

Insects carry disease!

Kill them quick! Spray **FLIT**

Largest Seller in 121 Countries

"How long have you been working for this company?"
"Ever since they threatened to fire me."

EVERY MEAL

Jimmie Jingle Says:
Summer
At every meal it makes appeal
A satisfying food that's real.

—Stewart's Bread

STEWART'S CREAM BREAD

EAT MORE STEWARTS

CITY SCHOOLS

RE-OPEN ON TUESDAY, SEPTEMBER 1st

We have provided a full stock of

School Books

AND

School Supplies

for the BOYS and GIRLS. We sell all SCHOOL BOOKS at prices fixed by the BOARD OF EDUCATION and are giving the biggest values possible for SCHOOL SUPPLIES of all kinds.

BLANK BOOKS, SCRIBBLERS, EXERCISE BOOKS, PENCILS, INKS, ERASERS, NOTE BOOKS, &c., &c.

Store open till six o'clock in the evening.

CARTER & CO. Limited

YOUR CHILD Not Stupid—Handicapped

The seeming stupidity of many school children, is directly chargeable to faulty vision.

Correctly fitted glasses often work wonders.

Have your child's eyes examined **NOW**

G. F. HUTCHESON

Gordon Hutcheson
Optometrists—At your service.

Judge Makes Girl \$1,000,000 Baby

CHICAGO, Sept. 4.—(U. P.)—"A stroke of Judge Joseph David's pen made three-year-old Ann Gross a "million dollar baby" to-day when he decided that Capt. Christian Channing Gross was her father.

Capt. Gross, diplomat, soldier and international club-man, scion of one of Chicago's oldest families and at present attached to the United States embassy at Ottawa, Ont. thereupon gave Ana a share in a \$1,000,000 trust fund he had established for his children.

The captain had asked the judge to decide the paternity of the child, born three months after Gross separated in France from his wife, the heiress daughter of Francis B. Harrison, former governor of the Philippines.

Gross told the judge that Anna had been known variously as Anna Gross and Anna Zayas and that he did not know she had been born until she was six months old. In obtaining a divorce he had accused Mrs. Gross of misconduct with Marius De Zayas, a middle-aged Mexican, described as an artist, antique dealer and classical dancer.

The battle of the Grosses has enlivened court proceedings on two continents for the last six years. Gross met his bride when she was 17 years old, immediately after she had graduated from a French convent school. They were married after an impetuous romance, had two children, and became leaders in international society. Then on a tour of Egypt, they met the mysterious De Zayas. They separated in Paris in 1927.

Further Mention of Island Winners At N. S. Fair

HALIFAX, Sept. 5.—In Ayrshire cattle Ings & Son, Charlottetown, led in the Aged Bull class with their imported bull, Netherton Ambition at this year's Nova Scotia Exhibition.

In the 3 year old class in milk Ings led with Buchlea Primrose, the Supreme Champion going to that outstanding young cow which has just completed a record of 13,637 pounds of milk and 637 pounds of fat.

The Aged Herd also went to Ings & Son, the Get of Sire class going to these exhibitors and the Get of Bright Side Imperial.

In Guernsey cattle Roper Brothers of Charlottetown, won third for aged bulls, first and fifth for senior bull calves, also the junior championship on Beech Hill Dairyman's Pride.

Roper Brothers also won second for 3 year olds in milk, second for 3 year old dry, third for 2 year old cow in milk, fifth for 2 year old heifer, fourth for senior yearlings, fifth for senior calves, fifth for junior calves.

In the Aged Premier herd, Roper Brothers won fourth, in the Junior Herd second, in four cows bred by the exhibitors, third.

The Beech Hill Farm entries by F. W. Swindells of Princeport, N.S., also won a large number of prizes.

The swine were judged by Mr. Peter Brodie, of York. All classes were well filled and competition was keen. An inter-provincial touch was added to the competition through the presence of the two best herds of swine on Prince Edward Island. The veteran breeder, and exhibitor, George L. Boswell, of Frenchfort, had a fine exhibit. Mr. Boswell's entry came third in the senior boar class. In the 9 months and under 12, Mr. Boswell copped the honors.

He won first for sows over 18 months, first for sows 9 months and under 18 months, third and fifth for sows 4 months and under 9, second for sow and litter. He also won the championship female, first for senior herd, second for junior herd, third best bacon hog, third for pen of bacon hogs.

SOURIS

Mr. J. F. Casey and Col. H. M. Davison of Charlottetown, recently spent a few days in Souris on business.

Miss Annie Hockin, left on return to Truro, N. S., this week, after having enjoyed her vacation at the home of her parents, Rev. John G. and Mrs. Hockin at the Manse, Souris.

Miss Jean Paquet, teacher at St. Mary's Road, spent the week end in Souris the guest of her parents, Mr. and Mrs. M. A. Paquet.

Miss Dorothy Moynagh, Lakeville, spent the week end in Souris at the home of her parents, Mr. and Mrs. Edward Moynagh.

Mr. and Mrs. Wright Morris of Central Bedouque, motored through our town last week.

Mr. and Mrs. Peter A. McLellan has returned to Souris after visiting friends in Boston and other cities of the United States.

Mr. and Mrs. Peter Holland, Elmira, were visitors to town on Monday the guests of friends.

Mr. Upton Seaman, spent the week end in Souris the guest of his aunt, Miss Minnie Seaman.

Mr. Harold G. Matthew, has returned to Souris after a short trip to Lake Saranac, U. S. A.

The following students from Souris have entered Prince of Wales College, The Misses Pauline Paquet, Genevieve Paquet, Hilda McLellan, Isabella MacDonald and Mr. William Acorn.

Mr. and Mrs. D. Frank Tierney have returned home after spending Thursday in our town.

Mr. J. G. Sterns and daughter, lie

Mrs. (Rev.) J. G. Joyce and children left on return to their home in Ontario this week after visiting at her former home in Souris for the past few weeks.

Mr. D. F. Keays, Priest Pond, spent a few days in the Eastern Metropolis this week on business.

Mr. Chester MacDonald, Clear Spring, was a motorist to Souris and vicinity on Thursday.

Mr. and Mrs. N. H. Richards of Souris, were visitors to Charlottetown on Thursday.

Miss Mildred Poole returned to her home in Souris this week after enjoying a few weeks holiday with friends and relatives in Boston, U. S. A.

Mrs. S. Rose, Lakeville, spent Thursday in our town.

Mr. J. G. Sterns and daughter, lie

Miss Gertrude, of Souris, were visitors to Charlottetown this week the guests of relatives.—G.

Love Apples Enveloped In Custard Pie

It seemed rather odd, first time we met this dish, to realize that to meet it we had gone all the way from our Ontario land-of-tomatoes, to England, where tomatoes are fine, but much less common than they are with us. Something like making the acquaintance of people from your apartment house, on the West Indies cruise. However, the dish was at once so good, so simple, so practical and useful, that we didn't forget to transplant it. Since then, we have met many versions of it, and adapted others ourself.

The basis is this. A seasoned custard, with smallish whole peeled tomatoes baked in it. The variations in stuffings for the tomatoes if

you want to elaborate. However, plain or expanded, this is a splendid little luncheon or light supper dish, and the sort of thing the children can share freely with the grown ups.

Balance the egg and milk in the proportion of one egg to the cup of milk. A pint and a half of milk may make the amount you would like, and you carry five to probably seven, or even eight tomatoes. Beat the eggs. Combine with the milk, season to taste, just salt and pepper or a dash of onion or celery salt, a little paprika, or a soupcon of tobacco.

Peel the tomatoes. Arrange them in a buttered baking dish. Pour the custard around them. Bake in a slow oven—or set the dish in a pan containing hot water and give it a moderate heat, 350 degrees Fahrenheit. Bake until set—probably about half an hour. When a knife plunged into the custard comes out clean, serve at once—over cooking is bad treatment for custard.

To elaborate a bit—cut a "core" from each tomato and fill the cavities with sliced onions that have been fried to a delicate yellow tender, but not too deeply colored or at all crisp, in butter or bacon dripping. Or chop cooked ham season it with a touch of made mustard and pack it into the hollows in the tomatoes. Or use tongue with chopped olives or pickle. Be sure to pack the filling in tightly so that it will not come out as it cooks.

SHOW GRADED HONEY

One of the outstanding features in the government exhibit at the Central Canada Exhibition this year was the display of graded honey by the Bee Division of the Central Experimental Farm.

This year for the first time honey is graded in accordance with government standards into the classes White, Golden, Amber and Dark, and there are three grades in

each of these classes. As the exhibit graphically portrays, the objective in graded honey is a better product which will develop consumer demand for really fine quality in one of nature's wholesome sweets. The grading is expected through satisfied customers, buying with confidence in quality, to increase demand, to facilitate orderly marketing and to ensure greater returns for the producer.

Both novel and interesting was the display of 240 pounds of honey, the product of one hive at the Central Experimental Farm so far this year, arranged as it was in a pyramid of five pound pails.

YOUR MORNING SMILE

Scotch Barber (engaging assistant)—I pay lower wages in the Summer because the work is easier.

Applicant—But people get their hair cut, just the same.

Barber—Ay, but ye dinna hae to help them on w' their overcoat

See and Hear

Columaire

"8" Today

A RADICALLY NEW RADIO

TO-DAY, after months of testing and months of proving, Westinghouse invites you to inspect Radio's newest, perfected creation—Columaire "8"—the most significant radio announcement in four years.

Leave behind you all preconceived ideas of radio design. Columaire "8" does not look like any radio you have ever seen before. At first glance you will not see any speaker, tuning controls or selector dial. These important features are all there of course, but obviously placed for the greatest efficiency and convenience.

The Columaire "8" presents the first and only radio cabinet scientifically designed to serve the purpose of radio reproduction. To embody the fundamental principle which distinguishes Columaire "8" from all other radio receivers, it had to be different.

The "column of air" principle though entirely new to radio, is old as the hills. The great masters of music have used it for

hundreds of years. It is the secret of sweetness and purity in the violin, of mellowness in the cello, of resonance in the pipe-organ.

The "column of air", vibrating within every musical instrument, energizes and develops the full range of musical harmonics.

Now in a Radio Receiver for the first time Westinghouse adapts this principle for radio reproduction, thereby producing tonal qualities unique in beauty, magnificent in resonance and amazing in fidelity.

With this radical innovation come other improvements scarcely less surprising.

Columaire is up-to-the-minute—modern as the ninety story skyscraper. Columaire brings refreshing beauty—richness of substance as well as sound—that harmonizes with any setting.

Although a full-size receiver, it takes up only one square foot of floor space—a unique advantage in any home and especially in small apartments.

It is more conveniently placed, easier to handle, more satisfactory to operate than the old-style receivers it supersedes.

It is equipped with either an electric or eight-day clock as you require—affording a double utility in the home.

It is a superheterodyne of amazing power—quiet yet sensitive to the weakest signals. It has extraordinary volume yet cross talk and interference between wave bands is eliminated.

It establishes new meaning for "radio value"—its low price is its clinching appeal.

Be one of the first to enjoy this marvelous new creation.

Hear for yourself its magnificent range of tone. See for yourself its new, dynamic beauty. Secure for yourself its amazing performance, its unmatched utility and its outstanding value.

Your Westinghouse Radio Dealer is proudly waiting to show you Columaire "8"—the receiver that is remaking radio history. Visit him to-day.



HECTOR CHARLESWORTH
Editor, Saturday Night
"It would seem to me that the basic principle of design embodied in the Columaire offers extremely interesting possibilities for a higher standard of sound reproduction and tone values."



HARVEY ROBB
Organist, Royal York Hotel, Toronto.
"I think the application of the Column of Air principle is a decided step forward in the true reproduction of music by radio"

Westinghouse

