

SPECIAL NOTICE
On
WEDNESDAY
MAY 22nd.

THE METROPOLITAN STORES LIMITED
WILL OPEN A NEW UNIT
Featuring Popular Priced Merchandise
IN CHARLOTTETOWN
AT 127 QUEEN STREET
Watch Tuesday's Paper
Plan To Go!

Catholic Women
Meet At Windsor

Important Gathering Next Month Will Consider
Many Questions and Hear Prominent Speakers
On Big Programme.

(Canadian Press)
WINDSOR, Ont., May 17—Plans are now about completed for the ninth annual convention of the Catholic Women's League of Canada which will be held at Windsor, Ont., June 17-22. Mrs. J. J. Duggan, of Edmonton, Alta., the National President, will preside over the session, and already a large number of officers, delegates and visitors representing the four hundred branches of the League have signified their intention of being in attendance. Owing to the central location of Windsor members from the Pacific coast and those from the Maritime Provinces will find it a half-way meeting place of interest.

The executive will go into session at 9.00 a. m. on Monday, June 17, and will continue throughout the day, while the official opening will take place that evening in the Prince Edward Hotel, convention headquarters, when His Grace Archbishop McNeil of Toronto and the Right Reverend M. F. Fallon, Bishop of London, will be among the prominent speakers. Mrs. T. Durocher will receive the greetings of the local body and the Mayor of Windsor will give the civic welcome. Mrs. Duggan will deliver her presidential address. Very Rev. Dean Laurendeau will open the convention with prayer.

The following morning High Mass will be celebrated at St. Alphonsus Church, Windsor, by His Grace Archbishop Forbes, of Ottawa and in the afternoon of the same day he will address the convention on the problems of higher education.

Sessions on Tuesday will be mostly taken up with business, the reading of reports and the appointment of committees. The evening will be especially devoted to child welfare. Dr. Helen MacMurphy, chief of the children's division, department of health, Ottawa, will give an address, followed by Dr. La Casse of Windsor, speaking in French. Mrs. W. F. B. Parsons, national convener, will give her report with moving pictures illustrating child welfare work done by league during the year.

THE PROJECTS OF SCIENCE

I believe it was Phillip Gibbs who warned us that those quiet gentlemen, working in the obscurity of their laboratories, were about to change the world, and perhaps even release forces which may destroy civilization as we know it. Yesterday I recorded the increase of stature obtained by the use of the pituitary gland secretion, Dr. Oscar Riddle, of the Carnegie Institute Station, now says:

"A further example of the control of development of heredity concerns the change or reversal of sex in such animals as frogs and birds. Though this particular fact has no prospect of an early application to man, it has great theoretical importance in that it indicates how greatly an organism can be changed without any change in the genetic factors of an animal." And the British Association in 1928 claimed that in all probability life will be artificially produced in the laboratory of the scientist, before that distinguished body meets again in 1929.

What are we coming to? The Canadian National Railways used 6,524,336 tons of coal in 1928, and of this amount 5,574,695 tons were used on lines in Canada, and the balance, 949,641, tons, on lines in the United States.

There is nothing in which Maritime Provinces people have greater confidence than in the unfailing dependability of

MORSE'S

They have learned by experience that MORSE'S quality is always the best.

Special This Week

This week you have a wonderful opportunity to buy a new dinner set. We are offering our English Dinner Ware at exceptionally low prices. A 42 piece dinner set for only \$13.75. See our window for the different patterns.

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JEWELERS SINCE 1868

SOIL

The ideal garden soil is one composed of an equal mixture organic and inorganic matter, a light, deep sandy loam with plenty of humus in it. Even if your own soil does not come up to these requirements, it is possible to make it so in a short while. If of heavy clay, straw manure, and possibly some sand or a little coal ashes can be worked in. If light sand, the addition of good manure, humus and possibly in the very small garden a few loads of clay will bring it to the proper density. The ideal soil is particularly valuable because it will absorb fertilizer and moisture and hold the same until ready for use. As a rule, heavy soils absorb too slowly and sand too rapidly. Every time a crop with a luxuriant growth is taken off, a portion of the fertility goes with it and it is necessary to replace it. The plowing under or digging in of green manures and commercial fertilizers must be a continuous process.

STUDY THE CATALOGUE

The modern seed catalogue is an up to date and accurate fund of information for any gardener. Descriptions can be relied upon absolutely and the illustrations are from actual photographs. Amateur gardeners would be well advised to supply themselves with a catalogue before commencing operations. Many of their questions will be answered and varieties will be fully explained. In most of the catalogues to-day will be found very useful tables in the flower section which will give the height, time of flowering, and the adaptability of the plants to certain conditions. A selection of different types of the same vegetable is listed so that one can have a succession of peas, corn, and similar vegetables which will extend his season well beyond the average of a few years ago.

Removing Dust.

The average car owner is very proud of his new car, and a little dust on the hood is annoying. He usually keeps wiping it off with a cloth, but this is sure to grind the grit into the polish and soon ruins the high finish. A woolen duster, or a light dust brush of fine hair, may be used, but the most satisfactory way is to flow water over the surface.



Give Junior the Air and Sunshine—

"Give me the air when I'm young," says Junior, "and I won't be in such danger of getting it when I grow up."

Fresh air and sunshine—greatest health builders of all ages—do not cost a cent. And it is the baby's right to get all the fresh air and sunshine you can possibly give him.

Nothing adds more to the baby's outing than a cosy, comfortable, strong, sturdy, easy-rolling carriage. That is the value we would like to show you today, for we have the most complete array of carriages, strollers, sulkeys and carts that we have ever shown.

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Your baby should have the best—You'll be more than proud of him in a Holman carriage.

R. T. Holman Ltd.
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Labour Saving Recipe
For Busy Housewife

(By HANNAHWING in Vancouver review)

Here is a week-end idea that seems to us very much worth trying. Certainly one should extend the pleasure of hot, fish, homemade rolls as far as possible, since one doesn't make them every day. With this plan you have hot rolls for Saturday dinner, a filling coffee ring for Sunday breakfast and Dutch apple cake for Sunday night supper. It's a genuine bargain recipes.

Make the sweet dough foundation from the recipe: One cake dry yeast, 3-4 cups lukewarm water, 13-4 cups liquid, cups bread flour, 1-2 cup sugar, eggs, 2 teaspoons salt and 1-2 cup shortening. Soak the yeast in the lukewarm water about an hour. Sift the flour once before measuring. Add 2 tablespoons of the sugar, cup of the flour and beat until smooth. Set this sponge in a warm place (80 to 85 degrees Fahrenheit) overnight. In the morning add the remaining sugar, liquid, salt and well-beaten eggs. Add the softening and mix thoroughly. Add the remaining flour. Mix thoroughly with the hands. Knead gently in the bowl until the dough is smooth. Put in a well-greased bowl, cover and let double its bulk, which will require about 3 hours. Punch down and let rise about 2 hours or until about 1 1/2 times its bulk. Divide the dough into 3 parts. Round up each piece on a well-floured board. Cover and let rise 15 minutes before shaping into fancy bread and rolls as directed in the following recipe:

Rolls—Use 1-3 of the sweet dough. Roll the dough about 1-2 inch thick, spread with melted butter and cut in rounds with biscuit cutter. Make a crease in the centre of each with the sugar. This makes 8 servings.

Double in Bulk—Use a large wooden spoon or a toy rolling pin. Fold over and pinch the edges together. Allow to rise until almost double in bulk, or for about 30 minutes. Bake 25 minutes in a moderately hot oven, 425 degrees Fahrenheit. This amount of dough makes 12 rolls.

Filled Coffee Ring—Use 1-3 of the sweet dough, 1 cup stoned and chopped nuts, 12 marshmallows cut in small pieces and 1 tablespoon melted butter. Mix the prunes, three-fourths of the nuts and the marshmallows together. Roll the dough out in a thin sheet and spread with the mixture. Roll as for jelly roll, twist slightly like a rope and join the ends to form a ring. Brush over with the melted butter, sprinkle with the remaining nuts and allow to rise until about double in bulk—about 30 to 45 minutes. Bake 25 minutes in a moderately hot oven, 425 degrees Fahrenheit. This makes 8 servings.

Dutch Apple Cake—Use 1-3 of the sweet dough, 1 tablespoon melted butter, 2 tablespoons sugar, 1 teaspoon cinnamon, 2 apples pared and cored, 2 tablespoons raisins and 2 tablespoons powdered sugar. Turn the dough onto a floured board, roll an inch thick and fit into a round cake pan. Brush with melted butter and sprinkle with the sugar and cinnamon. Cut the apples in eighths, press into the dough making a circle of the apple slices covering the dough in the centre and sprinkle a few raisins over the centre. Let rise two minutes. Bake, keeping the pan covered for the first ten minutes to steam the apples. Bake 35 minutes in a moderately hot oven, 425 degrees Fahrenheit, using a pan 8 inches in diameter. When removed from the oven, sprinkle with the powdered sugar. This makes 8 servings.

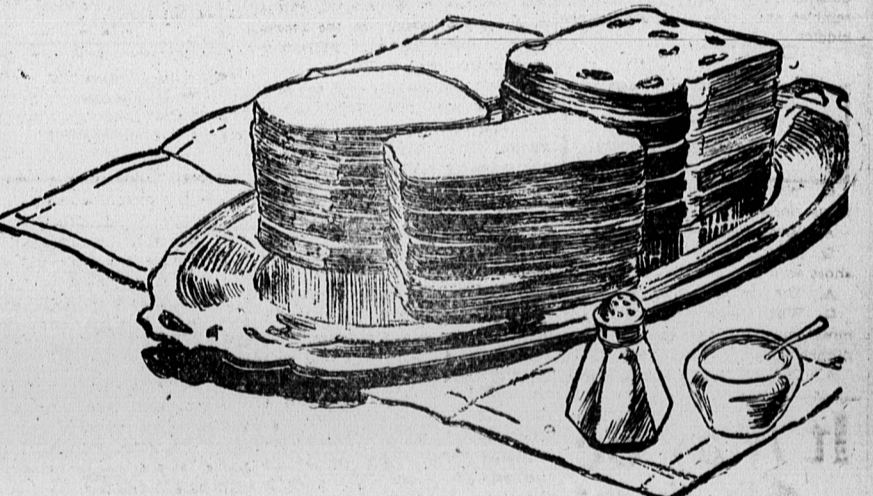
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Watch for our grand opening "Ad" Tuesday

How many BREADS on your platter?



Do you serve in your home only one kind of meat—one kind of vegetable? Certainly not! You give your family plenty of variety in all these foods because you know it is necessary for their health, and that they would quickly tire of the same menu over and over.

Did you ever stop to think that this applies to bread too?

Your regular white loaf of Stewart's Bread is a necessity you must have on the table at every meal. But your Baker also carries a variety of other breads he bakes.

Try serving some of these along with the regular white loaf. More than one kind of bread on the platter offers a choice that every one will enjoy.

With these to choose from, you can serve as much variety of bread and other baked goods, as you do in other foods.

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