

NOTICE

On and after August 1 the S.S. Tuselo will sail on Daylight Saving Time. LA HAVE STEAMSHIP CO. 7302-7-26M101

SALE OF HAY

Tenders will be received up to Saturday, August 2nd for sale of hay adjoining nurses cottage Rena McLean Memorial Hospital. Address: Tenders to Capt. C. Martis 7386-7-30M31

Farm for Sale

I offer for sale my farm of about 70 acres situated at Lake Verde Station. About 10 acres wood, remainder clear. Situated near churches and schools and also near butter factory.

Apply to MR. JACKMAN, Lake Verde 7277-7-25M61pd

FOR SALE

A business stand at Brookfield with house and barn; also about one acre of land in connection. A good proposition for the right man. Price reasonable, immediate sale as owners are going west. Write or apply.

D. W. or J. A. BEATON, Brookfield, P. E. I. 7284-7-25-m61pd

Valuable Property for Sale By Auction

I will sell for Mary Ann Bradley, on Wednesday, August 6th, 1919, commencing at 12 o'clock, noon dwelling house, two-tenement, with shop in front, situated on Great George St. adjoining E. Wheatley's Meat Store. A splendid chance for investment. Terms at sale.

BENJ. CARTER, Auctioneer 7250-7-29M31pd.

Valuable Property for Sale In Charlottetown

I am authorized by Mrs. Bessie McLean to sell by public auction on Thursday, August 7th, 1919, commencing at 12 o'clock, noon, that splendid 2-tenement house situated on Hillsborough Street, Nos. 173 and 175.

BENJ. CARTER, Auctioneer 7350-7-29M31pd.



"Prince of the Crown"

Pure bred Clydesdale Stallion P.E.I. No. 10 Registered No. 15158 sired by Crown Rights (3862) Dan Craichmore, Mayflower No. 31527. This horse will make the season at the owners stable at Nine Mile Creek except every Friday. Beginning May 9th he will stand at the P. E. I. Hay and Produce Co. Stables, 187 Great George Street, Charlottetown.

Every fortnight beginning May 12th he will stand at M. J. McManus' stable, at New Haven over night. Terms eight dollars for season secured by note or cash.

DANIEL N. TAYLOR, Owner. Nine Mile Creek.

DEALERS

We Handle Cattle Sheep and Farm Produce on Consignment And Solicit your business, Assuring you of my best efforts for your interests.

H. J. BROWNRIGG St. John's Newfoundland

References—Royal Bank of Canada.

J. STANLEY WEDLOCK, Charlottetown

DALHOUSIE UNIVERSITY

HALIFAX, N. S. Arts, Science, Engineering, Music, Law, Pharmacy, Medicine, Dentistry. ENTRANCE SCHOLARSHIPS: Three of \$200 five of \$100 each. Awarded on results of matriculation examinations, September 24-27, 1919.

One reserved for Halifax County, one for Cape Breton, one for New Brunswick, and one for Prince Edward Island.

FIRST YEAR SCHOLARSHIPS: Three of \$200 three of \$100 ea. Awarded on results of first year, and tenable during second year.

Dormitory Accommodation is being provided for men students. Work on Women's Residence has begun. Provision will be made for women students until new building is ready.

REGISTRATION DAYS in all Faculties September 29th and 30th.

Halifax students must register on the 29th.

LECTURES BEGIN October 1st, 1919. FOR FULL INFORMATION write to President's Office.

IN MEMORIAM

RICHARD READY.

Richard Ready died at Kensington on July 25, 1919. For several years he suffered from an affection of the heart, the result of an injury sustained in an accident seven years ago, and this developed into conditions that caused his death. During his illness his daughter, Lucy M., resigned a responsible position in New York, and came home to wait upon him. She proved a devoted nurse, lavishing upon him all that filial affection could desire.

In 1863 he married Mary E. Condon and the issue of the marriage was a family of eight children, of whom the surviving members are Lucy M., and James A., Kensington, Mrs. Joseph A. Hughes, Bedford, Thomas A., Rawlins, Wyo. His wife predeceased him fifteen years ago. In 1906 he married Mrs. Catherine Shea, who survives. The funeral was held on Sunday, interment at Indian River, the funeral procession including fifty-five carriages. The pallbearers were: George McLeod, Andrew McLeod and John A. Whelan, Irish-towns, Thos. N. Donahoe, Edward Pendergast and John A. Hynes, Kensington. The funeral rites were performed by the pastor, Rev. Mgr. D. J. Gillis, who paid a well deserved tribute to the deceased. He emphasized the record that Mr. Ready had for teaching, for during years following his retirement from the profession of public school teacher, he taught a large class in catechism for the parish. He was appointed a justice of the peace before Confederation, and was tax collector for years. He was an Elder of the Parish Church at Indian River for years, and in every capacity he discharged the duty with exactitude.

Some men voluntarily join the ranks of the benedictis, and some have to be drafted.

Minard's Liniment Cures Burns, Etc.

Notice to Returned Soldiers

A Guard of Honor consisting of 100 men is required to receive H. R. H. the Prince of Wales, on his arrival in Charlottetown, Aug. 19, 1919. The guard will consist entirely of returned men. Men living outside Charlottetown will have free transportation and expenses paid while in the city. All the guard will report to Drill Shed, Charlottetown, at 7.30 p.m., August 15. Uniforms will be issued for the occasion but men should bring decorations, service chevrons, wound stripes, etc. Men will receive one day's pay. Officers of the guard are: Captain A. W. Allan, M.C., West Cove Head; Lieut. A. C. McEachern, M.C., Davis Hotel; Lt. E. W. Weeks, M.C., M.M., 73 Upper Prince St. July 30-31

SCHOOL OF AVIATION

Do you want to learn to Fly!

Aviators receiving big pay. We have the latest government type planes, all our equipment the very best. Only school of its kind in Canada. Particulars—

DEVERE AVIATION SCHOOL

Truro, N. S.

SANDRA THE JEALOUS By Jane Phelps

EVERETT BUYS SANDRA JEWELS

CHAPTER XXVII

I met Everett at the modiste's and we selected a soft clinging stuff for my dinner gown. To my disgust Everett turned to the designer and said:

"Be sure you make Mrs. Graham's things very girlish and simple."

"What did you tell her that for?" I exploded the question as soon as we left the shop in such a way that Everett looked at me in a blank puzzled way.

"Tell her what?" He had already forgotten all about it evidently.

"To make my things girlish and simple! I don't want them made that way! Everybody treats me like a child, and you make me look more like one by telling the dressmakers such things."

"You are acting and talking like one now—a very young one."

"As usual his tone and manner prevented me from saying more, but it did not prevent me pointing.

"Better round up your face a little, Sandra," he said, when he stopped in front of a jeweler's. I had been so cross that I had paid no attention to what he had said to the chauffeur. "The salesman will think I have been spanking you," he smiled so queerly when he said it that I laughed, and so made up with him. Everett seldom joked, but when he did he was so comical I couldn't help laughing even if I felt cross.

I had wondered all the morning if I was to wear Leola's sapphires. I soon found out that he had no such intention. He bought me a darling sapphire and diamond bracelet, and a wonderful sapphire pendant. They cost as much as father spent in a year for the entire family. But I had become accustomed to Everett's liberality by this time. At first I had thought of it as extravagance.

Now I knew that brokers, even rich ones like Everett, often made quick turns in the stock market which brought them in a great deal of money; and which they spent as easily as it came.

I was delighted with my lovely sapphires. What girl wouldn't be? I really had always loved that shade of blue, it was simply my feeling that Leola had worn it that made me object to wearing it. So I thanked Everett and leaned over to kiss him. We were in my town car, so I thought it all right.

He drew back.

"Remember you are in the street, Sandra. Someone might see you who either did not know, or who did not recognize me, and would talk of your indiscretion. Save your kisses for the privacy of home."

I felt chilled, hurt, I had not heard that word "indiscretions" since he had told me of Leola being indiscreet. Now I wondered if wanting to kiss him had been what he meant. If he did no wonder she did things he didn't like—no wonder she drowned herself if he would not let her show her love for him. For the first time a star of grief ran through me. Then I recalled that Everett had said he loved her so dearly, and my jealousy was again in the ascendant.

How I wished he had not made me promise not to speak of her. There were so many questions I wanted to ask; so much I longed to know. If Everett would only tell me things, talk them over with me, I knew I would be happier. There were so many things that troubled me.

But never would I dare mention Leola to him. Never so long as I lived. But some day—after a long while when it would not seem quite as much as if I were breaking my promise never to speak of her to anyone, never of any questions, I would get Hetty or Mrs. Gray to tell me what they knew. Perhaps they knew what Everett had meant by "indiscretions."

Everett had me set him down at his office, then I went home. I showed my lovely sapphires to Mrs. Gray and Hetty, and in their enthusiasm and admiration for them I almost forgot that Everett had requested me.

"Mr. Graham loves this color," I said after a while in hopes that I might draw them out to say something about those other sapphires, "he always wants me to wear it."

Neither said anything, and I caught a fleeting glance of a look Mrs. Gray bent on Hetty. Did it mean that she, Hetty, was to say nothing of her about Leola's things? Had Everett told Mrs. Gray that I was not to be enlightened? How I wished I knew.

I put the sapphires away without again looking at them. Someway I always resented the fact that I was never to know about this other woman; the wife whom Everett had loved. I was persuaded that he never would love me. That he had married me simply because he wanted a wife whom he could mould, and who would be a mother.

One day I took my courage in my hands and asked Mrs. Gray:

"Did Mr. Graham—and ever have any children?" I couldn't speak her name.

"Hasn't he told you?" she asked, bending a keen look on me.

"No—I didn't ask him when we had our confidential chat, and I dislike to bring it up again," I replied thinking I was wonderfully tactful.

"Then I can say nothing," she turned away, then added: "But there is nothing for you to worry about, absolutely nothing."

Tomorrow—Sandra Decides to be indiscreet

A woman is a good listener when she expects a proposal.

Minard's Liniment for sale everywhere

SWEET SANDWICHES FOR THE PORCH PARTY

Sandwiches with a sweet filling are more wholesome than heavy cakes during hot weather—and ever so much easier to make. The only requirements are neatness and a generosity of filling. By cutting the bread in various shapes, variety is introduced. For some reason or other, possibly because it resembles a cake, the round shape is the most attractive for this sort of a sandwich. A sharp biscuit or cookie cutter will produce neat forms. It is a good plan to butter the loaf and then cut off a slice, rather than buttering after the slices are cut.

Grape juice, sweetened and cooked to a jelly consistency with a little corn-starch, is a new idea for the sweet sandwich. Be sure to cook it (using a double boiler) about ten minutes or the starch will have a raw taste. Another excellent filling made with corn-starch is this: Put two-thirds of a cup of granulated sugar, two teaspoonfuls of cocoa, one-half cup of cold water, and a tablespoonful of butter in a double boiler. When the butter is dissolved, stir in two tablespoonfuls of corn-starch dissolved in one-half-cup of water. Cook ten minutes after it starts to boil. Cocoa-nut nuts, or fruits may be added and the cocoa omitted. While warm, spread on the bread.

Jams are always convenient, and a particularly nice filling is made of peach jam and whipped almonds. Honey and nuts are food for the gods. Grated chocolate mixed with ground nuts and enough sweet cream to bind the mass will please the most fastidious appetite. Another popular combination is peanut butter and ground seedless raisins.

All of the candied fruits make delectable fillings, either alone or combined with other ingredients. A favorite calls for equal parts of candied pears, citron, and ginger, all chopped fine and thinned with a little fresh pineapple juice or other fruit juice one may have on hand. Spread between the thinnest rounds of brown bread. Fresh pineapple, shredded and mixed with an equal amount of ground pecans and with just enough thick syrup to give it body, has refreshing qualities.

Leaves, a trifle stale, make good sandwiches with dainty fillings like the following: Candied cherries and raisins—a little more of the cherries than raisins—run through the chopper and flavored with rose extract. If too thick, thin with orange or cherry juice, or a little hot water will do.

If you wish something especially toothsome, try mashing six bananas and white cream. Baked bananas mashed to a pulp is a novel suggestion, but it needs lemon juice to relieve a certain flatness of taste.

Lemon preserves, made like orange marmalade, except that only lemons are used, is one of the daintiest additions to the fruit cupboard. It comes in handy when a plate of sandwiches is wanted in a hurry. Spread between bread, crackers, or sweet wafers, it is as nice a tidbit as any one would care to eat on a sultry afternoon with a glass of lemonade or iced tea.

Lemon honey is something that will keep indefinitely. To make it, heat in the double boiler, six tablespoonfuls of butter, one cup of sugar, the yolks of three eggs, and the grated rind of one large lemon. When it begins to thicken, add the juice of the lemon and cook until thick like honey.

Dates are good mixed with orange marmalade or apple jelly with a sprinkling of cloves. And they are equally good with nuts. Raisins and nuts are always easy to obtain, and no sandwich could be finer than these two ingredients, ground fine and mixed with thick cream.

A filling that all children enjoy consists of cocoa-blended with sugar, ground walnuts, and cream enough to make a soft paste. Add a flavoring of vanilla and cinnamon.

Many sweet things are frequently combined with cheese, which gives a sandwich a tribe less cloying. Dates and cheese are especially harmonious, and watermelon preserves also combine favorably with it. Cottage cheese mixed with apple butter is new.

A different way to make up a sandwich is to cover one slice of bread with soft cheese and another with ground raisins, then press together. A bit more unusual is the combination of ground popcorn, gooseberry jam, and cheese. Or orange marmalade and cheese.

Marshmallows have earned a name for themselves in fancy conceits for the tea-table. They may be melted alone and poured over thin slices of toasted bread or crackers or cakes, or mixed with candied fruit or nuts or melted chocolate. Sweet melted chocolate, either by itself or sprinkled with fruits and nuts, is quite tempting enough for most palates. Fudge sandwiches are made by spreading the fudge before it sets between bread and allowing it to cool before serving.

Maple walnut sandwiches are delightful. Boil together one cup of maple sugar, one cup of granulated sugar, and one cup of rich milk or cream. When it reaches the soft-ball stage, add a tablespoonful of butter and a teaspoonful of vanilla. Remove from the fire and set in a pan of cold water until partly cooled, then add one-half cup of very finely chopped walnuts and beat until creamy. If the mixture hardens too soon set in a pan of hot water.

"I Spent Hundreds," Mrs. Bentley Says

HALIFAX WOMAN SUFFERED FOR TWENTY YEARS—FANDS RELIEF BY TAKING TANLAC

Remarkable, indeed, was the statement made by Mrs. Francis Bentley, of 53 Brunswick avenue, Halifax, in an interview, recently. Mrs. Bentley declared that three bottles of Tanlac have done her more good than other treatment and medicines that have cost her hundreds of dollars, which she has paid out during the past twenty years in her efforts to find relief from stomach trouble and nervousness.

Mrs. Bentley has resided in Halifax all her life and her many friends will be glad to learn of the wonderful improvement in her health. Following is her complete statement:

"During the past twenty years I have suffered beyond words to tell from stomach trouble and nervousness and, while it may sound unrecognizable it's the truth, three bottles of Tanlac have done me more real good than all the other treatment and medicines I have ever taken combined, and besides my husband I have dozens of friends who can tell you the same thing. My stomach was all out of order and I would have nervous attacks when I would tremble all over just like a leaf, and sometimes I would have to hold on to something to keep from falling to the floor. I also had frequent dizzy spells and at times was almost frantic with nervous headaches. Many a night I never slept more than two hours. I was so nervous and miserable. My stomach was in very bad condition and my appetite so poor that I would sometimes go all day without eating a bite. At all times I had to confine myself to the very lightest of foods and even then I would suffer terribly with indigestion and sour stomach. For four and five days at a time I couldn't turn my hands to a thing in the way of work and, really, I hardly had strength to raise my head off the pillow. Sometimes there were such awful pains across the small of my back that I couldn't stoop over and straighten up without just suffering agony. I didn't want to give up completely and have strayed up many a day when I should have been in bed, and while I spent hundreds of dollars for medicines nothing did me any good to speak of."

"But some wonderful things happened in this world and the way Tanlac has helped me is one of them. A few weeks ago I noticed Tanlac being recommended very highly and there was something about these testimonials that sounded so sincere and convincing, and everyone praised the medicine so much that I told my husband I believed it would help me and that I was going to try one bottle anyway. Well, the first bottle gave such good results that I kept on improving. I have just now finished my third bottle and am starting on my fourth and I can say without hesitation that I am feeling better than I have in twenty years. I haven't had a one of those bad nervous attacks since I began taking Tanlac. My appetite is splendid and my food digests fine and I never troubled myself with indigestion and sour stomach. I sleep every night just like a child and, in fact, Tanlac has made me feel just like a new person. When I look back over those twenty years of suffering and then think what a wonderful change Tanlac has made in me in so short a time I can't help praising it."

Tanlac is sold in Charlottetown by Reddin Bros.

Mocha filling is made by creaming one-half cup of butter with one and one-half cups of confectioner's sugar, adding a pinch of salt. Beat in gradually one-fourth cup of strong coffee, two tablespoonfuls of melted chocolate, and a few drops of vanilla.

Every body likes caramel goodies, so one would be safe in serving this filling: Cook together one cup of sugar and one-fourth cup of water until it spins a thread. While this is in progress, cook one-fourth cup of sugar in a saucepan until it starts to burn, add a tablespoonful or two of hot water and stir until dissolved, then add to the boiled syrup. Pour while hot over the beaten white of one egg, add some pecan nuts and spread between little squares of whole wheat bread.

Remember that the most successful sandwiches have their filling minced fine or mashed to a paste—never filled with coarse particles of food.

The sportsman went out for a day's rough shooting. Not being a particularly good shot, the bag was nil, and, as he did not like to return empty-handed, he bought a hare in the town on the way home. He presented it to his wife, who after expressing her thanks, thoughtfully remarked: "It was a good thing you shot that hare when you did, John, it wouldn't have kept another day."

EMPLOYMENT SERVICE OF CANADA. The Department of Labour and the Provincial Governments have organized a System of Employment Offices from Coast to Coast for Returned Soldiers and all classes of workers—Men and Women—trained and untrained. A Special Section exists for Professional and Business workers. To look after the special needs of the RETURNED SOLDIER there is in each of these offices, a representative of the INFORMATION AND SERVICE BRANCH DEPARTMENT OF SOLDIERS' CIVIL RE-ESTABLISHMENT. NEAREST OFFICES: Charlottetown, Market Bldg., Queen St. Tel. No. 714

Notice to Investors City of Charlottetown Debentures. The City of Charlottetown will receive applications for the purchase of debentures to the amount of \$100,000.00, in denominations of \$100.00 and \$500.00 to yield interest at the rate of five per cent per annum and to run for a term of twenty years, interest to be payable semi-annually in July and December. This issue offers a good and sound dividend paying investment. It is the desire of the City Corporation that this issue be taken up by the people of this City and Province. Applications will be received by the City Clerk at Charlottetown and also at the Branch office of any chartered bank in the city or Province. Debentures will be allotted as applications are received. By order.

W. W. CLARKE City Clerk

CANADIAN NATIONAL RAILWAY PRINCE EDWARD ISLAND Time Table in Effect, June 2nd, 1919 ATLANTIC STANDARD TIME

Table with columns for Trains Outward, Read Down, and Trains Inward, Read Up. Lists stations like Charlottetown, Hunter River, Emerald Junction, Borden, Summerside, Port Hill, O'Leary, Alberton, Tignish, Mt. Stewart, Cardigan, Montague, Georgetown, and Elmira with departure and arrival times.

S. S. Service Between Pictou N.S. and Eastern Ports of P.E.I. for Season of 1919 Via S. S. Harland

MONDAY—Leaves Montague, P.E.I. 7 a. m., Lower Montague 7:45 a. m., Georgetown 8:15 a. m., Murray River 11 a. m., Murray Harbor North 12 o'clock arriving at Pictou, N. S. about 4 p. m. WEDNESDAY and SATURDAY—Leaves Pictou on arrival of noon train from Halifax calling at Beach Pt., Georgetown, arriving at Montague 5:30 p. m. THURSDAY—Leaves Montague at 8 a. m. calling at intermediate ports on way to Cardigan returning to Georgetown same evening and remaining over night. FRIDAY—Leaves Georgetown at 6:30 a. m., Murray Harbor South 8:30 a. m., arriving at Pictou 1 p. m. Run by Daylight Saving time. For further particulars write, wire, or phone to WILLIAM MCLEURE, Pictou, N. S.

EASTERN STEAMSHIP LINES, INC.

INTERNATIONAL LINE—RESUMPTION OF FREIGHT AND PASSENGER SERVICE ST. JOHN AND BOSTON Steamship "CALVIN AUSTIN" will leave St. John every WEDNESDAY at 9 a. m., and every SATURDAY at 6 p. m. (Atlantic time.) The Wednesday trips are via Eastport and Lubeck, due Boston 10 a. m. Thursdays. The Saturday trips are direct to Boston, due there Sundays, 1 p. m. FARE \$9.00. STATEROOMS \$2.00 up. Direct connection with Metropolitan steamers for New York via Cape Cod Canal. Freight rates and full information apply to 5522-5-7met.

PILES Do not suffer another day with itching, bleeding, or protruding Piles. No surgical operation required. Dr. Chase's Ointment will relieve you at once and as certainly cure you. 50c. a box; all Dealers, or Edmeston, Bates & Co., Limited, Toronto. Sample box free if you mention this paper and enclose 2c. stamp to pay postage.