He had proached Arthur S. Dewdney, the post master at the fort, and asked, "How can we help?"

After listening carefully to Mr Dewdney's explanation about War Savings Certificates, the Indian said, "I will help you. I will bring you furs. I will bring you skins. I will bring you bones. I will bring you everything I can. I will help you win the war against Hitler."

To Relieve Bad Cough Quickly, Mix This at Home

Does the Work in a Hurry. Saves Money. Easily Mixed.

Here's an old home remedy your mother probably used, and for real results, it is still a very dependable thing. It is easy to raise and propagate tulips in the eastern part of Canada.

It's no trouble at all. Make a syrup by stirring 2 cups of granulated sugar and one cup of water a few moments until dissolved. No cooking is needed — a child could do it.

Now put 2 1/2 ounces of Pinex into a 10 oz. bottle, and add your syrup. This gives you 16 ounces of really splendid cough remedy—more than you could buy for four times the money. It keeps perfectly, tastes fine, and lasts a family a long time.

This splendid home mixture has a three-fold action. You can feel it take hold at once. It loosens the phlegm, soothes the irritated membrane, and helps clear the air passages. This explains why it gives such prompt, pleasing results.

Pinex is a compound containing Norway Pine and palatable guaiac, in concentrated form, well known for its prompt action on throat membranes. Money refunded if it doesn't please you in every way.

NEW TELEPHONE DIRECTORY

A NEW issue of the Island Telephone Directory is scheduled for publication on April 1st. Listings will be closed on February 14th. Persons who intend to become Telephone Subscribers at this time, and subscribers who wish changes made in their present listings, are urged to send their requests to our nearest Business Office at once. We cannot undertake to give effect in the new issue to orders received after February 14th.

Please note carefully this closing date.

ISLAND TELEPHONE CO., LIMITED

LONDON, Jan. 28 —(CP)—Premier Heppburn refused comment today on a speech by Premier Bracken of Manitoba in which Mr. Bracken said the logical course would be to reduce the amount of business done with Ontario firms if Manitoba is to be denied reforms recommended in the Sirs report on Dominion-Provincial relations. "I have no comment to make," Mr. Heppburn stated.

OTTAWA, Jan. 28 —(CP)—Labor Minister McLarty said today no decision has yet been reached on the continuance of direct federal relief grants after March 31, the end of the present fiscal year. In order to enable municipalities to prepare their budgets the government will probably come to a decision in the near future and announce it. The discontinuance of federal assistance for direct relief was forecast at the recent Dominion-Provincial conference by Finance Minister Ilsley.

FREDERICTON, N. B. Jan. 28 —(CP)—The cold weather and snow blocked roads in the potato producing area of New Brunswick has brought an increased demand for the tubers which has consequently increased the price to the farmer from the low of 50 cents a barrel to 75 cents a barrel which has been highest price quoted this season so far. Reports from Carleton and Victoria county show that the dealers have very few potatoes on hand and that farmers who have thousands of barrels stored are unable to get these to the dealers on account of blocked roads.

HACKENSACK, N. J. Jan. 28 —(AP)—Dr. Eric Schuelke, 51, nationally-known chemist and a former German army regimental commander of Field Marshal Goering, died today after a lengthy illness. Dr. Schuelke held more than 300 patents on artificial silk and manufacturing processes. He invented the tracer bullet which emits a luminous cloud at night. He also invented a process for dehydrating castor oil.

The government of Spain is trying to increase domestic production of manganese.

EXTRA SPECIAL FOOD SAVINGS ON SALE WEDNESDAY and THURSDAY

- SCOTIA GOLD 20 oz. Tin 10c **25c**
- APPLE JUICE 3 Tins -- **25c**
- BORDEN'S EVAPORATED MILK Tall Tin 9c 3 Tins -- **25c**
- EATON'S (No Alum) BAKING POWDER 1 lb. tin **19c**
- SWANS DOWN CAKE FLOUR Pkg. -- **25c**
- BULK PEANUT BUTTER Lb. 13c. 2 Lbs. **25c**
- BREAD FLOUR (Any Brand) 24 Lb. bag **89c**
- GRANULATED or BROWN SUGAR Lb. 7c. 10 Lb. -- **69c**
- BULK SEEDLESS RAISINS Lb. 12c. 2 Lbs. -- **23c**
- CORNED PORK HOCKS Lb. 10c. 2 Lbs. -- **19c**
- FRESH PLATE RIBS Lb. 13c. 2 Lbs. -- **25c**
- PORK STEAK LB. -- **21c**
- FRESH BACON LB. -- **19c**
- EATON'S SELECT FRESH DAILY Young Pork SAUSAGE LB. -- **25c**
- FIRST GRADE CREAMERY BUTTER LB **39c**
- CANADIAN CHEESE LB - **24c**
- MAPLE LEAF PURE LARD Lb. 10c. 2 Lbs. **19c**

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