

Prince Edward TO-NIGHT

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In Two Parts
A powerful drama staged and acted amid the wild and beautiful scenery of the Canadian West

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The Girl Bandit
Comedy Drama

Getting Rid of His Mother-in-Law
A Live Comedy

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THE CENTRAL GUARDIAN

IT PAYS to buy in this province.

ALL SHOULD RESERVE SATURDAY, July 18th for the grand tea party at Hope River. Everyone assured of a good time. 3376.

BEAUTIFUL WESTVILLE.—Visit it tomorrow by attending the St. James Picnic. Boat leaves at 9:30 a.m. and 3. Visitors table also refreshment booth. 3377.

MT STEWART SCHOOL.—The semi-annual examinations of the Mt. Stewart school was held on Thursday the 23th of June, beginning at 12 o'clock. The teachers Mr. Green and Miss Walsh were ably assisted in the work by Mr. Isaac Day a former teacher of the school.

REARING FOALS FROM WORKING MARES PROFITABLE.—A correspondent of "The Farmer's Advocate," Winnipeg, Man., gives some reasonable advice regarding the rearing of foals from working mares, and his ideas herein recorded are applicable throughout Canada.

There is no reason whatever why breeding mares should not do a fair share of the work of the farm, and at some time successfully raise a strong, healthy foal. Of course discretion must be used. Personally I am in favor of their being kept off the roads from doing such work as hauling grain or account of the unclean state of the roads at this season. Mares hauling heavy loads and constantly getting "stuck" would probably result in giving birth to dead foals. On the other hand, they can be worked to advantage at almost any kind of field work such as seeding, summerfallowing and cutting right up to within a few days of foaling, and again with discretion two weeks after foaling.

Mares are in much the best shape for foaling if allowed access to green grass frequently and regularly. Personal experience has shown that mares being turned out to pasture, after doing a hard day's work, all night to get their foals, but I do not think that in-foal mares give much better results when they have lots of green grass to eat, but then they are doing full work at this time. Where the mares do not have bran and lots of it at this time, a mare doing a fair amount of work should get five quarts of oat work and two quarts of best hay she will eat with all the best hay she will eat as soon as it will eat them, which usually is surprisingly soon.

Be sure these oats are the best possible. Avoid musty or heated oats. Sweet hay as soon as old enough. When mares are working and come in from the fields at all heated they should be kept from colts until they have had time for a foal when I think the best place for a foal is in a loose box with small yard in connection, also well boarded. Right here I must say I think it is a worst place for a foal to be allowed to run all over the farm after the mother when mother is working, and it's surprising how many thoughtless farmers allow their colts to do this.

Before turning mare in with foal remove harness to avoid accidents. It is also much the best to tie the mares up as colts are likely to get entangled in the halter shank. If this is unavoidable, I advise tying a stick to halter shank between the head piece and manger. This helps to prevent the colt getting entangled. Colts that are raised in this way are invariably quieter than the range-raised colts, they are used to being handled, and it is a very simple matter to halter-break them in this period. They are also easier to wean in the fall, and if given proper attention will not lose any colt flesh at this period which is most important.

All things considered I think working in-foal mares with discretion a good business proposition, and in itself comprises a branch of mixed farming I am at present very much in favor of.

MAPLE FUDGE.—3 cups Maple sugar, 2 cups soft brown sugar, 3 tablespoons glucose, 2 tablespoons water, 1 cup cream, 1-3 cup butter. Cook in syrup, sugar, glucose and water until when dropped in cold water is brittle, add cream and butter and continue cooking until firm ball stage is reached. Beat until creamy, cool.

DAKOTA.—1 cup granulated sugar, 1 cup brown sugar, 1 cup grated chocolate, 1 cup milk, 1 cup glucose, 1 cup chopped nuts. Place in sauce pan, sugar, chocolate and milk, add glucose and cook over a slow heat, stirring gently until a little dropped in cold water forms a firm ball, when rolled between thumb and finger. Add nuts, and turn into greased platter.

PINOCHE.—1 1/2 cups light brown sugar, 1/2 cup white sugar, 1 cup cream, 1 cup chopped walnuts, 1 teaspoon vanilla. Place in sauce pan, sugar, and cream. Cook until a firm ball forms when dropped in cold water. Beat until creamy, add nuts and vanilla. Cool.

COCOANUT CREAM CANDY.—1 1/2 cups sugar, 2 teaspoons butter, 1 cup milk, 1-3 cup shredded cocoa nut, 1 teaspoon vanilla. Put butter in granite saucepan, when melted add sugar and milk, and stir until sugar is dissolved, and heat to boiling point and boil 12 minutes. Remove from fire add coconut and vanilla and beat until creamy and mixture begins to sugar slightly around edge of saucepan. Pour at once into butter pan, cool slightly and mark in squares, may half nut meat, broken in pieces, may be used in place of coco-nut.

CHOCOLATE CREAMS.—1 teaspoon vanilla, sugar or 1/2 teaspoon vanilla extract, 1 lb. unwaxed chocolate, 1 lb. fondant. Work gradually into the fondant the vanilla, sugar, or if using vanilla extract, add it drop by drop. Form the prepared fondant mixtures into desired shapes. Place on waxed paper and let stand until

HAIR BEAUTIFIER.—All who desire beautiful hair should get Mrs. White's hair lotion. Call on her at The Lennox Hotel. 3235.

AGENTS WANTED.—Live and reliable agents wanted in every district throughout the Province to sell stock in the Canada Atlantic Fox and Fur Co., Limited. Guarantees 10 per cent. cash dividends annually for the next five years. None but reliable and hustling representatives need apply. For full particulars as to Commission, etc., write J. Stanley Wedlock, Secretary-Treasurer, Charlottetown. 3231.

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firm enough to handle, without losing their shape. Put unwaxed chocolate in a bowl and set inside the sauce pan containing boiling water. When chocolate has melted, add the fondant, which has previously been melted in the same manner as the chocolate, remembering to stir constantly while melting it. Note also that if mixture is too thick for dipping of bon-bons, a few drops of water added gradually, drop by drop, will make it of the right consistency. When dipping fondant mixtures, the work should be done quickly, other wise the hot chocolate mixture will melt the shaped fondant.

WALNUT CREAM BON BONS.—Cover each piece of nut with cold fondant, making it as shapely as possible, and dip in white or colored melted fondant, following directions for dipping chocolate creams.

NUT AND MEAT BON BONS.—Knead into ordinary fondant mixture while cold chopped nuts and few drops of flavoring. Shape into balls and proceed as with walnut creams.

WALNUT CREAMS.—Shape in hand a small piece of fondant, to which has been added vanilla, sugar or extract, and place between two waxed nut halves, flattening slightly the fondant.

CREAM DATES AND OTHER FRUITS.—Remove stones and fill cavities with vanilla fondant. Press together. Roll in granulated sugar.

COCOANUT CREAM BON BONS.—Into vanilla fondant knead shredded coconut. Form into small balls and coat in melted fondant. Dry on waxed paper. To prepare Orange Fondant, to use in dipping nuts, grate the rind of an orange and crush it on a plate until it is a pulp. Knead this into plain fondant and when mixed put in bowl, stand in vessel containing boiling water until melted. If not thin enough for use, add drop by drop some orange juice. While hot, dip nuts.

PROPER RELIEF.—is secured from the use of McKinnon's Fruit Salts. This preparation makes a pleasant, aperient and laxative, is agreeable to the taste and does not nauseate—is equally convenient and satisfactory for children and grandparents. A bottle 25c. McKinnon Drug Co., Cor. George and Kent Sts.

CONFEDERATION STAMPS.—Twenty-five (25) Stamps for 10 cents for sale at Carters Bookstore. 3374-7-7m61.

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Taken under the supervision of the New York City Bureau of Public Charities. Scientific in conception and details and conclusively points to a moral.

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A Ramble in Pondicherry (India)
A beautiful scenic, showing a remarkable city.

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"The Riot"
A Keystone Comedy that gets the grin

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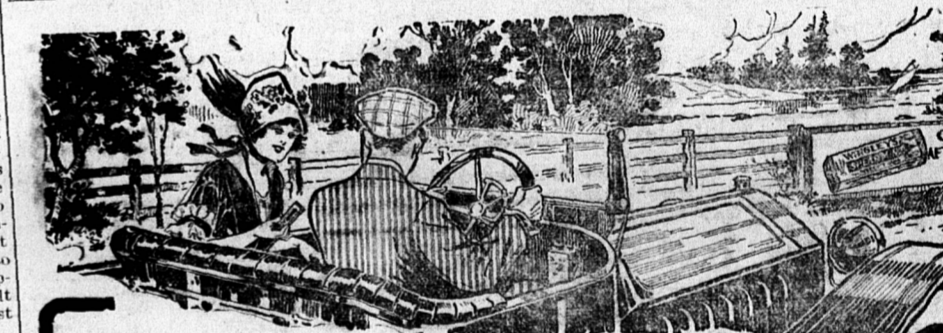


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