

Enjoy DEE-LIGHT-FUL DELICIOUS AUNT JEMIMAS
For Light Satisfying Suppers

And just as easy as 1 2 3 to prepare! Mix Aunt Jemima Pancake Flour with milk or water... pour onto the griddle... a flip and those golden-brown discs of deliciousness are ready for the ever eager appetites of your family! Serve Aunt Jemimas often. They're a light, satisfying meal any season of the year!

AUNT JEMIMA WAFFLES
2 cups Aunt Jemima Pancake Flour
2 eggs, well beaten 2 cups milk
2 tablespoons melted butter or shortening

Mix and bake in moderately hot waffle iron until steaming stops. Makes six crispy brown waffles.

Order Today! Regular Size Package or 3 1/2 lb. Economy Bag.

The Quaker Oats Company of Canada Limited
AS DIGESTIBLE AS TOAST!

Expert Who Grooms Models Predicts-Era of Waddlers

HOLLYWOOD—The bobby-soxer of today is the duck of tomorrow. A model agency head warned today that those flat-headed spoon are giving the succeeding generation thick ankles and a barnyard waddle.

On Your Toes

And big sister and mother are just as odd, said Miss Patricia Stevens, and not a one is ever going to be a movie star unless they get up on their toes.

Miss Stevens knows a lot about movie stars and movie fans. She operates the only nation-wide model agency and school which opens a Hollywood branch tomorrow, and she does as big a business in polishing the rough edges of the younger generation as she does in pacing professional models. And she isn't at all surprised that some of her girls have come out with movie contracts.

"Most of the future movie stars will be models, or have modelling training," she prophesied. Especially if the kids keep on wearing those quagmires and "run-down mood-sims."

And their mothers and older sisters needn't look superior, she added. They'll have duck feet. If they don't already, from the new ballet slippers. They'll also get a lumbar-bering gait, and only the doctor knows how many floating wheel-chaircases.

And what's not the worst of it, Miss Stevens said. You can learn to stand straight and keep your feet in and your bottom out, but if you wear those run-down shoes too long you'll go through life with a lame gait.

When you go around in flat shoes too long the muscles get so heavy that they can't best exercise help much," she said.

Exercise and Diet

Miss Stevens' school stresses exercises for ankles and for putting curves in Sloppy Joe figures and for straightening out the deplorable slouch. Next to exercise, she makes them diet and keep your feet that she turned down the cream puff with her lunch. We had ours anyway.

"Some of the girls come to school and say, 'I'm reducing, I just have a chocolate malt luncheoners myself, but we tried to look horrid."

"I put them on a diet of lettuce salad—and no chocolate."

Miss Stevens, who didn't look as though in taking so gently and normally without disagreeable reactions that she had taken time to eat on the child and yourself, mother! Get Children's Own Tablets today at your druggist. 25¢

Georgetown And Vicinity

Mrs. William White Borden, is here on a visit to her mother, Mrs. Charles Johnson.

Mr. Victor Rafuse, suffered a heart attack on Monday night but is reported able to be about today. Mr. Rafuse is always high line lobster fisherman in this area and with the season about to open, his many friends are hoping his condition will improve to let him carry on his fishing.

Mr. Justice Mark R. McGuigan, of the Supreme Court, was in Georgetown on Tuesday, attending the special session of the Court, which was adjourned until the July term.

Mr. Malcolm Fay, Newport, was a visitor to Georgetown on Tuesday.

The many friends of Mrs. Chester Walker, are glad to hear that she has recovered from blood poisoning in her hand.—Geo.

Make The Best of Veal

The delicate flavour of veal blends well with other foods. It is particularly suited to use with the early spring vegetables which are also mild in flavour.

Veal is one of the more plentiful meats on the market at this season.

The most satisfactory method of cooking veal is by long slow cooking. At one time it was thought that veal could not be cooked by true roasting in dry heat but experiments have shown that a constant temperature of 325 degrees F., allowing 30 to 35 minutes per pound, will cook veal well and still keep it juicy. Veal lacks fat because it is the meat from an animal not fully grown but this lack may be remedied to by rubbing the surface of the roast with fat. Bacon fat is especially good; occasional basting will also help.

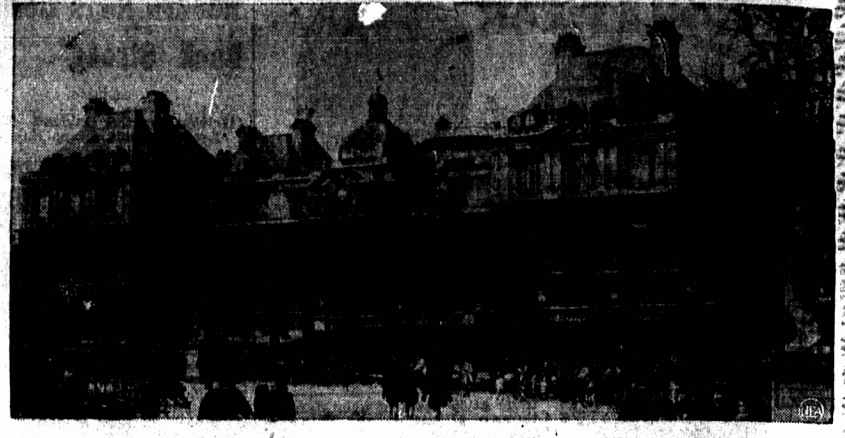
When cooked on top of the stove, moist heat and low-simmering temperature will tenderize the meat and keep its texture. Boiling temperature tends to make veal stringy.

If veal is to be served often, the homemaker would be wise to alter the seasonings to add variety. Veal can be extended in numerous ways with stuffings, vegetables and gravies, thus adding more flavour to it.

The home economists of the Consumer Section of the Dominion Department of Agriculture suggest the following ways of extending veal.

- VEAL LOAF**
- 1 cup finely chopped onion
 - 2 tablespoons fat (melted)
 - 1 lb. ground veal (shoulder or breast)
 - 1/2 cup onion vinegar
 - 1 egg or 2 egg yolks
 - 2 tablespoons milk
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper
 - 1/2 teaspoon thyme
 - 1/2 teaspoon sage
 - 1 tablespoon chopped parsley
 - 1/3 cup fine dry bread crumbs
- Saute onion in hot fat until tender. Combine with remaining ingredients and blend well. Shape into loaf and bake in a shallow pan in a moderate oven 350 degrees F. for 1 hour. Six-eight servings.
- LIVER AND VEAL MOULDS**
- 1/2 lb. beef or pork liver
 - 1/2 lb. ground veal
 - 1 medium-sized onion
 - 1 cup catsup
 - 1 teaspoon Worcestershire sauce

Where Big Four Wrestle With Peace Problems



Pictured above is the historic Palace of the Luxembourg, facing Paris' famed Luxembourg Gardens, where foreign ministers of the Big Four seek mutual agreement on peace terms that will put a formal end to World War II. Built in the early 17th Century for Maria de Medic, queen consort of Henry IV, it housed the French senate until the German occupation, served the Germans as Paris headquarters and was used by the Consultative Assembly of the French provisional government after the liberation. Photo below is view of the magnificent interior of the palace.



- 1 teaspoon salt
 - 1/2 teaspoon pepper
 - 3/4 cup milk
 - 1 egg, beaten
 - 1 cup quick-cooking rolled oats
- Cover liver with hot water and simmer for 5 minutes. Drain, grind liver and onion using medium blade of food chopper. Thoroughly combine with the remaining ingredients. Fill well greased custard cups or muffin tins with meat mixture. Bake in a moderate oven 350 degrees F. for 50 to 60 minutes. Eight servings.
- VEAL STEAK WITH VEGETABLE SAUCE**
- 1 lb. veal steak cut in 6 pieces
 - 3 tablespoons flour
 - 1 teaspoon salt
 - Dash of pepper
 - 1/4 teaspoon curry powder
 - 2 tablespoons fat—melted
 - 1/2 cup water
 - 1 can vegetable soup
- Dredge meat with flour, to which the salt, pepper and curry powder has been added. Brown meat in hot fat. Add 1/2 cup water, cover and simmer for 15 minutes. Combine remaining cup of water with the vegetable soup and pour over meat. Cover and continue simmering, stirring occasionally for 1 hour or until meat is tender. Six servings.

Beauty Treatment FOR FLOORS

Speed Coat
Chan Floor Wax

for your hardwood floors

- Easy to apply.
- Odor refined.

O-Canada of Canada Limited, Toronto

Professional Cards

- Charles R. McQuaid**
B.A.
Barrister, Solicitor, Notary, Etc.
Eastern Trust Building, Charlottetown
Phone 1711
- NEIL W. HIGGINS**
Chartered Accountant
144 Richmond St. Charlottetown
Tel. 589 P.O. Box 66
- Morrell and Company**
Chartered Accountants
D. F. ARCHIBALD
Eastern Trust Building, Charlottetown
- H. R. DOANE & CO.**
Chartered Accountants
83 Grafton Street, Charlottetown
Phone 290
Randolph W. Manning, C.A. Box 847
- McLeod & Bentley**
W. A. BENTLEY, K.C.
J. A. BENTLEY, K.C.
Barristers and Attorneys-at-Law
154 Prince Street
- BELL & MATHIESON**
Barristers, Solicitors, Ac.
E. E. BELL, M.L.A.
D. L. MATHIESON, L.L.B., K.C.
Attorneys-at-Law
LOANS ON CITY AND FARM PROPERTIES COLLECTION
150 Richmond St. Charlottetown, P.E.I.
- DR. W. R. CARSON**
Chiropractor
Palmer Graduate
Charlottetown
101 Prince St. Phone 1072
- FREDERIC A. LARGE**
BARRISTER, ETC.
Phillips Building, 111 Grafton St. Phone 1948 P. O. Box 443
CHARLOTTETOWN, P.E.I.
- DR. A. R. SMITH**
DENTIST
175 Grafton Street
Office Hours: 9 to 12 - 3 to 6
Telephone 3284
- ALEX. W. MATHIESON**
BARRISTER, SOLICITOR, ETC.
Office: 59 Great George Street
Specialty in Loans - Collections
- PALMER & HASLAM**
A. J. HASLAM, B.A., L.L.B.
BARRISTER, ETC.
Chair of Nova Scotia Chambers
Charlottetown, P. E. I.
MONEY TO LOAN
Phone 55 P.O. Box 12

PUBLIC STENOGRAPHER

- Mimeographing cards and circular correspondence, typing and bookkeeping.
- MISS HELEN GUDEN**
Telephone 2020
Evenings 1890-J.
P. O. Box 432,
102 Queen Street
- J. A. MCGUIGAN, B.A.**
NOTARY, ETC.
BARRISTER, SOLICITOR
CURRIE BUILDING
- M. ALEAN FARMER**
B. L.L.B.
MONEY TO LOAN
BARRISTER, SOLICITOR, ETC.
CHARLOTTETOWN
Canadian Bank of Commerce Bldg
- H. F. McPHEE, B.A., K.C.**
NOTARY, ETC.
BARRISTER, SOLICITOR
Riley Building Charlottetown
- GAUDET & HASZARD**
Barristers, Solicitors, Notaries Etc
- MONEY TO LOAN**
GILBERT A. GAUDET, B.A., L.L.B.
A. WALTER GAUDET, L.L.B.
Canadian Bank of Commerce Bldg
Charlottetown, P. E. I.
- EYES EXAMINED**
AND
GLASSES FITTED
J. S. Taylor
OPTOMETRIST
Corner Kent and Queen Sts
Phone-1956
Evenings By Appointment
Phone: Residence 1013

Don't Make This Mistake When Child Is Constipated

Don't upset a child already upset by constipation with nasty-tasting laxatives or harsh, gripping cathartics. Instead, turn to this new corrective made especially for growing youngsters' needs in Canada. It takes so gently and normally without disagreeable reactions that the child takes it with pleasure. Make laxative-taking time easy on the child and yourself, mother! Get Children's Own Tablets today at your druggist. 25¢

Red's Mark Is Rampant in Their German Zone

By ROSETTE HARGROVE
NEA Staff Correspondent

SCHWERIN, Russian Zone, Germany. (NEA)—The first thing you see when you roll into this town is a great picture of Stalin, painted in brilliant colors, that stands high above the huge entrance-gate.

All along the 80-mile road from Berlin to this headquarters town of General Michael Skokopof, who commands the province of Mecklenburg, there is no mistaking the fact that you are in the Russian zone of occupation. Red flags, victory arches and monuments decorate every village and the broad in Russian military ceremonies are bright red.

This was my introduction to a tour through the Soviet zone, a tour that was an odyssey of groaning boards and friendly attentions, for whatever other traditions the Russian regime had thrown overboard, lavish hospitality still holds.

RATIONS NECESSARY

Our party—six other American correspondents and myself—had come well supplied with rations when we started out from Berlin early this morning. After our first meal it was obvious that when you are guests in a country where you are your own food is like luggage to Newcastle.

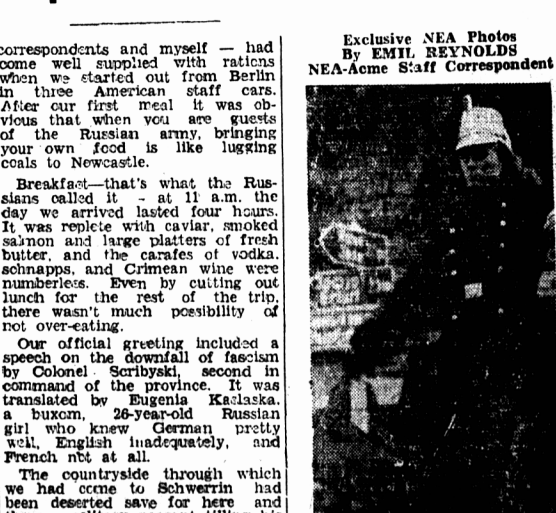
Breakfast—that's what the Russians called it—at 11 a.m. the day we arrived lasted four hours. It was replete with caviar, smoked salmon and large platters of fresh butter, and the carafes of vodka, schnapps, and Crimean wine were numerous. Even by cutting out lunch for the rest of the trip, there wasn't much possibility of not over-eating.

Our official greeting included a speech on the downfall of fascism by Colonel Scribyski, second in command of the province. It was translated by Eugenia Kralaska, a buxom, 26-year-old Russian girl who knew German pretty well, English inadequately, and French not at all.

The countryside through which we had come to Schwerin had been deserted save for here and there a solitary peasant tilling his field. Besides a few Russian horse-drawn carts in charge of unled-looking soldiers, there was little military traffic. But, here, in the headquarters town, were dapper Russian officers and smart-looking uniformed women.

Our Russian hosts made arrangements for us to visit Rostok and the island of Rugen on the Baltic Sea, and to talk to officials of the provincial government. Although the Soviet officers and interpreters stayed close at our heels and were present in all our interviews with the Germans they never stopped members of our party who went reconnoitering on their own. But they made sure we stayed the first night in Schwerin. They wanted us to see the opera.

Exclusive NEA Photos By EMIL REYNOLDS NEA-Acme Staff Correspondent



Russian policeman above directs traffic in Red zone town of Weimar, while two of her bearded comrades below salute their male counterpart.

Viscount Alexander Becomes Chief Scout

OTTAWA, April 30—(CP)—Viscount Alexander today accepted the office of Chief Scout for Canada in a ceremony at Government House. The office is held traditionally by Canada's Governors-General.

"I have known the Scout movement all my life and many of my close friends have been actively identified with it. My own son was a Wolf Cub in England, and I can assure you my family will be closely identified with the movement in Canada." His Excellency said.

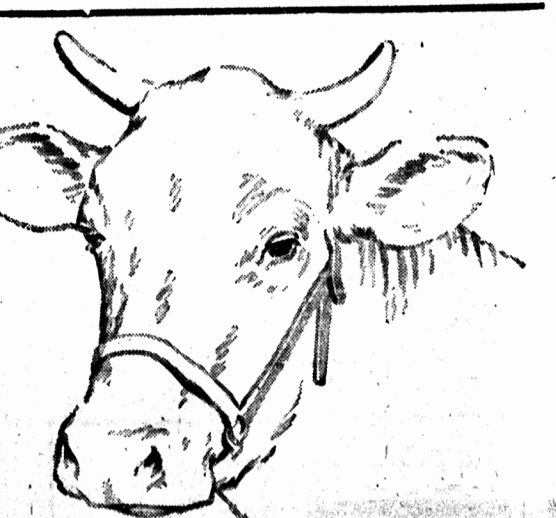
Earlier, Maj.-Gen. Dan Spry, O. B. E., D.S.O., accepted the office of Chief Executive Commissioner of the Association at a luncheon meeting of the Association's executive board, and was presented to the Governor-General.

CUPID SETS RECORD

OTTAWA, April 30—(CP)—Friend cupid apparently outdid himself in February, for the Dominion Bureau of Statistics announced today there were 4,088 marriages in centres of more than 10,000 population, a jump of 34 per cent over the 3,061 in the same month last year.

Birth and deaths also increased, totalling 10,997 and 5,186 respectively, against 10,218 and 4,708 in February, 1945.

What's In It?



Well, a food chemist would say... almost 8% butterfat, about 6% protein, about 10% milk sugar, about 2% minerals... and that's fully twice the amounts you would find in regular milk. For Carnation Milk is regular pasteurized milk with enough of the natural water taken out to double its food values. And it has a big extra share of "sunshine" vitamin D. So whenever you want more food value, use Carnation as it pours from the can; for regular milk use, add an equal quantity of water. Carnation is Canada's largest-selling brand of evaporated milk.

Carnation Milk
A CANADIAN PRODUCT "from Contented Cows"

Listen to the Contented Hour—Mondays—11 p.m.—CFCY.