

PENSLAR ALMOND and CUCUMBER CREAM

is looked upon as the best by the most discriminating women everywhere. It protects the skin against chaps, sunburn, wind and weather.

Try Penslar Almond and Cucumber Cream yourself, and know how delightful it really is. You can get it at the Penslar store in two sizes 75c and 50c.

E. A. FOSTER

CENTRAL DRUGSTORE Sole Agents for Penslar Family Remedies and Toilet Articles.

When You Suffer From Rheumatism

SLOAN'S LINIMENT SHOULD BE KEPT HANDY FOR ACHE AND PAINS

(Why wait for a severe pain, an ache, a twinge following exposure, a sore muscle, sciatica, or lumbago to leave naturally when you should keep Sloan's Liniment handy to help curb it and keep you active and fit.)

Sloan's LINIMENT KEEP IT HANDY

IN MEMORIAM

In loving memory of Mrs. Seymour Myers, (nee Gladys Carver) who died Jan 20th 1917. Inserted by parents and family. 6346.

THE WORLD'S FIRST FOX SHOW

An American Tribute to Mr. Chester McLure

(Robert Thomas Moore, Chairman Fox Show Com., American Fox Breeders Association in the Black Fox Magazine.)

The world's first fox show is over and has proven far beyond the expectations of most fox breeders. The author's faith in its complete success has never wavered, since it was first determined by the American Fox Association to hold a competitive exhibition. Of course a number of mistakes were made, which were expected by the committee in charge; that is, we knew that in such an experiment as this, we would be bound to make some mistakes, even with the best of foresight and care.

OPEN NOSTRILS! END A COLD OR CATARRH

How To Get Relief When Head and Nose are Stuffed Up.

Count fifty! Your cold in head or catarrh disappears. Your clogged nostrils will open, the air passages of your head will clear and you can breathe freely. No more snuffing, hawking, mucous discharge, dryness or headache; no struggling for breath at night.

Get a small bottle of Ely's Cream Balm from your druggist and apply a little of this fragrant antiseptic cream in your nostrils. It penetrates through every air passage of the head, soothing and healing the swollen or inflamed mucous membrane, giving you instant relief. Head colds and catarrh yield like magic. Don't stay stuffed-up and miserable. Relief is sure.

MAY REPUDIATE UNITED STATES REDS

Question Now Arises Whether Soviet Government Will Let Them In.

HELSINGFORS, Jan. 18.—The United States transport, Buford, with the party of undesirable aliens from the United States on board, is expected to arrive at Hangö, on the southern coast tomorrow. From this point it is twelve hours by rail to Terjoki, where the passengers of the "Soviet Ark" are expected to cross the lines into Soviet Russia.

The Finnish Government has made it known that it readily accedes to the U. S. Government's request in the transportation of the party across Finland. Immigration officers and other officials will conduct the party. There have been no negotiations here with the Soviet Government regarding the admission of the repudiated radicals, and it is pointed out an interesting situation would probably arise if they were refused admittance, which is considered possible, as it is known that a considerable portion of the opposition to the Bolsheviks in Russia is furnished by the anarchistic element.

Sir Newton Moore Now in Montreal

(Special to The Guardian.) MONTREAL, Jan. 19.—Major General Sir Newton Moore, K. C., M. C., formerly Premier of Western Australia and now a member of the British House of Commons reached Montreal on Saturday. He is a member of the executive committee of the Board of the Dominion Steel Corporation and his visit here is for the purpose of conferring with the President, Mark Workman, and other members of the board of directors.

SUPREME COURT

The forgery case against Peter Shepherd and Arthur Dunn was heard before Chief Justice McKeen in the Supreme Court yesterday. The defendant Arthur Dunn some time ago found a check for the sum of \$40 issued by Col. J. S. Jenkins payable to Arthur McEachern. He took the check to a bank and cashed it, and received its value from Mr. Ivan Reddin. It was soon discovered that the signature was a forged one and the result was that Shepherd was arrested for the crime of forgery with Dunn as an accomplice.

J. J. Johnson K.C., appeared for the crown and D. A. McKinnon K. C. for the defendant. Evidence was heard from Mr. Ivan Reddin, Col. J. S. Jenkins, Arthur McEachern, Patrick Keenan and others. After short deliberations the jury returned with a verdict of guilty against Shepherd while Dunn was acquitted.

BRITAIN AND THE SUGAR-BEET INDUSTRY

LONDON, Jan. 17.—At the annual meeting of the British Sugar Beet Growers Society, Sir Bevil Stanier, M. P., the chairman, said the Kelham estate had now been so cultivated that they were ready at any moment to begin to grow sugar beet for the factory, which was to be built before the autumn of 1921. There was no doubt that they would be able to prove that sugar beet could be grown as well in England as in any other part of the world.

Sir Ernest Jardine said if he were the government he would pay down not simply £250,000 but £2,500,000 if he could get the beet grown in Britain. Lord Bledisloe, who was chairman of the Royal Commission on Sugar Supply during the war, said that not only did the English agriculture need the sugar beet, but England needs sugar. He thought that at no time during the last 30 years had there been such a splendid prospect of the success of this industry in Britain. It was financially unsound to obtain sugar from abroad if they could grow at home a large proportion of their requirements, even at an enhanced price.

Central Guardian

105TH REUNION.—A number of seats are being reserved at the dinner of the 105th Wednesday for members who may have neglected to send in their names. There will be room and welcome for all.

NOTICE.—I am ready to do horse shoeing. Also build and repair sleighs all kinds. F. Connolly, Corner Pownall and Euston St. Jan. 20-61eod

COMING RACES.—The Charlottetown Driving Club met last evening and arranged the following classes for Thursday afternoon at 2.30 p. m. sharp. Class B. Pace: Queenie, Commodore K., Wilfrid Hal, Patola, Bill Be Sure, Class B. Trot: Queen Todd, Lady Marshall, Brazilian Tom, Alice the Great, Harry G., David S., John McDonald's Todd.

HEAVY ICE CONDITIONS.—The car ferry steamer is being delayed by the worst ice conditions since she started on the Borden-Torment service. The trip over yesterday took her two hours and forty five minutes to accomplish and two hours and fifty minutes to return. These conditions were the result of baggage, mail and express matter that the freight is accumulating on the other side. Yesterday morning there were 102 cars of freight to come across.

NEW MANAGER BANK OF COMMERCE.—The Guardian is pleased to welcome to Charlottetown Mr. C. L. Miles who has arrived to succeed Mr. G. W. Harrison as Manager of the Canadian Bank of Commerce. Mr. Miles entered in 1904, and had training in twelve branches when in 1905 he became Manager at Kamsack. He was successively Manager at Stony Plain, Strathmore, Provost, Biggar and Herbert, from which place he has been promoted to Charlottetown. He has the reputation of being a man of great energy and fine business and personal qualities.

A CHAMPION HEN.—Mr. J. B. Rombough, Mount Edward Road is the owner of a hen which is probably the champion egg layer of Canada. This industrious fowl, which already, some time ago, received honorable mention in the press, has to her credit a total of 290 eggs within the last twelve months. This is certainly a wonderful feat for a hen. Mr. Rombough is keeping him supplied daily with fresh eggs. He has a total of 38 hens. Yesterday he got twenty eggs and the day before eighteen. The average all along lately has been between eighteen and twenty per day.

Many friends of Mr. Thomas H. Yeo of Union will be pleased to hear that he is improving after a very serious attack of pneumonia.

American Potato Flour And Its Value In Bread

By OSCAR J. VOGL, General Manager Sales Falk American Potato Flour Corporation

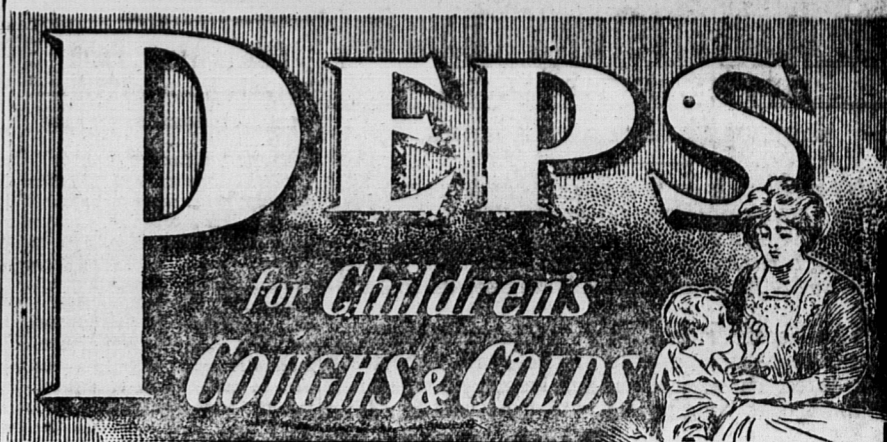
With your kind permission I shall speak to you for a few minutes about the new American product, called American Natural Potato Flour. To you, the bakers, who whose share falls the work of supplying the bread that feeds the greater percentage of our people today, no doubt it is important to learn of any new material of merit that helps to produce a better loaf of bread, and especially so when this material is manufactured in your own country from the products of your own soil.

It is my contention, that this potato flour made under a perfected process from sound and cleaned cooked potatoes under sanitary conditions is an improver of either wheat bread or rye bread, whose value can easily be determined by yourselves through a fair and conscientious trial at a small expense.

Comparative tests have been made and formulas have been worked out by experienced and technical bakers that show conclusively the advantage of using a small percentage of American Natural Potato Flour in order to produce a better loaf of bread and also a saving in other material, such as milk, lard, sugar and yeast.

In presenting the new American product (Natural Potato Flour) and recommending same as a bread improver of highest quality, it must first be stated that this flour is no more and no less than the whole potato in its purest cleanest and most digestible form.

In its manufacture, nothing but the outer coating and the water are removed, while care is taken not to abrade the layers of the most valuable parts of the potatoes which are deposited in the form of the mineral salts, that are so necessary to our health. By a perfected process of steam cooking and quickly drying the cooked potatoes on hot rollers into the form of thin flakes, the object of breaking up all the starch cells and thereby making the food highly digestible is being obtained to such a degree as has so far not been found possible by any other process.



Why are Peps best for children? Because they contain absolutely no harmful drugs. Because, when dissolved in the mouth, they are swallowed, and the child's delicate stomach, which is so easily upset, and because they are so pleasant to take that children never refuse them. Peps provide health-giving pine-forest fumes in pastille form. When these pastilles are dissolved in the mouth they throw off pine vapors, such as is breathed by dwellers in pine forests, and which is so highly recommended by the medical profession as being without equal for all ailments of the throat, breathing passages and lungs. These pine vapors released when Peps are taken, penetrate to all parts of the breathing organs, bringing relief and healing to the sore and inflamed membranes, leading that tight feeling in the chest, making breathing easy and stopping any cough. Keep Peps handy this winter and use them freely. Give them to the children when the first symptom of a cough or cold appears. Just as suitable for adults. All dealers 50c. box.

of mashed potatoes into the dough is entirely out of the question, on account of its mechanical difficulties. For several years previous to the war, Natural Potato Flour was imported from foreign countries and has found much favor with many bakers. At that time it was a new product, that must not be confused with potato starch flour, which formerly was called potato flour and is used for different purposes. For confectionery and puddings, the potato starch is superior to corn starch. But for bread baking it has none of the qualities of a bread improver that make the Natural Potato Flour so valuable.

However, during the period of emergency and food conservation, potato starch was in great demand and much of it has been used. Unfortunately, during the same period considerable quantities of potato flour made from dried raw potatoes and, consequently, of inferior quality and indigestible, were thrown upon the market. This inferior product has created a prejudice against all potato flour in the minds of many that must be overcome by establishing proof of the high quality of the newly developed American Natural Potato Flour.

This new flour has all the qualities desired of a good bread improver. It is nature's own product and 100 per cent pure. The mineral salts contained in the potatoes are the most valuable mineral salts we have, especially for those who are inclined to eat much wheat. Since in the modern processes of milling much of the wholesome part of the wheat is removed, it is not a potent article, but, like a good loaf of bread, it is the result of best material and skill and care in manufacturing. It makes a good loaf of bread add-

ed to nothing but wheat flour, water, salt and yeast. But more excellent results have been obtained by its use in connection with malt extract or malt flour. It is a bread improver and money saver, with or without milk, or any other products that are used as improvers of mashed potatoes. With the use of only a small percentage of Natural Potato Flour the first noticeable effect is that of quickened yeast fermentation. While that is a well-known quality of potatoes in most forms, it is more effective in this flour, because, in the process of its manufacture not only all of the mineral salts have been retained, but the starch cells have been so thoroughly broken up that the product has become gelatinous. This latter quality can very easily be ascertained by taking a small sample of the flour and mixing it with cold water. By that you will immediately recognize the strength and the clean flavor of the flour in addition to its moisture absorbing and moisture retaining quality. The adhesive quality of the natural flour is very much like gluten.

For this reason it is very helpful in producing a better loaf of rye bread, Graham bread and bran bread. With the coarser flours a larger percentage of potato flour is used than with wheat flour. When mixing Natural Potato Flour for baking bread it should be mixed first with other flour or into the dough.

Do not dump it into the liquid. Owing to the fact that a better fermentation of the yeast is obtained by the use of the Natural Potato Flour and thereby a better texture of the bread, it is more digestible and palatable. Comparative baking tests have shown that the addition of Natural Potato Flour makes a richer loaf of bread. On the other hand, quite a saving of other ingredients is effected, if economy is the object, without sacrificing quality.

As a bread improver Natural Potato Flour is in a class by itself. It is not a patented article, but, like a good loaf of bread, it is the result of best material and skill and care in manufacturing. It makes a good loaf of bread add-

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As previously stated, all the ingredients of the potatoes are contained in this flour. Therefore, the first result of its use in bread is increased healthfulness through the presence of the mineral salts. The next point is better flavor (that distinct nut flavor), which makes the bread more appetizing. It is a natural bread flavor, or which one does not get tired.

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Why not use the best?

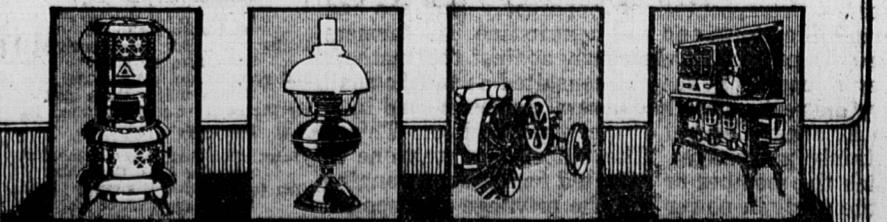


It's cheaper and sold everywhere

There's no better coal oil than Imperial Royalite. It is the highest grade coal oil for heat, light and power. Imperial Royalite is highly refined; every drop is full strength. It is the same high quality fuel every day, everywhere you get it. Sold in village, town and city—by small dealer and big. Burns without soot or smoke. The best fuel for stationary engines, tractors, oil heaters, oil cook stoves and lamps. Why pay more for fuel that does no more? Use Imperial Royalite and save money.

For sale by dealers everywhere.

IMPERIAL ROYALITE COAL OIL



IMPERIAL OIL LIMITED Branches in all Cities

CLASSIFIED ADVERTISEMENTS

AGENTS WANTED

AGENTS, SALARY AND COMMISSION. To sell Red Tag Stock. Complete stock including exclusive lines, specially hardy, grown only by us. Sold only by our agents. Elegant free samples. Write now to Dominion Nurseries, Montreal.

FOR SALE

FOR SALE—3 SLAYER FOXES, 1 male and 2 females. Apply to Box 122, Tignish, P.E.I. 6246-1-15-ME61pd

FARM FOR SALE—AT OCEAN View, 100 acres, 60 clear, 40 under hard and soft wood, well watered. Apply to Rev. D. MacLean, 121 Euston street, Charlottetown, or John T. Weatherhead, Ocean Ave. 6343-1-20-ME21pd

FOR SALE—REGISTERED Holstein bull. For particulars apply W. R. Taylor, 6310-1-17-ME41pd

MISCELLANEOUS

JNO ALFRED MACDONALD, LAND Surveyor, South. 6096-1-8-ME41pd

TRY OUR JOB PRINTING DEPT. for your next order for billheads, letterheads, envelopes, visiting cards, posters. All kinds of pamphlet work done. Special prices on large quantities. Job Printing Department of The Island Guardian Publishing Co., Kent St., Charlottetown.

WANTED

POULTRY WANTED.—WE ARE buyers of Poultry, live or dressed, 52 weeks in the year. The Harris Abattoir Co. 6231-1-14-ME36pd

GOOSE FEATHERS WANTED.—40 good quality for good feathers with down left in. This price depends on lot warehouse. The Harris Abattoir Co. 6231-1-14-ME36pd

MUSKRATS—I HAVE PAID HIGH prices for muskrat, fox and mink skins. For the balance of the season I will advance my prices. It will pay you to send your shipments to me or bring them to J. D. Jenkins. 6273-16-1Mo

MUSKRAT SKINS WANTED AT once 10,000 muskrats for which I am prepared to pay you more than you have been receiving for your furs. No lot too small or too large to receive my special attention. Ship by mail or express at my expense. E. McLean, Queen St., Summerside, P. E. I. 2165-11-7M1f

WANTED—RAW FURS, HIGHEST market prices paid for Muskrat, Mink, Skunk, Otter and all kinds of fox skins. Careful graders. Fair treatment. G. H. Rayner, Summerside, representing Speer Fur Corporation, 2308-11-13-M1f

LOST

LOST—HORSE RUG BETWEEN Euston and Prince St. and St. Avar's. Finder please leave at 2474 Prince. 21

Minard's Liniment cures diphtheria

NOTHING CAN BE VERY WRONG—IF YOU'RE FEELING WELL AND STRONG



Moore's Little Plumber

There can't be anything seriously the matter with a man except ill health. The most serious thing that ever ailed a house is bad heating facilities or other inferior plumbing. Your health depends upon the sanitary condition of the place you live in. Telephone us.

Fred H. Trainor 80 Grafton Street Phone 293-J.

MALE HELP

FARM HELP EXCHANGE—A number of men, married and single wanted at once for positions on farms. Apply Department of Agriculture, Charlottetown. 6297-1-17-ME1f

TEACHERS WANTED

WANTED—A SECOND OR THIRD class teacher for Goose River school, No. 27. Supplement \$35 for remainder of the year. Apply to Joseph Steele, Sec. St. Peter's Bay. 6278-1-16-ME1pd

WANTED—TEACHER FOR BELLE River School. Good wages. Apply charge Feb. 1st. Supplement \$150 for half year. Apply to M. P. Hill, ex. Sec'y. 6229-1-15-ME61pd

FEMALE HELP

WANTED—MAID FOR GENERAL housework. Good wages. Apply Mrs. Bruce Stewart, 14 Water St. 2723-12-2-M1f

WANTED—AT ONCE, MAID FOR general housework. Apply Mrs. S. Inman, 6 Brighton Road. 21

BIRTHS

TURNER.—At the P. E. I. Hospital on January 17th to Mr. and Mrs. Jack Turner, a daughter.

WORTH.—At the P. E. I. Hospital Jan. 19th, 1920 to Mr. and Mrs. Gordon Worth, a son.

DEATHS

KELLY.—At Kelly's Cross, Jan. 19th, Edward Kelly aged 73 years. Funeral notice later.

HOGAN.—At Emyvale, Jan. 17th, Patrick Hogan at the age of 95. Funeral was from his home, Monday, January 19th to St. Ann's Church, Lot 65.

MARRIAGES

LIVINGSTONE—NICOLL.—At the Manse, Murray River, on Dec. 26th Joseph Livingstone, of Dover, to Lulu Jane Nicolle, of Gladstone, by Rev. W. H. Sweet, B. A.

DISREGARD BOARD'S ORDER TO TEST IT IN COURTS

WINNIPPEG, Jan. 18.—Sales and purchase of milk for price other than warranted under the Board of Commerce was made today by the Crescent Creamery Company, under arrangement with the counsel for the board, the object being to establish a test case in the courts covering the validity of the board's order.

JAP CRUISER DID NOT CONVOY ARMS TO MEXICO

WASHINGTON, Jan. 18.—Intelligence officers of the War Department are satisfied after an investigation that the simultaneous arrival at Manzanillo, Mexico, of a steamer bearing arms and munitions from Japan and the Japanese cruiser Yakuma had no connection. These officers said today that the Yakuma was a training ship and could not have protected the munitions ship even had there been occasion for the effort.



EGG CIRCLE MEETING

The annual meeting of the Spring Egg Circle No. 26 will be held in Springfield Hall on Thursday Jan. 22, at 1.30 p. m. Certificates of 1918 not redeemed will be settled at this meeting. G. L. HASLAM, Secretary.