

**Shirley**  
NO WONDER THE  
WHOLE WORLD  
LOVES YOU...  
for your lilting laughter  
plays a song in our hearts!



**SHIRLEY  
TEMPLE**  
in her greatest picture  
*Our Little Girl*  
**ROSEMARY AMES  
JOEL MCCREA  
LYLE TALBOT**  
ALSO... **ODDITY—  
VENTRILOQUIST AND  
OUR GANG**  
**Prince Edward Today**

ALL NEXT WEEK  
**The Lawrence Family**  
VAUDEVILLE On The Stage

**Meat Combines  
With Fruits**

Quaff a toast to the bride and groom! Two foods, gay enough until now in from untrammeled state, have joined flavors in a new, blissful state of wedlock. While the nuptials have escaped notice in society columns, the ceremony calls for immediate celebration.

The stalwart bridegroom is none other than our old friend meat; his blushing bride, that much feted young berry, fruit. The betrothal took place after a whirlwind courtship which you may have witnessed in your own kitchen, full of the exciting thrills that come only from the mating of two affinity flavors.

**From Formal Elegance to Homely  
Simplicity**

Etiquette makes few demands on you if you want to repeat the joyous ceremony for your family's delight. The wedding attire of the well-matched couple may range from the unbending formality of the impressive roast and much garnished fruit, through the more casual stages of the chop-and-fruit, steak-and-fruit theme, "way down to the informal 'at home' weddings of fruit to a meat loaf, pot roast, or even a stew.

Say, for example, you've planned a beef stew for dinner tomorrow night. Picture, if you can, how delicious that stew will be smothered to a bride with a sun-tanned blush—flavorome apricots. Not only does the flavor reach the acme of stew perfection, but the beauty of the dish is enhanced to a point which would require no apologies should you find a guest's chair drawn up to your family table.

The order of the triumphal procession goes like this:


- Beef and Apricot Stew**
- 1 cup dried apricots
  - 3 pounds flank steak
  - 3 tablespoons fat
  - 1 quart hot water
  - 1 cup diced celery
  - Salt and pepper
  - 1 tablespoon minced onion
  - Shreds of lemon rind.
- Soak the apricots overnight, or at least for several hours. Brown the meat, which you've had cut into one inch cubes, in the hot fat. Add the hot water, and let the browned cubes simmer in it for 2 hours before adding the diced celery and soaked apricots. Season with the salt and pepper, minced onion, and for even more distinction of flavor, the few shreds of lemon rind, return the cover, and simmer for another half hour. Thicken liquid around the stew with a little flour, smothered in cold water, and arrange attractively on a hot serving platter.

A more impressive, but no more delightful, ceremony may be achieved by uniting a thick, puffy broiled steak with a colorful assortment of dried fruits on wooden skewers. Prunes, dried apricots, and whole figs, make a charming combination for this purpose, although the clear, waxy dried pears and chewy dried peaches are every bit as good as substitutes. The dried fruit is first steamed, then impaled, one of each kind, on a skewer. Brush the pieces lightly with melted butter, and reheat them for a few minutes under the broiler as the steak finishes cooking.

**Fried Fruits Provide Delicious Embellishment**

Fried fruits, as well, combine happily with steaks and chops. Apples, bananas, pineapple rings, apricots, pears or peaches may appear in this guise, and others as well, if you wish. Dip each piece

**OUT ON BAIL TO THROW THE GAME**



**GRIP ON  
BLASH**  
With  
**EDDIE QUILLAN  
BETTY FURNESS**  
Grant Mitchell — Edgar Kennedy  
**ADDED ATTRACTIONS...  
"RUSTLERS OF RED DOG"**  
Chapter Eight  
and COMEDY — "PICKLED PEPPERS"  
3 Shows Daily — 3-7-8-45  
**CAPITOL—TODAY and SATURDAY**

in slightly seasoned flour and saute in butter until delicately browned.

So far nothing about the more kindly roasts. You've probably tried mating a golden pork roast with rosy, whole spiced apples, so we'll ignore that happy combination in favor of a more unusual one—the same roast with spiced pears. They're spiced and colored just as are the apples, but their refreshing delicacy and coolness may offer a welcome jog in your dinner.

**Cheese Stuffing Adds Zest to  
Spiced Pears**

These same spiced pears do well with a tender, roast leg of veal, too. For additional zest, try stuffing them with a blend of cream and Roquefort cheese.

While we're still talking of hook-ups, it would seem a likely time to speak of a pot roast with a weakness for prunes, and a savory meat loaf which modestly relays all praise to crushed bananas.

**Pot Roast With Prunes**

- 3-pound chuck pot roast
  - 3 tablespoons fat
  - 4 pound dried prunes, soaked
  - 1 large onion, sliced
  - 4 whole cloves
  - 1 cup cider
  - 1 cup water
  - Salt and pepper
- Brown the chuck in hot fat, along with the sliced onion. Reduce the temperature, drop in the soaked prunes, cloves, the sprinkling of salt and pepper, add the cider and water, and pop on a closely-fitting lid. Two hours of slow simmering should complete the trick, and crisp potato pancakes round it out into a family dinner that will demand repetition.

**Salad Parade**

Jacques Gessel, of the National Hotel Management Association, nationally known salad chef, recently demonstrated his skill before an audience in the Kelvin research kitchen of Kelvinator Corporation in Detroit. A round of applause greeted his famous creations as, one by one, they were completed and displayed by means of a slanted mirror.

Gessel cautioned his audience to take plenty of time in making a salad and to not be finicky about using the fingers.

Women, he said, can make as fine salads as those which bring renown to great hotels, for they have the same facilities and can take time to do it artistically. But you can't do anything with a knife and fork!

Gessel held the ingredients between thumb and forefinger while placing them in a salad working quickly so that they would lose none of their crispness after removal from the Crisper of the Kelvinator.

Novel combinations, tomatoes with oranges, cucumber and grapefruit, hard-cooked eggs with alligator pears, were featured. An alligator pear filled with shrimp or crabmeat and served with French Dressing is always a satisfying luncheon salad, says Gessel.

A perfect man's salad is the French Bowl of mixed greens with an oil dressing.

- Princess Yolande Salad**
- Tomato
  - Pineapple
  - Orange
  - Lettuce
- Peel a medium-size ripe tomato; scoop out the inside from the bottom. Dice a dozen slices of orange already seasoned with a few drops of lime juice and a dash of sugar. Fill the tomato. Place the sliced tomato over a pineapple ring. Garnish with leaf of lettuce. Serve with cream dressing on side.

- Merry Widow Salad**
- Cucumber
  - Grapefruit
  - Romaine
  - Red and Green Pepper
- Cut a medium-size cucumber in two parts—lengthwise. Scoop out half of the inside of the half cucumber and fill same with sliced oranges and grapefruit. Lay little strips of red and green pepper across the top of the salad. Serve

- for RHEUMATISM**
- Put Minard's into a warm dish. Rub liniment gently in this apply it according to directions and soon you'll get relief!
- MINARD'S  
"KING OF PAIN"  
LINIMENT**

on leaves of romaine or lettuce. Lorenzo Dressing served on side.

**Dogs Eat Well  
On Normandie**

(The New Yorker)

The two forward funnels of the Normandie are real and can smoke, although the first one isn't all fire, space having been taken out for a children's playroom. The aft funnel is a non-smoker and, at the level of the sun deck, one half is full of machinery which ventilates the dining saloon and the other full of dog accommodations.

Outside the dogs' entrance there's a space enclosed by a four-foot fence, for promenade. There are twenty-eight cages, of blue tile and nickel bars, and of varying sizes, arranged in two tiers. In the centre of the room is a drinking fountain built with different levels for different-sized dogs. On hand are a supply of dog life preservers and a special stew.

On the second trip over, when seven dogs made the voyage, he got nipped by a little white, be-ribboned one which belonged to Miss Nikitina, a ballet dancer. Only one cat has paid passage to date, on the first eastbound trip. Cats sail for \$5, caged birds for \$2, and all dogs \$20, regardless of size and appetite.

**Mr. LEOD—BECK WEDDING**

The marriage of Miss Christine MacLeod, R.N., New York City, to Dr. William Rufus King Beck, of Birmingham, Alabama, took place Thursday, July 18th in the Madison Avenue Presbyterian Church, Rev. Dr. Black officiating. Mrs. Beck, who is a graduate of the Royal Victoria Hospital, Montreal, and previous to her marriage, was Supervisor in the New York Hospital, is a daughter of Mr. and Mrs. A. J. MacLeod, Montague, P.E.I. Dr. Beck is a son of Mr. and Mrs. R. K. Beck, Birmingham, Alabama, and a grand-nephew of William Rufus King, who was ambassador to France and Vice-President of the United States. He is a graduate of the Polytechnic Institute and the University of Alabama. Since coming to New York in 1930, he has specialized in Dermatology, Cancer, X-ray and Radium Therapy. Mrs. Beck is a sister of Mrs. D. C. Schurman, Charlottetown.

**FAREWELL SERVICE**

St. Andrew's United Church here for the past four years, Rev. E. Melville Aitken accompanied by Mrs. Aitken and family left Tuesday for Charlottetown, P.E.I., where they will vacation until the end of August prior to departing for Calgary, where his new pastoral charge is located. In his farewell sermon preached on Sunday night, Rev. Mr. Aitken took occasion to refer to the friendships and acquaintances made during his pastorate here, of great assistance and co-operation extended by his congregation and of the happy associations he had enjoyed. It was with keen regret that he was leaving it all, he said, but the goodness and kindness of the people and their friendships would be cherished possession with him always. Towards the close of the sermon, D. W. MacDonald, chairman of the board of managers, came forward and read an address; which conveyed to the pastor of the feelings and regrets of his congregation and referred to the invaluable service rendered by the minister during the past four years he was with them. A purse of gold commemorating the address, which Rev. Mr. Aitken again spoke and thanked his people. In September he goes to Calgary to take over the pastorate of the Central United Church in that city, one of the largest in the Canadian West—Sydney exchange.

**PERSONALS**

Miss Marie LeBlanc left yesterday for her home in Magdalen Islands on a month's holidays.

Mrs. E. E. Saunders left this morning for Montreal, N. B. where she will visit relatives. Mr. and Mrs. Munro Mitton and Mr. and Mrs. William Mitton and family.

**Students Celebrate  
Downfall of Garrido**

MEXICO, D.F., July 25.—(AP)—Mexican students today celebrated jubilantly the overthrow of Tomas Garrido Canabal, dictator of Tabasco State, as peasants in Tamulipas State continued their bloodless fight to oust Governor Rafael Villarreal.

Several thousand students hanged effigies of the dictator on the capital's principal avenues this afternoon in token of the anti-church leader's downfall. Garrido's power was broken when President Lazaro Cardenas intervened to remove his protegee, Governor Miguel Lastra.

Bells of the Mexico City cathedral rang out for the first time in many years as the students, after hanging the effigy, paraded to the cathedral.

Meanwhile, reports to the war department said complete order prevailed in Tabasco, which was placed under semi-military control after Gen. Miguel Henares, known to be loyal to the federal government, took over as military commander there.

Agitation continued, however, in Tamulipas, where peasants rising peacefully yesterday overthrew municipal councils in 22 towns and forced 14 others to withdraw their recognition of Villarreal as Governor.

Reports from Ciudad Victoria, the capital, said an estimated 6,000 agrarians were massed there demanding Villarreal's resignation.

**CENTRAL GUARDIAN**

This column is reserved for news of local interest but advertising of a new nature may be inserted at a cost a word strictly payable in advance.

**AVOID HARD STARTING** by equipping your car with an Exide or Prest-o-Lite Battery. We have one to suit your car. Mallett's Battery Service. L-8774-7-15-20-26

**POLICE COURT**—A drunk who appeared in the Police Court yesterday was sentenced to ten days in jail.

**NORTH RUSTICO** Presbyterian service in the school at 3:00 P. M. on Sunday, July 28th. Mr. V. E. Orsborn will preach. L-8609-7-26-11.

**ON MOTOR TRIP** — Jim McConnell, son of President McConnell of McConnell, Baxter and Eastman, Ltd., of London, Ont., and John Eastman of the Montreal Office of the same firm were in Truro a day this week. They are touring the Maritime Provinces gathering data and information for the benefit of their firm in the national advertising business which they conduct. Mr. McConnell is in attendance at an Ontario University and is now getting "broken in" and learning all that can be absorbed regarding the distribution of nationally advertised goods. Mr. Eastman was going into a great deal of minute detail and called on a considerable number of retail stores to get the viewpoint of the men who actually wait on the customers. They are travelling by motor and leaving for Prince Edward Island, while in Truro they took time off for a game of golf on the Truro links and expressed themselves highly pleased with the layout and condition of the course. —Truro News.

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**ACADIA PRESIDENT HERE**

Dr. F. W. Patterson, President of Acadia University, is in the province at the present time on a brief holiday trip.

**NIAGARA BRAND** Arsenate Lime on sale at The Rogers Hardware Company, Limited. L-8617-7-26-21.

**SUNDAY SERVICES** — The New Glasgow field are as follows: Bible School 10:00 A. M. Worship 11:30 A. M. Bradalbane 3:00 P. M. Fredericton 7:30 P. M. Wm. G. Quigley, Minister. L-8610-7-26-11.

**REV. JOHN A. McDONALD** of Grand Rapids, N.S., will celebrate the 50th Anniversary of his Priesthood on Tuesday, July 30th at 10 A. M.

**BEDOUQUE BAPTIST CHURCH**, Sunday, July 28, 1935, 10:45 A. M. Morning Worship, 11:45 A. M. Sunday School, 7:30 P. M. Evening Service. Rev. C. A. Britten of Montague will be the guest speaker at both services. L-8614-7-26-11.

**PRESBYTERIAN CHURCH SERVICES** Sunday, July 28th, Cardigan, 11:00 A. M. P. M. Montague, 7:00 P. M. The Minister will preach. L-8606-7-26-11.

**GEDDIE COMMEMORATION SERVICES**—These annual services will be held on Sunday, July 28th, at 11:00 A. M. Rev. G. C. Webster will also preach at South Granville at 3:00 P. M. L-8609-7-26-11.

**THE PRESBYTERIAN CHURCH IN CANADA**—The services in the Brookfield charge Sunday, July 28th, will be as follows:—Glasgow Road at 11; Hunter River at 3; Hartsville at 7; and Brookfield at 8:30. It is expected that our student minister's father, Rev. H. A. Berlis of Royce Avenue Presbyterian Church, will reach at all these services. Friends and visitors are cordially invited to attend. L-8609-7-26-11.

**HAS SONG PUBLISHED**—Miss Kathryn Evangelina Murchison of York Point, is the author of a song recently published in London, England, by the British and Dominion's Music Co. The song, entitled "That Cottage Beside the Sea," is set to a very pleasing melody and is now obtainable at music stores. Miss Murchison has adopted the pseudonym of Evangeline Howe. She is a student of the summer visiting relatives and friends.

**Use Minard's for Stiff Joints**

**CULLING THE  
FARM STOCK**

(Experimental Farms Note)

The essential factor in poultry flock culling is the removal of the unprofitable bird. It becomes necessary, therefore, to establish some standard before culling the flock. If trap-nesting, or some form of progeny testing, is followed as a general practice, culling standards, from an egg production standpoint at least, are partially solved. If it is desired to establish a minimum of 200 eggs during the pullet period, the standard for selection of breeding stock, it is necessary only to refer to the trap nest records to determine which birds should or should not be kept. It is understood, of course, that the essentials of breed characteristics and type will receive consideration. If progeny testing in any form is followed, it is possible to go much further in selecting a flock for high production. Trap-nest records alone have their limitations; in that a high-producing individual selected by this method may come from a rather poor sister-group. Progeny testing admits testing the entire pullet-sister group, and if selection is made on a family-group basis rather than on an individual record basis, taking into consideration not only type but also production, egg and body weight and low mortality while in laying quarters, it will be found that great improvement in production and vigour will result.

Lacking actual records as a guide, culling becomes a matter of selecting to a type assumed to meet satisfactorily the requirements for which selection is made. It is the only method possible where culling of pullets is attempted.

Choose birds which conform to breed characteristics, and select quiet, active, vigorous birds that are always busy and seem to have plenty of work to do. Pullets should be well developed, with deep keel and wide back, ensuring plenty of body capacity. A bright, prominent eye generally indicates an alert, active bird, and is a desirable characteristic. A clean-cut head, with smooth, waxy comb, will indicate quality throughout the bird, and should be sought. If egg size is a factor, there is evidence to believe that the larger the breed, the larger the bird will lay the heavier egg. Discard all shallow-bodied, coarse-headed, or crow-headed individuals found in the flock, and unless they are to be kept for special purposes, such as for the breeding pen, it is questionable whether it is profitable to retain any birds after the completion of their pullet year.

**A SPORTING ACT**

**BATH, England**—Bruce Mitchell, leading the South Africans against Somerset in the absence of Herbert Wade, made a fine sporting gesture. L. Hawkins, Somerset amateur, strained his side while the tour, as were batting, Mitchell taking his place in the field. The touring cricketers won a tight game by 51 runs.

**KEEP HEALTHY!**

**EAT PLENTY OF FRESH FRUITS AND VEGETABLES**—See our splendid displays, always Fresh and of the best Quality. **PRICES MODERATE.**

- TOMATOES, Firm, Ripe** 19c
- BANANAS, 3 lbs.** 23c
- GRAPEFRUIT, 3 for** 25c
- CANTELOUPES, each** 23c
- WATERMELON, 2 lbs.** 15c
- CUCUMBERS, each** 10c
- CELERY, head** 25c
- LEAF LETTUCE, 2 for** 15c
- NEW BEETS, 2 bunches** 17c
- NEW TURNIPS,** 17c
- 2 bunches** 17c
- NEW CABBAGE, head** 12c
- STRING BEANS, 2 lbs.** 23c
- NEW CARROTS, 2 lbs.** 21c
- CAULIFLOWER, head** 12c
- NEW PEAS, 2 lbs.** 29c
- HEAD LETTUCE, 2 for** 15c

**TRY OUR FRESH and CURED MEATS**

- LAMB LEGS, lb.** 27c
- LAMB FRONTS, lb.** 19c
- ROLLED RIB ROAST BEEF, lb.** 29c
- VEAL ROASTS, lb.** 10c and 15c
- CHUCK ROAST BEEF, lb.** 14c
- ROUND STEAK, lb.** 23c
- BOLOGNA, sliced, lb.** 16c
- COOKED HAM, lb.** 53c
- JELLIED VEAL, lb.** 29c
- PICNIC SHOULDERS, lb.** 25c
- JELLIED TONGUE, lb.** 42c
- BAKED MEAT LOAF, lb.** 29c

**OTHER EVERYDAY ITEMS MODERATELY PRICED**

- Special!** Featherstrip COCOANUT Per lb. .... **19c**
- Special!** London lb. pkg. CORN STARCH ..... **10c**
- Special!** Island Brand PORK and BEANS Family size **2 for 19c**

**SURPRISE SOAP**

- 10 for ..... **43c**
- MOTOR OIL**
- 2 Gallons **1.45**
- 4 Gallons **2.79**

**Buy Island for Salt**

With the preliminary objective of using the fumaroles for evaporation of sea water, White Island has been purchased by an Australian syndicate. The island was bought in 1926 by White Island Products, Ltd., which established an extensive plant there for the working of sulphur and of a large deposit of low grade guano.

A thorough investigation has recently been made on the spot by P. A. Mackay, technical chemist to the company, who has had extensive experience of chemical manufacture and other factories in Australia, Spain and India. He has made tests to determine the available heat from the fumaroles and possibility of utilizing the superheated steam to produce salt from sea water. The problems of corrosion by hydrochloric acid and ferric chloride in steam have also been studied. These, Mr. Mackay states, are likely to be the greatest difficulties confronting the company.

The use of fumaroles in Italy, Mr. Mackay said, had resulted in a saving equal to 200,000 tons of coal a year, but in that country they had the advantage of distance from the sea, which eliminated undesirable gases. However, he was confident that with the correct plant success was likely to be attained. He was not in a position to discuss the other objectives of his principals.—New Zealand News.

**Oysters in Island  
Are Improving**

In 1913 the oyster landings of the province amounted nearly to 13,000 barrels, though truth to tell that total was bigger than usual. Then trouble came. Havoc was worked on certain of the best beds by an epidemic which is thought to have been introduced by seed oysters brought from outside the island. In the ten years following 1913 the provincial catch averaged only 4,608 barrels a year.

The next few years saw the average rise somewhat, but there were ups and downs from season to season, not a steady improvement. Beginning with 1931, however, the catch each year has been bigger than in the year before and the average production for the 4-year period, 1931-1934, was 7,000 barrels, though it should be pointed out that last year the increase was much greater than in any of the three preceding seasons.

Money return from the fishery was adversely affected by a downward trend in prices in the first two years of 1931-1934. An increased catch in 1931 was worth less in marketed value than the smaller catch of 1930, and there was a similar situation in 1932. In the next year, however, prices stiffened and there was further improvement in this regard last year, although the price level was still below that of 1931. The aggregate marketed value of the 1934 landings was a little more than \$60,000 as compared with \$39,800 in 1931 when total catch was smaller but price per barrel higher.

**SAVING TIME**

Parachute-jumping pupil (who stutters)—D-d-do. I. c-c-count. E-e-tten before I p-pull the cord? Instructor—No, my lady, you count two—and make it snappy.

**LIBERAL**

Judge, sentencing man to ten years—Have you anything to say? No, except that it strikes me you are pretty liberal with other people's time.

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The next few years saw the average rise somewhat, but there were ups and downs from season to season, not a steady improvement. Beginning with 1931, however, the catch each year has been bigger than in the year before and the average production for the 4-year period, 1931-1934, was 7,000 barrels, though it should be pointed out that last year the increase was much greater than in any of the three preceding seasons.

Money return from the fishery was adversely affected by a downward trend in prices in the first two years of 1931-1934. An increased catch in 1931 was worth less in marketed value than the smaller catch of 1930, and there was a similar situation in 1932. In the next year, however, prices stiffened and there was further improvement in this regard last year, although the price level was still below that of 1931. The aggregate marketed value of the 1934 landings was a little more than \$60,000 as compared with \$39,800 in 1931 when total catch was smaller but price per barrel higher.

**SAVING TIME**