

That's the Chew
MACDONALD'S
PRINCE OF WALES
 "THE TOBACCO WITH A HEART"

The Eastern Guardian

...IT PAYS to buy in this Province.
 ...TWO CENTS PER WORD each insertion for advertising to this column. Cash must accompany order minimum charge twenty-five cents.
 ...STURGEON CARDING MILLS, are running and first class work guaranteed. Daniel Clary 7067-7-16M31.
 ...AT HOME—Mrs. James G. McLaren will be at home Friday afternoon, July 18th at her residence, Montague. 7160.

...THE STORES IN SOURIS will be closed Peace Day, Saturday July 19th, but will remain open till 9 p. m. Friday July 18th. 7096-7-17M21.

...WANTED AT ONCE, a miller for Roller Mills. State experience and salary expected. W. G. Sutherland, Montague. 7106-7-17M61.

...A TEA PARTY will be held at Red Point, on Tuesday, July 22nd, in aid of new hall. Usual amusements provided. The patronage of the public is solicited. By order of Committee. 7107-7-17M21pd.

Sedition Trial for Winnipeg

(Special to The Guardian.)
 WINNIPEG, Man., July 16.—Sam Blaumenburg Alien Socialist leader charged with sedition refused to answer questions directed by the Crown prosecutors and the Chairman of the immigration board yesterday. His action was based on the advice of Counsel. His own lawyers were refused the right to cross examine Magistrate R. M. Noble ruling that while the questioned remained unanswered the boards examination was uncompleted. The other witness at the session was Sergeant Major J. Landale military intelligence operative.

Turks Want Leaders Sentences Commuted

(Special to The Guardian.)
 PARIS, July 16.—The newspapers of Constantinople assert that the Turkish Government has decided to ask the entente to permit the extradition of Talaat Bey Enver Pasha and Djemat L. Dey, leaders in the Turkish Government during the war who were recently condemned to death. The three men are now in Germany.

ON MAKING OF PASTRY

Good pastry should be light and flaky. Pastry flour made from winter wheat, makes the best pastry because it contains less gluten and more starch than our spring wheat. It is often hard to get good pastry flour in the West. One can make bread flour approximate pastry flour in some degree by substituting two tablespoons cornstarch for two tablespoons bread flour in each cup used.
 Almost any fat may be used in making pastry; butter, oleomargarine, vegetable fats, lard, substitutes, beef dripping, chicken fat or suet. Lard makes a more greasy pastry than butter; half lard and half butter is a very good proportion to use for ordinary pastry. Vegetable fats make good tender pastry and less shortening is required than when butter and lard are used alone or in combination.
 The water used in making pastry should be as nearly ice cold as possible.

PROFESSIONAL CARDS

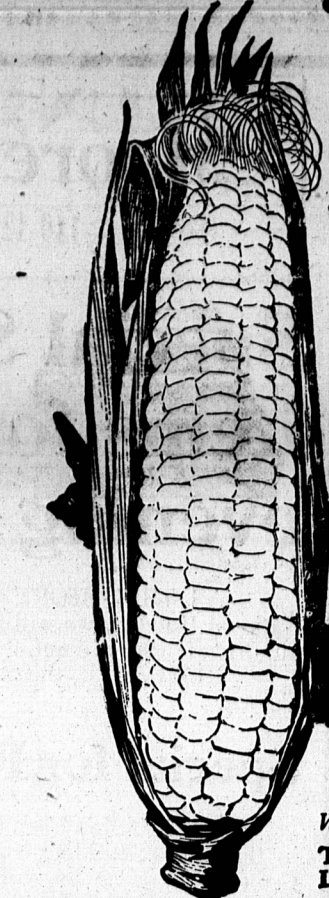
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 CURATIVE TREATMENT by the month in advance. Purdy Station Westchester Co., N. Y., U. S. A.
 HOURS 12 to 3 daily. NOW.
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 The Rogers Hardware Company Ltd.
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Benson's CORN STARCH

For Tomorrow's Dessert

The question of variety in summer desserts never troubles the woman who knows the possibilities of Benson's Corn Starch, the choicest product of the corn.

Benson's Corn Starch is equally fine for crisp, delicate pastries as it is for simple puddings; it is good for cakes and for pie fillings to say nothing of Blanc Mange, Custards and Ice Cream.

Try one of these recipes for tomorrow's dessert—

Write for Cook Book
 The Canada Starch Co.
 Limited - Montreal



Blanc Mange
 Four tablespoons of Benson's Corn Starch and one quart of milk. Mix the Corn Starch with a little of the milk; heat the remainder of the milk and when boiling add the dissolved Corn Starch; boil for 15 minutes, stirring constantly; sweeten if desired and flavour to taste. Allow to cool in a mould and serve with cream and sugar, jelly or preserves.
Mock Cream Pie
 Beat the yolks of three eggs, one cup of sugar and four tablespoons of Benson's Corn Starch well mixed. Stir in one pint of hot milk slowly and add a pinch of salt and a teaspoon of butter. Turn into a crust already baked, grate nutmeg on top. Bake 1 1/2 hours. Cover with meringue and brown.
Coffee Custard
 Heat 1 pint of milk and 1/2 cup of Lily White Corn Syrup to boiling point. Add two eggs, well beaten. 1 cup hot strong coffee and 1 tablespoon of Benson's Corn Starch mixed till smooth with a little cold milk. Stir till it thickens. Pour into glasses. When very cold serve with cream.

To Discuss Peace And League of Nations

(Special to The Guardian.)
 WASHINGTON, July 16.—President Wilson has decided to invite republican senators to call at the White House to discuss the peace treaty and the League of Nations. Secretary Tumulty announced today Senator Lodge, chairman of the foreign committee was understood to be one of fifteen republican senators with whom the President decided especially to confer.

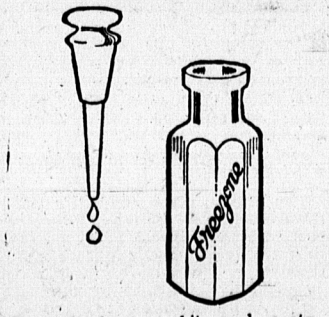
ON MAKING OF PASTRY

Good pastry should be light and flaky. Pastry flour made from winter wheat, makes the best pastry because it contains less gluten and more starch than our spring wheat. It is often hard to get good pastry flour in the West. One can make bread flour approximate pastry flour in some degree by substituting two tablespoons cornstarch for two tablespoons bread flour in each cup used.
 Almost any fat may be used in making pastry; butter, oleomargarine, vegetable fats, lard, substitutes, beef dripping, chicken fat or suet. Lard makes a more greasy pastry than butter; half lard and half butter is a very good proportion to use for ordinary pastry. Vegetable fats make good tender pastry and less shortening is required than when butter and lard are used alone or in combination.
 The water used in making pastry should be as nearly ice cold as possible.

Armstrong, B. C. June 11th, 1919.
 Minard's Liniment Co., Ltd.
 Yarmouth, N. S.

Dear Sirs:
 Since the start of the Baseball season we have been hindered with sore muscles, sprained ankles, etc., but just as soon as we started using Minard's Liniment our troubles ended. Every baseball player should keep a bottle of your liniment handy.
 Yours truly,
 E. E. ARMSTRONG,
 Secretary Armstrong High School Baseball Team.

LIFT OFF CORNS WITH FINGERS



Doesn't hurt a bit and costs only few cents



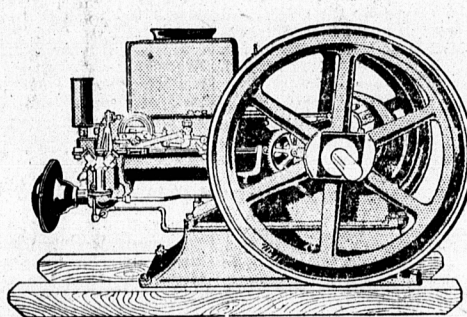
Drop a little Freezone on an aching corn, instantly that corn stops hurting, then you lift it right out. Yes, magic! A tiny bottle of Freezone costs but a few cents at any drug store, but is sufficient to remove every hard corn, soft corn, or corn between the toes, and the calluses, without soreness or irritation.
 Freezone is the sensational discovery of a Cincinnati genius. It is wonderful.

The less water used the better. Baking powder is used in some pie crusts, but in most cases the only leavening agents are the air and water. The lightness of pastry depends on the amount of air incorporated in the mixing, and on the expansion of that air, or if baking powder or cream of tartar and soda are used on these: If the materials used are cold and the mixing done in a cold room and the pastry is chilled on ice the expansion of ice will of course, be greater. Do not handle the dough any more than is absolutely necessary; handling makes it tough. Flakiness is obtained by mixing the ingredients so that layers are formed. This is accomplished by cutting the shortening into the flour rather than by mixing with the fingers. Tenderness depends on the amount of fat and water used and the minimum degree of handling. The more

shortening the less water will be required, but be careful in all cases to use only enough water to make the particles adhere. There are three distinct kinds of pastry: Plain pastry, which is used in making meat pies, the crust of custard and pumpkins pies, and for other simple desserts; flaky pastry, which is a sort of glorified plain pastry and is used in fruit pies, tarts and some fancy pastries; and puff

pastry, in a class by itself, which is used for pies. French pastries and desserts, patty cases, cheddar straws, etc. Pastry should be baked in a hot oven with the greatest heat in the bottom. Pastry that is allowed to stand in an oven only moderately warm will be soggy and indigestible. If unsalted fat is used, add one-quarter teaspoonful of salt to each cup of flour.

100% Efficiency with Kerosene



THE big thing to look out for when choosing a kerosene engine is this: Is it designed on true kerosene principles, or is it just adapted from machines built on gasoline principles? There is a world of difference. The real kerosene engine saves fuel and gives you maximum power. If you want 100% kerosene efficiency you will decide in favor of the

Renfrew Kerosene Engine

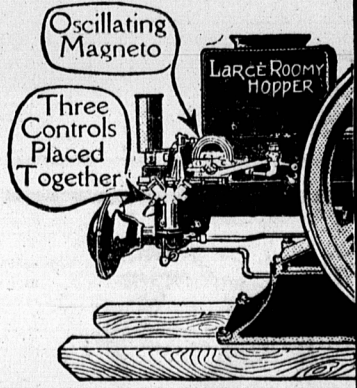
It is a true coal oil burning engine, designed precisely to get the last kick of power out of cheap coal oil. What a saving that means over gasoline at present prices we do not need to tell you.

Adapted engines simply cannot get the vaporized kerosene into the chamber warm enough. The Renfrew short manifold intake gets it to the right spot both quickly and in a hot condition. Thus it gets full power out of the fuel from both compression and explosion of the vapor.

In a real kerosene engine a big fat spark is indispensable. The Renfrew's oscillating magneto is designed to get that big spark at the right moment—and does it.

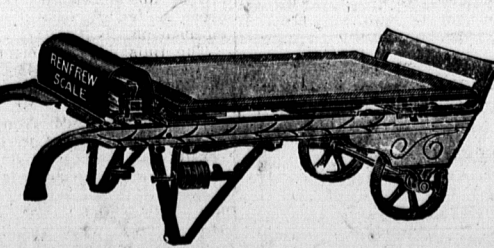
The special kerosene mixer, equipped with auxiliary air-valve, insures properly mixed charge for either light or heavy loads.

All these special kerosene features mean 100% service at the lower cost of kerosene over gasoline. That's the engine for you. Won't it pay you to get our illustrated booklet giving complete details? Write for it today.



You're Losing Enough to Pay for this Scale

A farmer often loses enough on one single sale of cattle on the hoof, or hogs, or sheep, to pay for a Renfrew Truck Scale. The only way to be on even terms with the shrewd, experienced cattle buyer is to weigh your live stock on the



Renfrew Truck Scale

This scale is Government tested. It has the Government Inspector's Certificate attached. No one can dispute its accuracy. Many farmers and stock raisers prefer to sell their animals dressed and make a still higher profit. Here again is the Renfrew Truck Scale a necessity. And after weighing you can truck the dressed hogs, beef, lamb, right to the wagon. Scores of other things can be weighed on this scale, too. Milk for the factory, grain, feed, groceries, etc. Weighs anything from 1 lb. to 2,000 lbs. Self-adjusting platform and will weigh accurately on even or uneven ground. Write for scale booklet and easy payment offer.

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 Made by one of our best P. E. I. Millers (Roller Process) from choice imported FINE and MARQUIS WHEAT.
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